







Lorenzo de' Medici Cooking School is located on the 1st floor of the Florence Central Market; it is equipped with professional workstations where participants can work in pairs, each participant will prepare their own dish.

### **LESSON INCLUDES**

- Presentation of Lorenzo de' Medici Cooking School
- Introduction to recipes
- Methods and tips
- Seasonality of the ingredients
- Territory products
- Introduction to Nutrition facts
- Hands-on lesson
- Lunch or dinner with dishes prepared by participants

#### **PRICE INCLUDES**

The cooking class, the final tasting with water and a glass of wine, an apron with our logo, a folder with information material and recipes, certificate and insurance.







### 02 AUG



### **ITALIAN PASTA MAKING**

308

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308

Handmade spaghetti "alla carbonara".

- Friday, 1 August
- (\) 4.00pm-6.00pm

### ITALIAN PASTA MAKING

**3**00€

Handmade tortelli stuffed with baccalà and lemon sauce.

- Saturday, 2 August
- U 11.00am-1.00pm

## **03 AUG**



## 04 AUG



### **ITALIAN DESSERT**

85€

- -Handmade Sicilian cannoli.
- -Handmade Tuscan cantuccini.
- -Sweet wine tasting.
- Sunday, 3 August
- (\) 3.00pm-5.00pm

80€

Handmade Tuscan pici with vegetarian raqù and Pecorino cheese.

iiii Monday, 4 August

**ITALIAN PASTA MAKING** 

(L) 6.00pm-8.00pm





308

# 07 AUG



### **ITALIAN PASTA MAKING**

Handmade spaghetti cacio e pepe.

- Tuesday, 5 August
- 11.00am-1.00pm

# **ITALIAN PASTA MAKING**

308

Handmade ravioli stuffed with sea bass and potatoes with fresh tomato sauce.

- Thursday, 7 August
- 11.00am-1.00pm

### **10 AUG**



80€



### **ITALIAN PASTA MAKING**

Handmade vegetarian lasagne.

- sunday, 10 August
- (\) 11.00am-1.00pm

# **12 AUG**

### **ITALIAN PASTA MAKING & DESSERT**

90€

- -Handmade gnocchi with tomato sauce and burrata cheese.
- -Wildberries parfait.
- Tuesday, 12 August
- (\) 4.00pm-6.00pm





308

# 14 AUG



### **ITALIAN PASTA MAKING**

Handmade trofie with basil pesto potatoes and green beans.

- Wednesday, 13 August
- (\) 11.00am-1.00pm

# **ITALIAN PASTA MAKING**

308

Handmade spaghetti with mussels and cherry tomatoes.

- Thursday, 14 August
- 5.00pm-7.00pm

# **17 AUG**



80€

# 19 AUG



### **ITALIAN PASTA MAKING**

Handmade cappelli d'alpino stuffed with ricotta cheese and spinach with truffle olive oil.

- Sunday, 17 August
- (1) 11.00am-1.00pm

### PIZZA AND FOCACCIA COURSE

85€

- -Typical Roman pizza.
- -Tuscan schiacciata with cherry tomatoes and black olives.
- Tuesday, 19 August
- 3.00pm-5.00pm





## **22 AUG**



### **ITALIAN PASTA MAKING**

308

### **ITALIAN PASTA MAKING**

308

Handmade ravioli stuffed with ricotta cheese and spinach with butter and sage.

- Wednesday, 20 August
- 11.00am-1.00pm

Handmade potato ravioli with pork ragù.

- Friday, 22 August
- 5.00pm-7.00pm

**23 AUG** 



# **1** 26 AUG



### **ITALIAN PASTA MAKING**

80€

Handmade spaghetti alla chitarra with tuna, olives, capers and tomato sauce.

- Saturday, 23 August
- (1) 12.00am-2.00pm

### **ITALIAN PASTA MAKING**

308

Handmade fusilli "alla Norma" (eggplant sauce).

- Tuesday, 26 August
- ( 5.00pm-7.00pm





# 29 AUG



#### **ITALIAN PASTA MAKING**

80€

#### **ITALIAN PASTA MAKING**

308

Handmade green spaghetti with yellow tomato sauce, capers and olives.

- Sunday, 27 August
- (\) 11.00am-1.00pm

Handmade ravioli stuffed with potatoes and fresh tomato sauce.

- Friday, 29 August
- (\) 11.00am-1.00pm

## **31 AUG**



#### **ITALIAN PASTA MAKING**

80€

Handmade tagliatelle with mushrooms, leeks and pecorino cheese.

- Sunday, 31 August
- (\) 11.00am-1.00pm

**Lorenzo de' Medici Cooking School**, located inside the Central Market in Florence, is offering a new experience to everyone who loves food. Participants will work directly with the ingredients of the "Artisans of Taste". In addition to the practical aspects of the cooking and food preparation, chefs will share their passion for food together with the importance of top-quality ingredients and their nutritional values.









