

COOKING  SCHOOL

CUCINA

LORENZO DE' MEDICI
FLORENCE

September in the Kitchen!

ENGLISH



LA SCUOLA DI CUCINA
Lorenzo de' Medici

The schedule of the month may undergo changes due to private events or school needs. It is therefore suggested to always check out the online calendar or to ask for information at the infopoint.



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.



01 SEP



ITALIAN PASTA MAKING

80€

*Handmade green scialatielli "allo scoglio"
(with seafood).*



Monday, 1 September



11.00am-1.00pm

04 SEP



ITALIAN PASTA MAKING

80€

*Handmade ravioli stuffed with baccalà
and tomato sauce.*



Thursday, 4 September



11.00am-1.00pm

07 SEP



ITALIAN PASTA MAKING

80€

Handmade cappellacci with meat ragù.



Sunday, 7 September



11.00am-1.00pm

09 SEP



ITALIAN PASTA MAKING

80€

Handmade tonnarelli "alla gricia".



Tuesday, 9 September



11.00am-1.00pm

11 SEP




ITALIAN PASTA MAKING & DESSERT

90€

-Handmade gnocchi with pumpkin
and sausage.

-Panna cotta with chocolate sauce.

 Thursday, 11 September

 5.00pm-7.00pm


12 SEP



ITALIAN PASTA MAKING

80€

Handmade fusilli with scampi,
orange and chives.

 Friday, 12 September

 11.00am-1.00pm


14 SEP



ITALIAN PASTA MAKING

80€

Handmade pappardelle with
mushroom ragù.

 Sunday, 14 September

 11.00am-1.00pm


18 SEP



ITALIAN PASTA MAKING

80€

Handmade potato gnocchi with king
prawns, zucchini and prawns bisque.

 Thursday, 18 September

 11.00am-1.00pm

20 SEP



PIZZA & DESSERT

90€

-Pizza Margherita.

-Traditional Tiramisù.



Saturday, 20 September



6.00pm-8.00pm

23 SEP



ITALIAN PASTA MAKING: FROM THE NORTH TO THE SOUTH OF ITALY

120€

-Handmade pasta: tagliatelle, gnocchi,
and orecchiette.

-Sauces: Bolognese ragù, Sorrentina,
and turnip tops.



Tuesday, 23 September



10.30am-1.30pm

26 SEP



ITALIAN PASTA MAKING

80€

Handmade orecchiette with clams,
pistachio and cherry tomatoes.



Friday, 26 September



11.30am-1.30pm

27 SEP



A REAL REGIONAL EXPERIENCE: TUSCANY

120€

-Handmade gnudi with tomato sauce.

-Ricotta fritters.



Saturday, 27 September



6.00pm-8.00pm



28 SEP



ITALIAN PASTA MAKING

80€

*Handmade spaghetti "alla chitarra"
with puttanesca sauce.*



Sunday, 28 September



6.30pm-8.30pm

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.



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