



COOKING  SCHOOL

CUCINA

LORENZO DE' MEDICI
FLORENCE

November 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 NOV



ITALIAN PASTA MAKING

80€

Handmade tagliatelle with Bolognese beef ragù.

 Saturday, 1 November

 5.00pm-7.00pm

02 NOV



ITALIAN RISOTTO

80€

-Risotto with radicchio and Gorgonzola cheese fondue.

-Risotto with seasonal vegetables.

 Sunday, 2 November

 11.00am-1.00pm

04 NOV



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

120€

-Handmade tagliatelle, gnocchi and orecchiette.

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

 Tuesday, 4 November

 10.30am-1.30pm

08 NOV



ITALIAN PASTA MAKING

80€

Handmade tortelli stuffed with smoked salmon and lemon sauce.

 Saturday, 8 November

 11.00am-1.00pm

09 NOV



ITALIAN PASTA MAKING

80€

*Handmade pappardelle
with wildboar ragù.*

 Sunday, 9 November

 6.00pm-8.00pm

14 NOV



ITALIAN PASTA MAKING

80€

*Handmade green cappelli d'alpino
stuffed with ricotta and spinach with
"Pecorino di fossa" cheese fondue.*

 Friday, 14 November

 11.00am-1.00pm

15 NOV



ITALIAN PASTA MAKING

80€

*Handmade spaghetti "alla chitarra" with
mussels and cherry tomatoes.*

 Saturday, 15 November

 11.00am-1.00pm

21 NOV



ITALIAN PASTA MAKING

80€

Handmade lasagne "alla Bolognese".

 Friday, 21 November

 11.00am-1.00pm

22 NOV



ITALIAN PASTA MAKING

80€

Handmade spaghetti "alla chitarra" with Amatriciana sauce.

 Saturday, 22 November

 5.00pm-7.00pm

23 NOV



AUTHENTIC ITALIAN GNOCCHI

80€

-Handmade pumpkin gnocchi with tuscan sausage.

-Handmade potatoes gnocchi with four cheeses.

 Sunday, 23 November

 11.00am-1.00pm

25 NOV



ITALIAN PASTA MAKING

80€

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

 Tuesday, 25 November

 11.00am-1.00pm

28 NOV



ITALIAN PASTA MAKING: EGG AND DURUM WHEAT PASTA 120€

-Handmade tagliatelle with beef ragù.

-Handmade orecchiette with cherry tomatoes, olives and capers.

-Handmade tagliolini cacio e pepe.

 Friday, 28 November

 10.30am-1.30pm



30 NOV



ITALIAN PASTA MAKING

80€

Handmade scialatielli "allo scoglio"
(with seafood).



Sunday, 30 November



5.00pm-7.00pm

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.



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