

COOKING



SCHOOL

CUCINA

LORENZO DE' MEDICI
FLORENCE



February 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 FEB



ITALIAN PASTA MAKING

80€

Handmade spaghetti alla chitarra with Puttanesca sauce.

 Sunday, 1 February

 11.00am-1.00pm

06 FEB



ITALIAN PASTA MAKING

80€

Handmade Tuscan picci "all'aglione".

 Friday, 6 February

 11.00am-1.00pm

08 FEB



STUFFED PASTA EXPERIENCE

120€

-Handmade tortellini, ravioli and agnolotti.

-Sauces: Bolognese ragù, tomato sauce and butter-sage sauce.

 Sunday, 8 February

 10.00am-1.00pm

13 FEB



ITALIAN PASTA MAKING

80€

Handmade cannelloni with ricotta and spinach.

 Friday, 13 February

 11.00am-1.00pm

20 FEB



ITALIAN PASTA MAKING

80€

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

 Friday, 20 February

 11.00am-1.00pm

20 FEB



FISH COURSE: LIGHT DISHES

95€

-Handmade linguine with clams and shrimps.

-Grilled scallops salad.

 Saturday, 21 February

 11.00am-1.00pm

22 FEB



ITALIAN PASTA MAKING

80€

Handmade green ravioli stuffed with meat, served with a sweet Gorgonzola cream sauce.

 Sunday, 22 February

 5.00pm-7.00pm

27 FEB



AUTHENTIC ITALIAN GNOCCHI

80€

-Handmade pumpkin gnocchi with Gorgonzola sauce and nuts.

-Handmade potato gnocchi with fresh tomato sauce and smoked mozzarella cheese.

 Friday, 27 February

 11.00am-1.00pm



28 FEB



ITALIAN PASTA MAKING

80€

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



Saturday, 28 February



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.



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