

COOKING  SCHOOL

CUCINA

LORENZO DE' MEDICI
FLORENCE

March 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 MAR



PIZZA & DESSERT

90€

-Pizza Margherita.

-Pannacotta with chocolate sauce.

 Sunday, 1 March

 4.00pm-6.00pm

06 MAR



ITALIAN PASTA MAKING

80€

Handmade scialatielli "allo scoglio"
(with seafood).

 Friday, 6 March

 11.00am-1.00pm

08 MAR



ITALIAN PASTA MAKING

80€

Handmade lasagne "alla Bolognese".

 Sunday, 8 March

 5.00pm-7.00pm

14 MAR



ITALIAN PASTA MAKING

80€

Handmade spaghetti with mussels
and cherry tomatoes.

 Saturday, 14 March

 5.00pm-7.00pm

15 MAR



ITALIAN PASTA MAKING

80€

Handmade cannelloni with ricotta and spinach.

 Sunday, 15 March

 11.00am-1.00pm

21 MAR



AUTHENTIC ITALIAN GNOCCHI

80€

-Handmade gnocchi "alla Sorrentina".

-Handmade chestnut gnocchi.

 Saturday, 21 March

 11.00am-1.00pm

24 MAR



ITALIAN PASTA MAKING

80€

Handmade green fusilli with pork ragù and Tuscan Pecorino cheese.

 Tuesday, 24 March

 5.00pm-7.00pm

25 MAR



A REAL REGIONAL EXPERIENCE: TUSCANY

120€

-Tuscan crostini with handmade chicken liver patè.

-Handmade pici with "aglione" sauce.

-Handmade cantucci with Vin Santo (sweet wine).

 Friday, 27 February

 10.00am-1.00pm



29 MAR



ITALIAN PASTA MAKING

80€

*Handmade fettuccine with
vegetarian ragù.*

 Sunday, 29 March

 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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