

COOKING  SCHOOL

CUCINA

LORENZO DE' MEDICI
FLORENCE

June 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.



02 JUN




ITALIAN PASTA MAKING

80€

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

 Tuesday, 2 June

 11.00am-1.00pm

06 JUN



ITALIAN PASTA MAKING

80€

*Handmade green cappelli d'alpino with
cheese fondue.*

 Saturday, 6 June

 11.00am-1.00pm

10 JUN



ITALIAN PASTA MAKING

80€

*Handmade tagliatelle with Bolognese
ragù (beef meat).*

 Wednesday, 10 June

 6.00pm-8.00pm

13 JUN



ITALIAN PASTA MAKING

80€

*Handmade tortelli stuffed with baccalà
and lemon sauce.*

 Saturday, 13 June

 11.00am-1.00pm

18 JUN



ITALIAN PIZZA MAKING

85€

-Handmade pizza Margherita.

-Handmade calzone.

 Thursday, 18 June

 6.00pm-8.00pm

19 JUN



FISH COURSE: LIGHT DISHES

95€

-Handmade linguine with clams
and shrimps.

-Grilled scallops salad.

 Friday, 19 June

 5.00pm-7.00pm

21 JUN



ITALIAN PASTA MAKING

80€

Handmade Tuscan picci with vegetarian ragù
and Pecorino cheese.

 Sunday, 21 June

 5.00pm-7.00pm

24 JUN



ITALIAN PASTA MAKING

80€

Handmade cavatelli with fresh tomato
sauce, basil and burrata cheese.

 Wednesday, 24 June

 5.00pm-7.00pm

26 JUN



ITALIAN PASTA MAKING & REGIONAL SAUCES

120€

- Handmade tagliatelle with Bolognese ragù.
- Handmade trofie with Genovese pesto.
- Handmade gnocchi "alla Sorrentina".

 Friday, 26 June

 4.00pm-7.00pm

27 JUN



ITALIAN PASTA MAKING & DESSERT

90€

- Handmade gnocchi with beef ragù.
- Handmade vanilla parfait with amaretti crumble.

 Saturday, 27 June

 11.00am-1.00pm

29 JUN



ITALIAN PASTA MAKING

80€

*Handmade tonnarelli with
Carbonara sauce.*

 Monday, 29 June

 6.00pm-8.00pm

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.



Cucina Lorenzo de' Medici
@cucinaldm_firenze

info@cucinaldm.com
+39 334 304 0551
www.cucinaldm.com

