

Italian Baking and Cooking Classes

To L'Arte & Beyond!

Join me in my kitchen as we cook and experience Italy's culture, history and great food!

A NIGHT IN SICILY

Learn why the ARANCINI are so famous in Sicily and how to make these rice ball stuffed with ragù and cheese. Chef Andrea will also share his recipe and tips for making the perfect RAVIOLI stuffed with semisweet ricotta. The sweet ending will be making and baking PISTACCHIETTI SICILIANI, a pistachio and almond traditional Sicilian cookie.

LASAGNA LOVERS

During this class chef Andrea will teach you how to prepare handmade lasagna sheets and how to transform them in the best LASAGNA you have ever had! You will also learn how to make a perfect RAGU' SAUCE from scratch, a BECHAMEL SAUCE and a PESTO SAUCE to create a vegetarian version of your lasagna. Dulcis in fundo will be the popular PASTE DI MANDORLA a traditional Sicilian almond cookie.

THE RAGUSA SICILY COOKING EXPERIENCE

Chef Andrea will share his favorite recipes from his hometown of Ragusa, Italy. You will learn how to make the notorious street food SCACCE; a thinly rolled dough filled with eggplant, tomato, cheese and onion. The NORMA sauce recipe is a Sicilian staple which you can use in numerous culinary dishes including the RAVIOLI that you will be making. The evening will conclude making the specialty cookie, DOLCE SAVOIA, a spiced cookie filled with cranberry jam and almonds.

\$155 per person (price includes a custom apron you will be able to take home with you, all the food you will be making and soft drinks) BYOB

Classes sales are final, no refunds can be issued once you have scheduled your class. We reserve the right to do adjustments on the schedule if unpredictable circumstances occurs.

book a class at www.larte.biz/cooking-classes

