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Trattoria All'Angelo
Scuola di Cucina e
Ristorante presenta ...



February Cooking Classes

Your chance to team-up with Chef Mauro where you'll learn the tricks of the trade!

In respect of the 1 mt distance, each course will be limited to just **5-6 participants** which can increase depending on the dynamic of the group. Groups of families can have larger classes or can reserve a private class



Pumpkin

Sat Feb 6th @ 9am €60adults, kids €45

Sun Feb 7th @ 9am €60adults, kids €45

Learn this warm menu that's healthy, quick & easy to make.

This class lasts approximately 3,5 hours with the following recipes:

- Pumpkin Croquette with Crispy Pancetta Bacon & Warm Salad
- Pumpkin Truffle Risotto
- Spiced Pork Tenderloin with Pumpkin Chutney
- Pumpkin Crème Brulee

- Each class begins at 9am, ends by 12:30pm, lunch w wine included



Hearty Winter Soups

Sat Feb 20th @ 9am €60adults, kids €45

Sun Feb 21th @ 9am €60adults, kids €45

Warm the cockles of your heart with these fast & easy soups to prepare in advance and even freeze for future use. This class lasts approximately 3,5 hours with the following recipes:

- Vegetable Broth - Baked Onion Soup - Broccoli, Lentil & Pancetta Bacon soup
- "Pasta e Fasui" Vicenza Style - Caramelized Apple Bread Pudding. Apple Soup

- Each class begins at 9am, ends by 12:30pm, lunch with wine included



Risotto

Sat Feb 27th @ 9am €60adults, kids €45

Sun Feb 28th @ 9am €60adults, kids €45

If you love risotto ... this is the class for you. Learn how to make 5 different Risotto's like an real Italian, including a dessert risotto:

- Saffron Risotto Thimble with soft Cheese center - Classic Parmesan Risotto with two alternatives: Pumpkin Shrimp; Chicken Liver Ragù - Sausage & Radicchio Risotto - Sweet Risotto w Amarene Cherries & White Chocolate

- Each class begins at 9am, ends by 12:30pm, lunch with wine included

Coming soon **March** cooking classes

The participation fee for each course includes:
cooking class, recipe booklet, sit down meal with wines and all the food & utensils necessary to complete each gourmet recipe

For more info: **0445 651181** Chef Mauro & Bari

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