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**Trattoria All'Angelo**  
Cooking School &  
Restaurant presents ...



## October Cooking Classes

### Canning, Pickling & Marmalades

**Sat Oct 3rd @ 10am** €60adults, kids €45

Learn how to can, pickle & make jam from scratch ... the entire process from preparation, sterilizing, cooking, filling & vacuum packing. Everyone takes home a jar of each recipe! This class lasts approximately 3,5 hours including the cooking class and sit down pasta lunch with the following recipes: - Apple Ginger Chutney (pork, duck, curry dishes) - Red Wine Pear Jam (Cheese, breakfast) - Sauerkraut (sandwiches, side dish) - "Giardiniera" Pickled Vegetables (appetizer) - the day begins at 10am, ends by 1:30pm, lunch with wine



### Black Truffle Hunting Trip

**Sat Oct 10th @ 8:30am** w/ Hunt €75adults, kids €60

The day begins with truffle expert Silvano and his specially trained dogs, taking us on a Full Immersion truffle hunting trip searching for this precious mushroom, followed by the Truffle cooking class: - Roasted Quail w Truffle, Potato, Grape Salad; - Home-made Tagliolini pasta w Truffles & Wild Mushrooms - Truffle, Ham & Cheese filled Veal Scaloppini; - Bittersweet Chocolate "Lava" Cake - begins at 8:30am, ends by 2:30pm, lunch w wine



### Bread Making

**Wed Oct 14th @ 8pm** €60adults, kids €45

**Sat Oct 17th @ 10am** €60adults, kids €45

Fill your house with the irresistible smell of fresh baked breads. This class lasts approximately 3,5 hours including the cooking class and sit down pasta lunch with the following recipes: - Red Onion Focaccia with Rosemary - Pumpkin Bread with Sesame Seeds - Dried-Fruit Nut Bread - Grissini Bread Sticks with Thyme - Wed begins at 8pm, ends by 23pm, dinner w wine - Sat begins at 10am, ends by 1:30pm, lunch w wine



### The Wonderful World of Chickpeas

**Wed Oct 21st @ 8pm** €60adults, kids €45

**Sat Oct 24th @ 10am** €60adults, kids €45

One of the worlds Healthiest Foods. Packed with PROTEIN & naturally gluten free! This class lasts approximately 3,5 hours including the cooking class and sit down lunch: - Chickpea Humus w Lemon Garlic Crostini, - Chickpea, Vegetable, Turmeric Soup; - "Farinata" (Chickpea Onion, Rosemary Quiche) - Chocolate Chickpea Cupcake w Chocolate Mousse and Surprise! - Wed begins at 8pm, ends by 23pm, dinner w wine - Sat begins at 10am, ends by 1:30pm, lunch w wine



### Pumpkin Menu

**Sat Oct 31st @ 10am** €60adults, kids €45

**Sun Nov 1st @ 9am** €60adults, kids €45

Learn this warm fall menu that's healthy, quick & easy to make. This class lasts approximately 3,5 hours including the cooking class and sit down lunch with the following recipes: - Creamy Cheese Flan with sauteed Pumpkin and Sage - Chicken filled Canelloni with Black Truffle e Creamy Pumpkin Sauce - Spicy Peanut Crusted Pork with Curried Pumpkin stew - Walnut and Pumpkin Bundt Cake with Plum Liquor Glaze - Sat begins at 10am, ends by 1:30pm lunch with wine - Sun at 9am, ends by 12:30pm, lunch with wine



For more info: WhatsApp: **348 6543273**

or call: **0445 651181** Chef Mauro & Bari