



Cook in Italy

With Teresa

MasterClass

The Entertainer

Cook a full 3-course meal to impress your guests!

Regular price €160

Military price €110

Menu #

1

- Tuscan style ricotta gnocchi
- Neapolitan style sausage ragù
- Spinach & butter
- Chocolate tiramisù

Menu #

2

- Local cheese tasting
- Frico
- Sautéed mushrooms
- Friulan style apple strudel

Menu #

3

- Fettuccine from scratch
- Cherry tomato, olive and feta cheese sauce
- Chicken scaloppine with Prosecco
- Traditional tiramisù



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The Enthusiast

Focus on one classic food and become an expert!

Regular price € 220

Military price € 140

Menu #

1

All about pasta over 3 sessions

Penne pasta and cavatelli pasta with broccoli sauce
Fresh fettuccine & bowtie pasta with ragù Bolognese
Stuffed ravioli & tortellini, ricotta & spinach filling, with ragù
Napoletano

Menu #

2

All about gnocchi over 3 sessions

Roman style gnocchi with tomato and cheese
Ricotta gnocchi with tomato and sausage sauce & broccoli and
potato gnocchi with butter
Potato gnocchi with cream and walnut sauce & pumpkin
gnocchi with butter and smoked cheese

Menu #

3

All about pizza & focaccia over 3 sessions

Traditional pizza: italian style
Focaccia: Puglia style (soft)
Super easy pizza & northern style focaccia (crispy)



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The Grand Master

Full day, 8 hours of crash course in all things Italian

Regular price € 300

Military price € 200



Red menu: pastas & meats

Morning session

- Fettuccine from scratch
- Ragù alla bolognese sauce
- Ravioli filled with ricotta and mortadella
- Butter and sage sauce

Afternoon session

- Chicken scaloppine with Prosecco
- Peas with leek
- Involtini (beef or pork rolls)
- Shallots with pancetta
- Traditional Tiramisù

Lunch break will include a tasting of local cold cuts - plus the dishes you make of course!



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White menu: pastas & pizzas

Morning session

- Fettuccine from scratch
- Sausage & tomato sauce
- Ricotta gnocchi
- Leek & curry sauce

Afternoon session

- Pizza - hard dough
- Pizza - soft dough
- Zucchini
- Broccoli
- Traditional Tiramisù

*Lunch break will include a tasting of local cold cuts
& cheeses - plus the dishes you make of course!*



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Green menu: vegetarian

Morning session

- Cavatelli pasta from scratch
- Vegetarian ragù
- Potato gnocchi
- Tomato sauce

Afternoon session

- Traditional frico (cheese, potatoes & onion)
- Mushrooms
- Smoked cheese balls
- Spinach & butter
- Strawberry Tiramisù

*Lunch break will include a tasting of local cheeses -
plus the dishes you make of course!*