



Cook in Italy

With Teresa



MasterClass

The Enthusiast

Choose **ONE** of the full three course meals

Menu #

1

- Tuscan style ricotta gnocchi
- Neapolitan style sausage ragù
- Spinach & Cheese
- Pistachio Tiramisù

Menu #

2

- Local cheese tasting
- Frico - Potato & Montasio DOP Cheese
- Sautéed mushrooms
- Friulan style apple strudel

Menu #

3

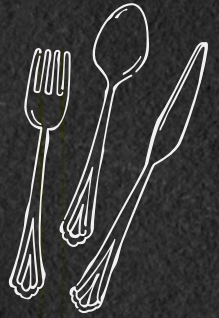
- Fettuccine from scratch
- Cherry tomato and olive sauce
- Chicken scaloppine with Prosecco
- Traditional Tiramisù

Vegetarian options are available upon request



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MasterClass The Expert

Become an expert in just three sessions
focusing on one Italian speciality

Choice #

1

All about PASTA

session 1 .Penne pasta & cavatelli pasta with broccoli sauce

session 2 .Fresh fettuccine & bowtie pasta with ragù
Bolognese style

session 3 .Ravioli & tortellini, ricotta & spinach filling, Butter
& Sage Sauce

Choice #

2

All about GNOCCHI

session 1 .Potato gnocchi with tomato sauce

session 2 .Ricotta gnocchi with tomato and sausage sauce &
broccoli and potato gnocchi with butter and sage

session 3 .Pumpkin gnocchi with butter and smoked cheese

Choice #

3

All about PIZZA & FOCACCIA

session 1 .Traditional pizza: Italian style

session 2 .Focaccia: Puglia style (soft)

session 3 .Super easy pizza & crispy focaccia

Vegetarian options are available upon request



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The Grand Master

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

*2 - 4 people per class is required



Red menu: Pasta & Meat

Morning session

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

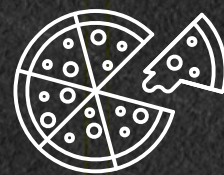
Afternoon session

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

**Lunch break will include the dishes you make,
of course! Espresso coffee, teas, water, wine
and snacks are provided**



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White menu: Pasta & Pizza

Morning session

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

Afternoon session

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

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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
- Spinach & butter
- Strawberry Tiramisù

Lunch break will include the dishes you make,
of course! Espresso coffee, teas, water, wine
and snacks are provided