

## **THREE HOURS HAND ON COOKING CLASS at the cooking school of IL TABACCHIFICIO top rated 4\*\*\*\* hotel**

### **FROM 60 Euro per person**

Spend three delicious hours learning how to cook real Apulian cuisine. Led by the owner of the hotel, experienced and talented chef, the hands-on cooking class provides instructions on making traditional dishes like grandmother's homemade pasta, delicious Apulian appetizers, meatballs or meat rolls and eggplant parmigiana and tiramisu. We love to share our traditions that have been passed down in our family with our clients and we will get you perfectly involved in how our food is prepared.

### **HIGHLIGHTS**

- Apulian hands- on cooking class
- Learn how to make an Italian meal, from first course to dessert
- Sip local wine and sample local cheese
- Choose from three menus: pasta making, Apulian appetizers, meat

### **WHAT YOU CAN EXPECT**

#### **Pasta making menu**

You will roll on your sleeves and learn to prepare the two main types of dough: egg (all' uovo) mostly for filled pasta, flour-and-water (all'acqua), gnocchi and some typical sauces. Every student will have a full-equipped work station and necessary space to stretch the dough.

#### **Apulian appetizers menu**

You will learn how to prepare the vegetarian Apulian appetizers such as PITTA DI PATATE (a delicious potato cake with onions, tomatoes, olives and capers filling), FAVA BEANS with chicory, the PIPÌ CUNZATI (bell peppers with breadcrumbs and capers) and the MELANZANE 'MBUTTUNATE (eggplants with parsley, garlic, tomatoes, capers and pecorino cheese)

#### **Meat menu**

You will learn how to prepare the real south-Italian MEATBALLS with the tomato sauce, the Apulian MEAT ROLLS, and POLLO GRILLETATO (the chicken NONNA way with tomatoes, capers and olives) with some side dish like PEPERONATA (mixed bell peppers with olives and anchovies).