

# Parmesan Cooking CLASS

with Maria Antonia

# "Do you like to cook?"

"Would you like to learn how to knead on my grandmother's old boards?

And how to make <u>Tortelli d'erbetta</u>? Would you like to know the recipe for <u>Bolognese Sauce</u> or how to make <u>Emilian Noodles</u>?"



We have a big house with a beautiful park, in the heart of Parma, I like to cook for my family and friends and ... I organize Cooking Lessons.





## **PARMESAN CUISINE Cooking Class**

The course aims to give the opportunity to cook and try some traditional dishes of Parmesan and Emilian cuisine.

In addition, the course is held in an "authentic" parmesan house, which allows you to feel the atmosphere that an Italian family experiences when cooking.

The dishes will be prepared together and "tasted" at the table; in fact, the course also includes meal.

<u>Who</u>: adults interested in a cooking experience in a Parmesan home; it is also possible to organize courses with children and parents.

<u>Language</u>: English, Italian.

<u>Suggested recipes</u>: Pasta fresca, Tortelli d'erbetta, Tagliatelle, Duchessa di Parma, Sbrisolona cake.

#### Meal menu:

Bread and salami with Malvasia wine, Tortelli d'erbetta, Duchessa di Parma with Lambrusco wine, Sbrisolona cake as dessert.

The courses will be helded in the kitchen and the lunch in the dining room. (or in the backyard if the weather is nice!)

Utensils ,such as cutting boards, rolling pin, pasta wheel cutter, apron and of course .... **recipes** will be provided!



# **PARMESAN CUISINE Class**

# Times:

from 10.00 a.m to 3.00 p.m (or 4.00 p.m. to 9.00 p.m)

### **Contacts**

Maria Antonia Greci tel. +39 335 6608292 e-mail mariaantonia.greci@gmail.com



<u>Via Mantova 21</u> 43123 Parma - Italy









In collaboration with

Ristorante Angiol d'Or, for the ingredients of our dishes.