



CULINARY EXPERIENCE

CHEF GUIDED PASTA WORKSHOP

Elevate your culinary skills with our chef-guided pasta workshop! Join us for an unforgettable experience where you'll refine your cooking abilities and savour the delicious results. Classes include a family-style dinner featuring your handmade pasta and salad. Dessert is served, completing a truly satisfying culinary experience.

GNOCCHI

Discover the art of creating light, pillowy gnocchi from scratch using traditional potato and alternative ingredients. Our chefs will guide you through crafting two delectable sauces: a vibrant arugula, walnut, and lemon pesto, and a rich classic tomato sauce. Afterward, savour the fruits of your labour as we serve the gnocchi, each paired perfectly with its unique sauce to showcase their distinct flavors.

First, we'll prepare a fresh kitchen salad and a zesty balsamic vinaigrette to complement the gnocchi. For dessert, indulge in a decadent baked brie, adding a touch of sweetness to complete your meal.

PASTA

Learn to craft two types of pasta: the delicate fettuccini and the indulgent duck ravioli. Our chefs will guide you through preparing a velvety pesto cream sauce for the fettuccini and a classic tomato sauce for the ravioli, elevating the flavors of each dish.

As a starter, we'll create a fresh kitchen salad with a tangy balsamic vinaigrette to enjoy with your pasta. For dessert, savour a ricotta cheesecake with seasonal fruit compote, the perfect complement to your pasta experience.

GROUP SIZE: 10 - 20 people

TIME FRAME: 2 hours - 2.5 hours