

Specialty Cooking Workshops

April to September, 2024

Week	Recipe
Friday 5th April 3:00 pm to 6:00 pm	Meats Recognise, prepare and preserve different meat cuts (stewed, smoked and grilled).
Friday 10th May 3:00 pm to 6:00 pm	Gnocchi Learn how to make fluffy potato gnocchi with different sauces.
Friday 7th June 3:00 pm to 6:00 pm	From Milk to Cheese Learn how cheese and ricotta are made.
Friday 5th July 3:00 pm to 6:00 pm	Fresh Pasta Pasta making. Long, short and filled pasta (Tortelli, ravioli, tagliatelle and orecchiette).
Friday 2nd August 3:00 pm to 6:00 pm	Seafood Learn how to recognise seafood freshness, process it and prepare it (dishes to be chosen depending on the availability).
Friday 6th September 3:00 pm to 6:00 pm	Bread and Farinaceous Foods Breads, crackers, focaccia and sweets.