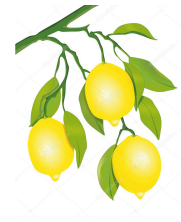




## Cooking Class – Amalfi Coast



*A unique and unmissable opportunity, face to face with the history and tradition of Campania cuisine, learn from the distinctive elements of the cuisine of this stretch of coast.*

### **Traditional cooking class** FARMER'S RECIPES

Eggplant parmigiana  
Homemade Ravioli – *ricotta and parmesan*  
Aum aum tagliatelle – *aubergines, tomato and mozzarella*  
Berries or chocolate cheesecake

*€ 160 per person*  
*Including wine and prosecco*

### **Innovative cooking class** FISHERMAN'S RECIPES

Local fish parmigiana – *aubergines, smoked provola and basil*  
Scialatielli with pumpkin and shrimps or zucchini and shrimps  
Local fish fillet with Sorrento lemon – *bass filet or local beam*  
Lemon Tiramisù

*€ 190 per person*  
*Including wine and prosecco*

### **Pizza cooking class**

Learn how to make pizza using simple and characteristic ingredients.

*€ 140 per person*