

Cheese Making

MAKE YOUR OWN HOMEMADE CHEESE !



with Miki Ciman

A FUN and informative 2-day course.

Learn to make a good cheese in your own home...



Experiment using your own utensils and become the family cheese-maker!!

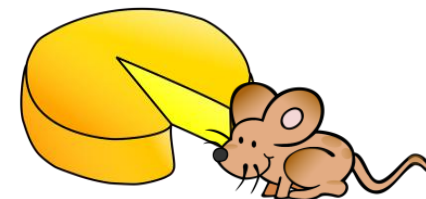
Time & Duration: 2-day course 09h00 – 16h00 per day

Cost: **R 2200.00 per person**

Price includes: all ingredients
notes & recipes
bound copy of the book **“CHEESEMAKING – a D.I.Y manual”**
Take home your own creations
Morning & afternoon coffee/tea and Lunch

Venue: ITALIAN CLUB OF CAPE TOWN, 16 DONEGAL RD, MILNERTON

Brief outline: Theoretical background, utensils, cheese appreciation
Mascarpone, Fresh cheeses (Mozzarella, Ricotta), Semi-soft cheeses (Caciotta, Feta); Hard cheeses (Pecorino)



2016 DATES – 1st half:

3 & 4 March; 7 & 8 April;

12 & 13 May; 16 & 17 June

**ALSO NOW
weekend course
12 & 13 March !**

**To BOOK call 083 4078949
or mail: info@lamasseria.co.za**

*Courses go ahead subject to a minimum no of bookings.
Payment in advance confirms your spot.
Payment details available on request*