



La Masseria

Italian Country Kitchen & Deli
R44, STELLENBOSCH

Italian Cooking Classes

Learn to cook **genuine** Italian food with connoisseur, Miki Címan,
in a relaxed, cosy environment at

La Masseria Restaurant
R44, Stellenbosch

***In each class or workshop we present a menu course or speciality dish
(according to seasonal ingredients)***

Cooking Classes **(evenings 18h00-21h00)**

**All budding chefs, housewives/husbands, execs, ALL WELCOME!
A great team-building experience!**

Book your place now!
Full payment required for confirmation of booking.

***Team-building and Interactive Cooking classes for Groups
also available.***

La Masseria

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P.O. Box 459, Stellenbosch, 7599

R44 (Strand road) Stellenbosch

(diagonally opposite Mooiberge farmstall)

Cooking classes 2014

(18h00-21h00)

21 May; 18 June; 6 Aug; 15 Oct : Fresh Pasta : plain pasta shapes

Fresh, handcrafted pasta from scratch: Tagliatelle & Tagliolini, Orrecchiette

Plus traditional accompanying sauces:

Napoletana / Bolognese / Duetto (Mascarpone & Gorgonzola) / Butter and sage/ Mammарosa

28 May; 25 June; 20 Aug; 12 Nov: Pasta, Pasta, Pasta: Delicately handcrafted filled shapes

Filled pastas: Panzerotti Ricotta e Spinaci and Capellacci Butternut

Plus traditional accompanying sauces:

Napoletana / Duetto (Mascarpone & Gorgonzola) / Butter and sage

09 July; 27 Aug: Gnocchi

Learn to make these fluffy light dumplings like Mamma used to...from start to finish.

Potato Gnocchi, Ricotta & Herb Gnocchi, Butternut Gnocchi...with delectable sauces

7 May; 4 June; 30 July; 10 Sept; 05 Nov: Our daily bread

Artisanal breadmaking the Italian way...:

Pagnotta Pugliese, Plain and stuffed Ciabattas...

14 May; 16 July; 3 Sept; 19 Nov : Pizza Pizza!!

Making the true original Neapolitan pizza: from dough and toppings to die for!

Foccaccia - bread or pizza?

Pizza fritta

8 Oct; 26 Nov: Risotto

Make the perfect Risotto – from traditional Milanese style to springtime Asparagus Risotto, as well as alla Marinara (seafood) and more...

Price: R 375 per person per class:

includes drink on arrival, recipes, and meal of items made

Payment for classes in advance

Scheduled classes take place subject to a minimum no of bookings.