



## *Italian Cooking Classes & Demo's*

**For groups: Teambuilding / End-of-year Parties / Incentives**

### **A FUN WAY OF LEARNING ABOUT AND COOKING GENUINE ITALIAN FOOD IN A RELAXED ENVIRONMENT, WITH A REAL ITALIAN MAMMA!**

- ❖ *In each class or demo we present a speciality Italian dish/food item, made according to old authentic recipes*
- ❖ *Cooking class themes/menus can be customized to suit your group's needs, from food demo's to the more interactive, participatory classes*

#### **Interactive Cooking Classes: *You all get your hands dirty and make some great Food while sipping on a drink!***

Smaller groups 5-10 persons: can be accommodated any weekday or evening

Groups 11-40 persons : can be accommodated normally on Mondays only , or other days if restaurant not booked for other patrons.

#### **Food Demonstrations\*: *You relax and watch Miki or Paola show off their skills, while sipping on a drink.***

Smaller groups 5-10 persons: can be accommodated any weekday or evening, subject to availability

Groups 11-40 persons: can be booked on weekdays 10h45-12h00 and 17h15-18h30

\* Demos available only to groups dining at restaurant thereafter.

#### **Interactive Cooking Classes for groups 5- 10 pax: R 375.00 per person**

##### **1. Pasta-making: plain shapes:** Tagliatelle & Tagliolini , Orrecchiette

Plus traditional accompanying sauces: Napoletana / Bolognese / Duetto (Mascarpone & Gorgonzola) / Butter and sage/ Mammарosa

##### **2. Pasta-making : Filled pastas:** Panzerotti Ricotta e Spinaci and Capellacci Butternut

Plus traditional accompanying sauces:

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

##### **3. Bread : Artisanal breadmaking the Italian way...**

Pagnotta Pugliese, Plain and stuffed Ciabattas...

##### **4. Pizza Pizza!! From dough and toppings to die for!**

The original Neapolitan pizza, Focaccias and Pizza frita (fried pizza dough)

- ❖ *Cooking class include recipes, drink on arrival and meal of food prepared after the class*



**Interactive Cooking Classes for groups 11-40 pax: R 335.00 - 350.00 per person**

**1. Pasta-making from scratch: plain & filled shapes**

Tagliatelle, Tagliolini, Panzerotti and Ravioli

**2. Bread : Artisanal breadmaking the Italian way...**

Pagnotta Pugliese, Plain and stuffed Ciabattas...

**3. Pizza Pizza!! From dough and toppings to die for!**

The original Neapolitan pizza, Focaccias and Pizza frita (fried pizza dough)

❖ Cooking class includes team tasks, team recipes, drink on arrival and meal afterwards

**Food Demonstrations \*:**

**1. Pasta-making from scratch: plain & filled shapes**

Tagliatelle, Tagliolini, Panzerotti and Ravioli

**2. Bread : Artisanal breadmaking the Italian way...**

Pagnotta Pugliese, Plain and stuffed Ciabattas...

**3. Pizza Pizza!! From dough and toppings to die for!**

The original Neapolitan pizza, Focaccias and Pizza frita (fried pizza dough)

**4. Cheese-making: Mozzarella –from milk to curds&whey**

Demonstrating how traditional handcrafted fresh Mozzarella is made.

**Fee for Groups 5 -10 persons: R 1500.00**

**Fee for Groups 11-40 persons: R 1800-R2000**

*\* Demos available only to groups dining at restaurant thereafter.*

Bookings Only.

Payment on confirmation.

Bank details:

M. Ciman

Nedbank Durbanville (103710) Savings : 2037062958

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