

PIG OUT!  
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# Salumeria Workshop

## *A feast of Italian Charcuterie*

Join, the “singing Italian pig farmer”, **Lorenzo Ciman** from La Masseria, for a **PIG-OUT** day of traditional Italian pork meat working.

**Learn from scratch to make your very own Salami, Coppa, Pancetta and Italian sausage , the old artisanal way, as passed on from generation to generation.**



*Lorenzo will take you through the various cuts of meat, applications and tips on how to use each item in everyday cooking.*

Venue: Agriturismo La Masseria, R44, Stellenbosch

Time: 8am until ± 4pm

Price per person : R 1400.00



***You get to eat what you make too!***

Price includes: coffee/tea, brunch, afternoon braai, notes & recipes, and 1kg Italian sausage!



*Drinks may be purchased from the restaurant separately*

2014 dates:

15 March; 12 April; 17 May; 14 June;  
5 July; 16 August; 20 September ; 4 October ; 25 Oct

***Classes subject to a minimum no. of confirmed bookings.***

Confirmation of booking via deposit into following account:  
Bank details: L. CIMAN, NEDBANK, DURBANVILLE (103710),  
CHQ ACC: 1881003337

Call us at Agriturismo La Masseria on 021 881 3654

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R44 (Strand road) Stellenbosch

(diagonally opposite Mooiberge farmstall

