

Salumeria ~Italian Charcuterie~ Workshop



Presented by the “singing Italian pig farmer”,
Lorenzo Ciman



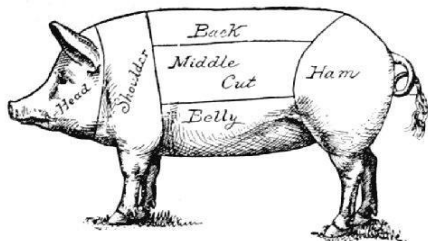
Make your own **salsiccia** (sausage),
Salame, **Coppa** and **Pancetta**
Artisanal methods, traditional recipes,
passed down from previous generations ...

a **one-day workshop** where you learn about the various cuts of meat,
applications and tips on how to use each item in everyday cooking.

Where ?
ITALIAN CLUB OF CAPE TOWN,
16 Donegal Rd, Milnerton

Price ?
R 1500.00

*Price includes: coffee/tea, breakfast, afternoon lunch, notes & recipes,
and 1kg Italian sausage! (Drinks extra)*



When?
*Selected Saturdays 08h30-16h00 **
**9 APRIL, 14 MAY, 18 JUNE,
23 JULY, 20 AUG, 17 SEPT**

BOOK on 083 407 8949 OR mail: info@lamasseria.co.za

Payment in advance required.

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