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0445 651181

Trattoria All'Angelo

Cooking School &  
Restaurant presents ...



## March Cooking Classes

Your chance to team-up with Internationally acclaimed Executive Chef Mauro Canaglia, where you'll learn the tricks of the trade!



### The many different ways to cook **Beans**

**Sat. March 2nd @ 10am** €55 price includes lunch w wine

This course is **Gluten Free, Milk Free, Egg Free** and naturally packed with protein, learn these 5 delicious recipes: - Lentil Dahl with Basmati Rice - Black Bean Burger with home-made Ketchup and Guacamole - Fava Beans and Chicory - Pope's Bean (Lima bean) Stew over soft polenta - Chocolate Chick-pea Cupcake with Chocolate Mousse and Surprise!



### Lets make **Lasagna** w other Essential Skills

**Thurs March 7th @ 8pm** €55 price includes dinner w wine

**Sat. March 9th @ 10am** €55 price includes lunch w wine

Learn some of the basics in the kitchen ...

- Knife Skills, - Sauces: Tomato, Bechamel, Ragù
- Fresh Pasta: How to make Italian Lasagna, - How & when to use aromatic Herbs, - How to roast a Chicken
- Semifreddo: a versatile dessert that can be made with a variety of flavors: nougat, chocolate, coffee, seasonal fruit...etc.



### **St. Patrick's Day - Irish Menu**

**Wed March 13th @ 8pm** €55 price includes dinner w wine

**Fri March 15th @ 10am** €55 price includes lunch w wine

**Sat March 16th @ 10am** €55 price includes lunch w wine

**Sun March 17th @ 9am** €55 price includes lunch w wine

**Mon March 18th @ 4pm** €55 price includes dinner w wine

Celebrate this fun day with this tasty yet easy to make Irish menu:  
- Oven baked Herb Crusted Fresh Salmon Fillet - Potato Leek Soup - "Stout" Beef Stew - Irish Apple Cake with Custard Sauce





## Easter Sweet Breads

**Wed Mar. 20th @ 8pm €55** price includes dinner w wine

Imagine the sweet fragrance of freshly baked breads, you can give as gifts for Easter...Recipe booklet includes 3

Easter Breads: -**"Fugassa" Vicentina;**

- **Austrian Braid;** - **Nut Roll** - Together we'll knead, shape, raise & cook the doughs, while explaining variations of each recipe. - Everyone brings home a goodie bag of these home-made breads!



## Pastries, Cookies & Cakes

Choose from 2 dates:

**Wed. Mar 27th @ 8pm €55** price includes dinner w wine

**Sat. Mar 30th @ 10am €55** price includes lunch w wine

Learn an assortment of 13 recipes that will make your mouth water! a sampling of these recipes are: **Caramelized Lemon Tarts; Hazelnut Meringues with fruit; Almond Orange moist Cake; Baci di Dama ...**

Our courses can also be utilized for Team Building for companies with the objective of developing the team relationship between co-workers. A fun way, out of the office, to strengthen relationships between colleagues while wearing an apron and creating gourmet specialties.

**Organize your next Private Cooking Class**, with a minimum of 8 people. Just let us know what day you prefer and at what time (morning, afternoon evening) - Choose from the following courses:

All courses are Hands-On workshops where **YOU** prepare each gourmet recipe in our restaurants' kitchen, under the watchful eye of Chef Mauro - Discounts for children 15 yrs & under

## Coming soon **April's** cooking classes

The participation fee for each course includes: **cooking class, recipe booklet, sit down supper with wines and all the food & utensils necessary to complete each gourmet recipe**

For more info: **0445 651181** Chef Mauro & Bari

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