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0445 651181

Trattoria All'Angelo

**Cooking School &
Restaurant presents ...**



May Cooking Classes

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



Vegetable Side Dishes

Wed May 1st @ 8pm €55 price includes dinner w wine

an assortment of side dishes from asparagus to zucchini, passing to peas and green beans prepared in appetizing ways:

- Cracked Wheat with Cannellini Beans and Swiss Chards
- Chicory hearts Gratin; - Chickpeas Crepes filled with Emmental and Asparagus; - Vegetable Gratin; - Stuffed Tomatoes; - Zucchini fritters; - Oriental style Green beans; - Vegetables to bake or for grilling in a pouch; - Zucchini Nut Bread



Spring Asparagus Menu

 choose from 2 dates:

Thurs May 9th @ 8pm €55 price includes dinner w wine

Sat. May 11th @ 10am €55 price includes lunch w wine

Learn how to make 4 mouth watering dishes to amaze your dinner guests.

- White Asparagus with Poached Egg & Parsley Oil
- Spaghetti Green Asparagus and Morels, Leek Purée
- Green Asparagus & Bacon stuffed Pork Loin
- Pineapple Upside-down Cake with Strawberry Compote



Bread Making

choose from 2 dates:

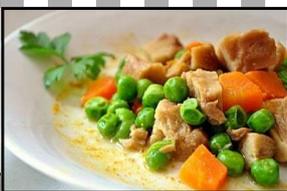
Thurs May 16th @ 8pm €55 price includes dinner w wine

Sat. May 18th @ 10am €55 price includes lunch w wine

Fill your house with the irresistible smell of fresh baked breads. Learn 4 easy recipes to make without any special equipment:

- Grissini Bread Sticks
- 7-Grain Bread
- Red Onion Focaccia
- Strawberry Shortcake

Everyone brings home a goodie bag of home-made breads



Spring Vegetable Menu

(Gluten Free, Lactos Free, Egg Free)

choose from 2 dates:

Wed May 22nd @ 8pm €55 price includes dinner w wine

Sat. May 25th @ 10am €55 price includes lunch w wine

Feel energized, lose weight and lighten your carbon footprint with this delicious cooking class ...

- Cabbage and Vegetable Quinoa Wrap
- Pasta with Shiitake Mushrooms and Stinging Nettle Purée
- Tofu Stew with Spring Peas and Mint
- Peach & Cherry Marinated in Prosecco, w Almond Crumble



Truffle Hunting Trip

FUN for the entire family! price includes lunch w wine

Sat. June 1st @ 8:30am €70 €60

The day begins ... with truffle expert **Silvano** and his specially trained dogs, taking us on a Full Immersion truffle hunting trip searching for this precious mushroom. This special class lasts approximately 6 hours including the hunting trip, cooking class and the sit down lunch! - This class is dedicated to local Black Truffles with the following 4 course MENU. €70 adults, kids €60

- Roasted Quail with Truffle, Potato, Grape Salad;
- Home-made Tagliolini pasta with Truffles & Wild Mushrooms
- Truffle, Ham & Cheese filled Veal Scaloppini;
- Bittersweet Chocolate "Lava" Cake



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)

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 **June'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

WhatsApp: **348 6543273**