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**0445 651181**

**Trattoria All'Angelo**

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



# September Cooking Classes

where you'll learn the tricks of the trade!



## Labor Day

**Mon. Sept 1st @ 10am €55** price includes lunch w wine

**Come join us for a classic Italian meal, and learn to make Bigoli with Pesto & Cream Brulee like a real Italian! 4 delicious dishes:**

- Goat cheese filled Zucchini Blossoms w Cherry Tomatoes & Basil
- Vicenza style "Bigoli" pasta w Pesto
- Honey Roasted Duck Breast w Crispy Potatoes & Sautéed Peaches
- Crème Brûlée (Crema Bruciata)

## Canning, Pickling & Marmalades 1

choose from 2 dates:

**Wed. Sept 4th @ 8pm €60** price includes dinner w wine

**Sat. Sept 7th @ 10am €60** price includes lunch w wine

**Learn how to can, pickle & make marmalades from scratch ... the entire process from preparation, sterilizing, cooking, filling & vacuum packing ... everyone takes home a jar of each:**

- Tomato Sauce
- White Peach & Prosecco Jam
- Fig Mustard
- Red Wine Pear Jam
- Sauerkraut



## Canning, Pickling & Marmalades 2

choose from 4 dates:

**Thur. Sept 19th @ 8pm €60** price includes dinner w wine

**Sat. Sept 21st @ 10am €60** price includes lunch w wine

**Thur. Sept 26th @ 8pm €60** price includes dinner w wine

**Sun. Sept 29th @ 9am €60** price includes lunch w wine

**The same course as marmalades 1 w 5 different recipes:** - Apple Chutney - Green Tomato Lemon marmalade - Port Wine Fig Compote - "Giardiniera" Pickled Vegetables - Fresh Hot Pepper Oil



## Truffle Hunting Trip

**FUN for the entire family!** price includes lunch w wine

**Sat. Sept 28th @ 8:30am €70-adults €60-kids**

**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!** - 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 with White Chocolate Sauce

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

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