



COOKING, WINE, COFFE

Cooking together

Would you like to learn and prepare authentic Italian, Tuscan and Florentine dishes in a typical Italian atmosphere? Choose our individual or group lessons.

The menu consists of: antipasto, primo, secondo, contorno, dolce, caffè, acqua, vino. You can also suggest the dishes you would like to prepare.

The program consists of cooking with the teacher and dinner or lunch together.

Wine lessons

The lessons consists of: a theoretical part to discover the history and the characteristics of different wines; a practical part, a wine tasting, which will give you the knowledge about wines from the different regions of Italy

The program consists of: Italian wine laws and classifications (table wine or denomination of origin I.G.T.- D.O.C.- D.O.C.G.), The traditional techniques of cultivation; Conservation and aging; Wine tasting and terminology; wine production; The northern regions; The central regions; The southern regions; The islands

Barista and latte art

Espresso and cappuccino are part of the Italian tradition, style and way of life.

Make a perfect espresso and learn how to mount the milk foam and prepare a cappuccino with the heart or the dragoon is a matter of few rules.

Become a certificated barista with a short and intense course.

The program consists of: the world of coffee, the differences between Arabica and Robusta, washed and natural; the Italian blending and roasting; knowledge and maintenance of the espresso machine; perfect espresso technique: grinding and tamping; the latte macchiato, caffè macchiato, caffè latte and other Italian preparations; a perfect foam with no bubbles and the Italian cappuccino; the Latte art (learn how to make heart and leaves on your cappuccino).

For further information and prices, please contact us