



COOKING LESSONS



WEDNESDAY

Starters



Onion veils stuffed with shrimps, black olives and Cetara anchovy cream

The rediscovery of the baked egg with mozzarella foam and black truffle

Smoked field chicken with aged vinegar reduction, candied mandarin and celery puree

THURSDAY

Pasta



Gragnano Ziti with cherry tomatoes, Menaica anchovies, scented with garlic, parsley and chilli

Gnocchi spheres stuffed with eggplant and smoked Scamorza on a light tomato sauce

Mezzelune filled with black pork Genovese ragout, Ricotta fondue and black pepper

FRIDAY

Main course · Fish



Revisiting stock fish and potatoes

Traditional fish soup with mayonnaise trilogy

Vanilla scented grouper with burnt onion cream, mashed potatoes and anchovy colatura

SATURDAY

Main course · Meat



Free-range chicken perfumed with thyme and lemon stuffed with pistachios and candied fruit

Pork feather with caramelized Annurca apple and cinnamon

Beef medaillon in puff pastry with lemon potato cream, caramelized onions and Chimichurri

SUNDAY

Desserts



Fried zeppola with vanilla and cherry custard

Orange frivoli with white chocolate mousse

Dark chocolate aubergine



INFORMATION

Cooking classes take place in our cooking laboratory.

Lesson begins at 10:00 AM

Lesson duration about 4 hours.

We recommend that you arrive 15 minutes before the class to be able to enjoy a welcome drink that will be offered to you inside our library.

At the end of the lesson you will be invited to visit the **kitchens of Don Alfonso 1890** and the **thousand year old wine cellar** carved into the volcanic rock.

At the time of the greeting you will be issued a certificate of attendance at the class.

OUR PRICES AND CONDITIONS

1 LESSON
€ 200

2 LESSONS
€ 360

3 LESSONS
€ 510

4 LESSONS
€ 640

5 LESSONS
€ 750

These prices are per person and include

- Recipes with notions of Mediterranean cuisine and food hygiene
 - Tasting of the realized recipes
- 1 glass of Campania wine paired with each recipe
- Mineral water and soft drinks

Number of participants

Cooking classes are available from a minimum of 1 until a maximum of 10 people.

For those who wish to taste wines different than those included in the price, We have a wide choice of wines that you can choose from our wine list. In this case the price of the lesson will be reduced of € 30.

Accompanying persons not participating to the lesson

For any accompanying person not participating to the lesson, it is possible to book the tasting of the dishes made accompanied by 1 glass of Campania wine combined with each recipe, mineral water and soft drink.

Price : € 100 per person