



Mediterranean cuisine program of classes

	Class topic	description
WEDNESDAY	Mediterranean seasonal vegetables	3 recipes will be prepared and prepared mainly with vegetables coming from the Le Peracciole organic farm belonging to the Iaccarino Family
THURSDAY	Rock fish of the Amalfi Coast and shellfish	3 recipes will be prepared with the catch of the day following the principles of Mediterranean cuisine
FRIDAY	super-fine hard wheat pasta and fresh pasta	3 recipes will be prepared with homemade super-fine hard wheat pasta made in the nearby towns of Gragnano and Torre Annunziata
SATURDAY	Meat from the Mounts of Irpinia and the Benevento region	3 recipes will be prepared with meat from Irpinia and Benevento regional breeders who have been breeding cattle for generations, following natural methods
SUNDAY	Traditional and modern Naples confectionary	3 recipes will be prepared following the principles of Neapolitan cuisine with a modern twist

Educational material: a recipe book containing the principles of the Mediterranean cuisine and nutritional information

Tasting of prepared recipes during the lessons

Start of classes at 10:00 AM

Duration: about 3h half



Prices of Mediterranean cuisine cooking lessons

N. of people	1 lesson	2 lessons	3 lessons	4 lessons	5 lessons
1 person	€ 290,00	€ 490,00	€ 690,00	€ 860,00	€ 1.000
from 2 to 4 people	€ 210,00	€ 360,00	€ 510,00	€ 630,00	€ 740,00
from 5 to 8 people	€ 190,00	€ 330,00	€ 460,00	€ 570,00	€ 665,00
from 9 to 12 people	€ 175,00	€ 300,00	€ 395,00	€ 525,00	€ 615,00

The above prices are per person and are confirmed at the moment of booking

If the number of lesson participants is higher than they were when you booked, the fee will be reduced in accordance with the table above

The above prices include mineral water and soft drinks

Please specify in the booking form if you wish to have one-to-one cooking classes in the afternoon