

REGIONAL THEMED DINNER

Emilia – Romagna

1195 sek per person

Nestled between the Alps and the Apennines, Emilia-Romagna's unique nature take a big part in explaining its rich culinary tradition. The mist and long and rigid winters followed by hot and humid summers helps to make favoured products as cured meats, parmesan and balsamic vinegar.

During this three-hour long course, you will learn the history and origin of the traditional regional dishes on the menu, and the traditions behind them. Enjoy a quick aperitif before we sit down together to taste the best of one of Italy's regions – paired with regional wines, of course!

Kindly note that the course is in Swedish and doesn't involve cooking.

The course includes

- A glass of Prosecco
- Four typical dishes from the Emilia-Romagna region
- Two glasses of wine to suit the dishes or non-alcoholic options
- You get the recipes after the course

Menu

- Apetizer: Piadina with cold cuts
- First course: Tortelloni pasta with Parmigiano Reggiano sauce
- Second course: Lamb ribs with Modena Balsamic vinegar and polenta with mushrooms
- Dessert: Tiramisù