

## REGIONAL THEMED DINNER

### Puglia

*1195 sek per person*

Puglia, set right at the “heel” of the boot, is rich in history and traditions, farms, fertile land, and has a generous climate that helps to make favoured products such as extra virgin olive oil, golden wheat, juicy tomatoes, wines, and incredible burrata.

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 Puglia region
- Two glasses of wine to suit the dishes or non-alcoholic options
- You get the recipes after the course

#### **Menu**

- Appetizer: Bruschetta with burrata cheese and dry tomatoe pesto
- First course: Orecchiette pasta with cime di rapa vegetables
- Second course: Shrimps with fava bean purè
- Dessert: Bocconotto with limoncello cream