

REGIONAL THEMED DINNER

Piemonte

1195 sek per person

Located at the foot of the Italian Alps, Piemonte is known for its baroque cities, pastoral landscapes, and rich cuisine. The elegant food-focused region gave the world its first taste of hard chocolate and hasn't slowed down since, continuing with delicacies such as truffle, cheese and hazelnuts.

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.

Piedmont is probably one of the most beautiful regions of Italy, really famous for its green hills and its huge production of delicious wine.

The course includes

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

Menu

- Appetizer: Vitello tonnato (veal with tuna sauce)
- First course: Ravioli filled with ricotta cheese and mushrooms
- Second course: Rabbit alla piemontese (anchovies and peppers)
- Dessert: Bonet (chocolate pudding with amaretto biscuits)