

**COOKING CLASS**  
**Hands-On Fresh Egg Pasta**  
*795 sek per person*

**How do you make fresh Italian pasta? We have the answer!**

The perfect fresh pasta dish is the result of high-quality ingredients, a well-crafted dough and an understanding of how to pair pasta shapes with different sauces...but most of all, a great pasta dish is the result of practice! Join La Scuola's chef in this interactive workshop where we will demonstrate how to make fresh pasta. Making filled pasta varieties such as ravioli and tortellini are both a good and fun way to sharpen your pasta skills! Let us show you that it's easier than you might think!

Kindly note that the course is in Swedish.

**This course includes**

- La Scuola's own chef shows how to create the perfect pasta dough
- Participation in an interactive activity to make different types of fresh pasta, both filled and unfilled
- Two pasta dishes in combination with suitable wine or non-alcoholic beverage options
- You get the recipe after the course

**Menu**

- Mushrooms and ricotta cheese ravioli with butter and sage
- Tagliatelle with Italian sausage ragù