

COOKING CLASS
Hands-On Fresh Pasta
795 sek per person

The perfect fresh pasta is the result of high-quality ingredients, a well-made pasta dough and understanding of how to combine different pasta varieties with different types of pasta sauces. Join La Scuola's chef who will show that it is not that difficult to make fresh pasta from scratch as you might think!

This course includes

- La Scuola's own chef shows how to create the perfect pasta dough
- Participation in a practical 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

- Sardinian gnocchetti with pesto sauce
- Orecchiette with tomato sauce and cacioricotta cheese