



Family classes



HOMEMADE PIZZA

Sunday April 26th
15.00-17.00

245 KR
PER KID

At La Scuola, our mission is to spread the knowledge of Italian cooking and food to young and old. For this special course we invite smaller chefs (children aged 8 to 12 years) to our classroom to make pizza. It will be a fun experience in which the kids learn valuable technique how to make a homemade pizza. Join La Scuola's chef who knows that it's easier to make Italian pizza from scratch than you might think!



295 KR
PER PERSON

FRESH EGG PASTA

Sunday February 2nd
and
Sunday March 8th & 22th and April 19th
15.00-17.00

At La Scuola, our mission is to spread the knowledge of Italian cooking and food to other Eatalians, both young and old. For this special course we invite smaller chefs (children aged 8 to 12 years) and their parents to our classroom to make fresh egg pasta. Learn new techniques, eat delicious pasta and have fun with the family at the same time.

The perfect gift!

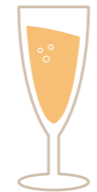


Our Eataly card is the perfect gift for everyone! It can be used to eat in all our restaurants, to shop in our market and to buy our cooking classes.

Tasting classes

345 KR
PER PERSON

APERITIVO
WITH PROSECCO
February 27th
and
March 12th and April 2nd
17.30-18.30



During this aperitivo you will get to taste three different types of prosecco and enjoy some delicious Italian refreshments.

** Kindly note that all courses are in Swedish.
For personal English course request, please write to lascuola@eataly.se
Discover all the courses menu and details on the website eataly.se/en/classes*



LA SCUOLA

— FEBRUARY, MARCH & APRIL —



BOOK A COURSE:

THE PERFECT GIFT

Biblioteksgatan 5, 111 44
+46 8 400 175 00
lascuola@eataly.se

Cooking classes

795 KR
PER PERSON

HANDS-ON FRESH EGG PASTA

February 15th
and

March 21th & 25th and April 4th & 22th (18.00-21.00)
17.00-20.00

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.



HANDS-ON GNOCCHI

February 7th and March 27th

18.00-21.00

April 18th

17.00-20.00

In this hands-on class, join our chef of La Scuola to learn more about this fully and delightful pillowy pasta and all its variations. During this class, you will learn about the history, how to select the perfect ingredients to make your own at home, taste and even get your hands dirty. Observe our chef's as they demonstrate how to make the perfect gnocchi, which you will get to eat, while sipping on wine paired by our wine experts.

Cooking classes

795 KR
PER PERSON



HANDS-ON PIZZA

February 22th
and

March 7th & 28th and April 11th & 25th
17.00-20.00

To make the perfect pizza you need three things: knowledge, high quality ingredients and a well-made pizza dough. Learn the whole pizza process from choosing flour and making the dough to picking the toppings. It's a wonderful opportunity to spend time together and learn valuable techniques to use later in your own kitchen.

HANDS-ON FRESH PASTA

February 5th & 19th
and

March 5th & 13th and April 9th & 17th
18.00-21.00

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!

HANDS-ON VEGETARIAN KITCHEN

March 20th and April 24th

18.00-21.00

Which are some of the best vegetarian dishes in the Italian cuisine? That you will find out in this course! Learn how to create the perfect vegetarian dish while our chef tells you all their tips, from the composition of ingredients to how the ingredients are used in Italy.

Regional themed dinners

During this course, you will learn the history and origin of the typical 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 doesn't involve cooking.

1195 KR
PER PERSON

The course includes:

- Four typical dishes from the chosen region
- A glass of wine or non-alcoholic option - for every dish of the menu
- You get the recipes after the course



PUGLIA

February 8th

18.00-21.30

PIEMONTE

February 29th

18.00-21.30

EMILIA - ROMAGNA

March 14th

18.00-21.30

SICILIA & TOSCANA

Coming soon

