

COOKING



SCHOOL

# CUCINA

LORENZO DE' MEDICI

FLORENCE



DECEMBER IN THE KITCHEN



LA SCUOLA DI CUCINA

Lorenzo de' Medici



Lorenzo de' Medici Cooking School is located on the 1st floor of the Florence Central Market; it's equipped with professional workstations where participants can work in pairs, each participant will prepare their own dish.

**Lesson Includes:**

- Presentation of Lorenzo de' Medici Cooking School
- Introduction to recipes
- Methods and tips
- Seasonality of the ingredients
- Territory products
- Introduction to Nutrition facts
- Hands-on lesson
- Lunch or dinner with dishes prepared by participants

**The price includes:**

The cooking class, the final tasting with water and a glass of wine, an apron with our logo, a folder with information material and recipes, certificate and insurance.



01



**SATURDAY DECEMBER 1<sup>ST</sup> /  
7.00 PM - 9.00 PM**

**Italian Pasta Making**

**65€**

Handmade spaghetti alla chitarra with clams, weiss bier and parsley

03



**MONDAY DECEMBER 3<sup>RD</sup> /  
11.00 AM - 1.00 PM**

**Italian Pasta Making**

**65€**

Handmade Tuscan picci with vegetarian ragù and aged tuscan pecorino

05



**WEDNESDAY DECEMBER 5<sup>TH</sup> /  
7.00 PM - 9.00 PM**

**The truffle experience**

**80€**

- Handmade tagliolini with truffle
- Pecorino and truffle soufflé

06



**THURSDAY DECEMBER 6<sup>TH</sup> /  
7.00 PM - 9.00 PM**

**Italian pasta making.**

**A Real Regional Experience: Lazio**

**65€**

Handmade spaghetti alla chitarra "with amatriciana sauce"

07



**FRIDAY DECEMBER 7<sup>TH</sup> /**  
**7.00 PM - 9.00 PM**

**Pizza Course**

How to make a delicious homemade  
pizza

**65€**

09



**SUNDAY DECEMBER 9<sup>TH</sup> /**  
**6.00 PM - 8.00 PM**

**Italian cuisine**

Handmade canederli with butter and  
sauce cream

**65€**

10



**MONDAY DECEMBER 10<sup>TH</sup> /**  
**11.00 AM - 1.00 PM**

**Italian Pasta Making**

Handmade tagliolini with squids, mussels,  
clams and cherry tomatoes

**65€**

11



**TUESDAY DECEMBER 11<sup>TH</sup> /**  
**7.30 PM - 9.30 PM**

**Italian pasta making.**

**A Real Regional Experience: Tuscany** **65€**

Handmade red wine pappardelle with  
Chianina meat sauce

**12**



**WEDNESDAY DECEMBER 12<sup>TH</sup> /  
6.30 PM - 8.30 PM**

**Italian Pasta Making**

**65€**

Handmade mezzelune ravioli with chestnuts and potatoes, mushrooms and herbs

**14**



**FRIDAY DECEMBER 14<sup>TH</sup> /  
7.00 PM - 9.00 PM**

**Italian Vegan pasta making**

**65€**

Tasty and rich lasagna vegan style (VinciSgrassi)

**15**



**SATURDAY DECEMBER 15<sup>TH</sup> /  
11.00 AM - 1.00 PM**

**Italian Pasta Making**

**65€**

Handmade spaghetti alla chitarra with clams, weiss bier and parsley

**15**



**SATURDAY DECEMBER 15<sup>TH</sup> /  
7.30 PM - 9.30 PM**

**Italian Pasta Making**

**65€**

Handmade ravioli stuffed with potatoes and rich tomatoes sauce

17



**MONDAY DECEMBER 17<sup>TH</sup> /**  
**11.00 AM - 1.00 PM**

**Italian Pasta Making**

**65€**

Handmade red wine pappardelle with  
pork ragu`

17



**MONDAY DECEMBER 17<sup>TH</sup> /**  
**7.00 PM - 9.30 PM**

**Pairing food and wine**

**90€**

- Cheese tasting
- Handmade spelt flavour cavatelli with  
sicilian pesto
- Barolo (Red Wine)
- Grillo (White Wine)

18



**TUESDAY DECEMBER 18<sup>TH</sup> /**  
**11.00 AM - 1.00 PM**

**De' Medici Food Experience**

**65€**

Handmade picci with wildboar "dolceforte  
sauce"

19



**WEDNESDAY DECEMBER 19<sup>TH</sup> /**  
**10.30 AM - 11.30 AM**

**The Market Tour Experience**

**85€**

- Free tasting with the artisans
- Buy the ingredients you need

**Italian Pasta Making** 11:30AM - 1:30PM

Handmade spaghetti alla chitarra with  
fish carbonara sauce

19



**WEDNESDAY DECEMBER 19<sup>TH</sup> /  
7.00 PM - 9.00 PM**

**Italian Pasta Making**

Handmade scialatielli "allo scoglio"  
(seafood)

65€

20



**THURSDAY DECEMBER 20<sup>TH</sup> /  
11.00 AM - 1.00 PM**

**Italian soup**

Ribollita with Tuscan bread and seasonal  
vegetables

65€

21



**FRIDAY DECEMBER 21<sup>ST</sup> /  
11.00 AM - 1.00 PM**

**Italian Pasta Making**

Handmade mezzelune stuffed with  
potatoes and chestnuts with mushrooms  
and herbs

65€

22



**SATURDAY DECEMBER 22<sup>ND</sup> /  
11.00 AM - 1.00 PM**

**Italian Pasta Making**

Handmade lasagne with Cinta senese  
(pork ragù) and wild mushrooms

65€



23

**SUNDAY DECEMBER 23<sup>RD</sup> /  
11.00 AM - 1.00 PM**

**Italian Pasta Making**

65€

Handmade tortelli stuffed with mushrooms, with truffle and cheese fondue

26

**WEDNESDAY DECEMBER 26<sup>TH</sup> /  
11.00 AM - 1.00 PM**

**Italian Pasta Making**

65€

Handmade tagliolini with scampi, broccoli and lime



26



**WEDNESDAY DECEMBER 26<sup>TH</sup> /  
7.00 PM - 9.00 PM**

**Italian pasta making: Social network food experience**

65€

Handmade cappellacci stuffed with potatoes ginger and shrimps served on tomatoe coulis

Make the pasta, eat and smile! The best photo will be the protagonist for our annual year poster!

28

**FRIDAY DECEMBER 28<sup>TH</sup> /  
10.30 AM -11.30 AM**

**The Market Tour Experience**

85€

- Free tasting with the artisans
- Buy the ingredients you need

**Italian Pasta Making 11:30AM – 1:30PM**

Handmade spaghetti alla chitarra with fish carbonara sauce



28



**FRIDAY DECEMBER 28<sup>TH</sup> /  
7.30 PM - 9.30 PM**

**Italian Pasta Making**

**65€**

Handmade scialatiello with squids, dried tomato and prawns

29



**SATURDAY DECEMBER 29<sup>TH</sup> /  
11.00 AM - 1.00 PM**

**Italian Pasta Making**

**65€**

Handmade tagliolini with squids, mussels, clams and cherry tomatoes

30



**SUNDAY DECEMBER 30<sup>TH</sup> /  
11.00 AM - 1.00 PM**

**Italian Pasta Making**

**80€**

Seafood appetizer offered by the School

Handmade gnocchi with crayfish, cherry tomatoes and marjoram

30



**SUNDAY DECEMBER 30<sup>TH</sup> /  
7.00 PM - 9.00 PM**

**Italian pasta making.**

**A real regional experience**

**65€**

Handmade tagliatelle with bolognese ragù



31



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**MONDAY DECEMBER 31<sup>ST</sup> /**

**11.00 AM - 1.00 PM**

**Italian Pasta Making**

**65€**

Handmade Tuscan picci with vegetarian  
sauce and aged pecorino

The new Lorenzo de' Medici Cooking School, located inside the Central Market in Florence, is offering a new experience to all those who love food.

Participants will work directly with the ingredients of the "**Artisans of Taste**". In addition to the practical aspects of the cooking and food preparation, chefs will share their passion for food together with the importance of top-quality ingredients and their nutritional values.



Cucina Lorenzo de' Medici



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