

ITALIAN



Learn to speak through Italian food and serve up a friendly, informal, hearty feast, Italian Style! From homemade pasta to the classic tiramisu we'll have you cooking up a storm with your friends asking for the restaurants number.

All of our courses are delivered by our resident master chef Kevin Hughes. The classes take place in our stunning country kitchen with breathtaking views of Swinton Estate Grounds and Yorkshire Dales.

We always encourage a hands on approach within the classes and all ingredients and equipment will be provided.

Full Day Recipes (may include):

- Focaccia
- Pizza
- Spinach and ricotta ravioli
- Rabbit saltimbocca
- White onion Risotto and flavour variations
- Tiramisu

Half Day Recipes (may include):

- Focaccia
- Kale and ricotta Ravioli with Salsa Verde
- Pea risotto with pan fried seasonal protein
- Tiramisu

Techniques Covered on Course:

- Artisan bread making techniques
- Hand shaping of bread for a loaf and pizza
- Pasta making from scratch and into different shapes, ravioli and tagliatelle
- Making a basic white onion risotto and flavour variations
- Techniques required to create a traditional mascarpone cream to be layered in a tiramisu