



## Palermo Traditional Culinary Experience

Learn how to cook typical Sicilian dishes and taste your own creations! A very small size experience with maximum 6 People.



Location

**Palermo**



Days

**1**



Duration

**4 Hours**



Category

**Cooking Class**



Season

**All Year**



Tour Type

**Small group**

## TOUR OVERVIEW

### PALERMO TRADITIONAL CULINARY EXPERIENCE

Approx. 4 hours | Max. 6 people | Collective

Black-out dates: Italian holidays

2019 Availability:

- Tuesday and Thursday at 10:30am
- from Monday to Friday at 4pm

Enjoy a cooking course learning how to prepare a selection of typical Sicilian dishes. The very small size group ensures you a lovely experience!

The cooking class offers you the opportunity to try new culinary experiences. It aims at melting the knowledge of Sicilian cuisine with recreation, in a warm and cosy context. The Chef will help you, step by step, in preparing extraordinary dishes with intense taste and smells of our land. You will have a new experience, learning all the procedures that make every Sicilian dish appreciated all over the

world for its intense and delicious flavors.

Meet the Chef directly in Palermo center and start to cook a selection of Sicilian delicacies. Menù will change as follows:

#### FISH MENU':

2019: Tuesday, Wednesday and Friday at 4pm

In these days the cooking class includes the following dishes:

- Spaghetti with shrimps and pistacchio
- Fried fish balls (anchovy balls)
- Ricotta cheese dessert

#### FRESH PASTA MENU':

2019: Monday at 4pm | Thursday at 10:30am

In this class you will learn how to make fresh pasta by kneading dough and shaping pasta by hand.

The cooking class includes the following dishes:

- Pasta della Nonna (fresh homemade pasta with tomato sauce)
- Polpette in agrodolce (sweet and sour meat balls)
- Cannolo

#### TRADITIONAL MENU':

2019: Thursday at 4pm

In these days the cooking class includes the following dishes:

- Pasta alla Norma (eggplants, tomato sauce and cheese)
- Caponata
- Breaded Mediterranean fish
- Dessert

At the end of the cooking course enjoy your own made lunch, accompanied by a glass of wine. Once back home you will impress family and friends replying these Sicilian recipes!

#### MORE INFORMATION:

We only use fresh and seasonal ingredients to ensure authenticity and because of this the menus prepared will be in accordance with seasonal and market availability. All of our dishes are based on the more historically important Sicilian recipes, focusing on pasta, fresh fish/meat, vegetable dishes and delectable sweets.

Throughout the centuries, Sicilian-style cooking has been strongly influenced by conquerors, kingdoms and many different cultures (Spanish, Greek and Arab) resulting in a delicious blend of styles and flavors found nowhere else in Italy. Unique, fresh with powerful flavors, it's a fact that Sicilian cooking is widely known as one of the premier cuisines in all of Italy.

#### APPOINTMENT WITH OUR STAFF:

The appointment with our staff will be set in Palermo city center (a few steps away from the Cathedral). All details will be shared at time of booking.

This cooking class is operated with English speaking Assistant (other languages subject to availability).

#### IMPORTANT:

- Please be so kind as to share with us, at time of booking, if you have dietary restrictions and/or walking limitations.
- Celiac or vegan option available.
- The cooking course is provided with maximum 6 clients.
- The cooking course is not provided by a professional Chef.

TOUR CODE: PMOCOOKTRD

## WHAT IS INCLUDED?

-  Booking Fee
-  Cooking class
-  English speaking chef
-  Meal as per Description

## NOT INCLUDED

-  Gratuities and tips