



BARONE DI VILLAGRANDE
VIGNETI DAL 1727

SICILIAN TRADITION COOKING CLASS

Our courses are intended to convey the tradition and love for cooking through the recipes that our grandmothers have left us with wise care. Our chef will be happy to lead you through the making of dishes that have made the history of Sicilian kitchen.

MENÚ SAMPLE

Homemade pasta alla Norma – Traditional Parmigiana - Sicilian Cannolo

The cost is 120 Euros per person and includes a cooking lesson, lunch and the recipes of the day. Lunch is paired with the wines from Barone di Villagrande.

The menu can change according to the season and products available. It is possible to arrange different menus according to your requests.

PIZZA CLASS

Among the dishes of the global culinary scene the best known is certainly the pizza.

This is the reason why we put in our courses the preparation, with all the detailed steps, of the traditional Italian pizza.

The cost is 60 Euros per minimum 10 pax , we can arrange the pizza making for two people as well for 100 euros per pax. The course includes all the passages of the pizza making, the recipe and the tasting of the pizza at the end of the course. Course duration 1 hour and 30 min. plus two hours for the dough to raise in case natural yeast has been used instead of the fast raising yeast. Everything is paired with wines from Barone di Villagrande.