

<b>Course Title:</b>	<b>ITALIAN COOKERY</b>
<b>Date:</b>	<b>29<sup>th</sup> September 2021</b>
<b>Day:</b>	<b>Wednesday</b>
<b>Time:</b>	<b>5.30pm – 9.00pm</b>
<b>Cost:</b>	<b>£45.00</b>
<b>Level:</b>	<b>Introductory</b>

### **OVERVIEW**

This taste extravaganza will send you on a journey through Italy, creating a fresh pasta starter with a wonderful pizza main dish and the traditional tiramisu finish using fresh ingredients under the supervision of our chef who worked for Jamie Oliver.

Interactive teaching will give you confidence, direction and knowledge of creating handmade pasta and fresh pizza dough highlighting new skills and techniques in a friendly atmosphere.

You will then be able to taste your dishes within our inhouse Restaurant and take the rest home to impress your family and friends, with a glass of wine if you choose.

*\*\*The class is suitable for vegetarians and meat eaters\*\**

### **REQUIREMENTS**

An interest in Italian Cookery.

### **WHAT WILL I DO?**

Prepare a starter, main course and dessert.

### **WHAT WILL IT GIVE ME?**

A guide to making fresh pasta and pizza in the authentic Italian style.

### **MATERIALS NEEDED**

All ingredients are provided.

### **WHAT CAN I DO WHEN I FINISH?**

Level 2 Hospitality and Catering.

To make arrangements to enrol, please telephone us on 01207 585 900 or make an enquiry to [enquiries@derwentside.ac.uk](mailto:enquiries@derwentside.ac.uk)