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Fresh and stuffed pasta



A comprehensive course designed to give you a real insight into the art of making fresh pasta through hands-on practice, technique and tradition. Starting with two basic doughs, you will learn to make four iconic dishes from the Italian culinary tradition, ranging from simple pasta to filled pasta.

BOOK YOUR PLACE

A JOURNEY THROUGH THE TRADITION OF HANDMADE PASTA

With Chef Carla

Fresh pasta is one of the oldest and most fascinating traditions of Italian cuisine.

Flour, eggs or semolina and water are transformed into dough, then rolled out, and finally shaped into forms that reflect local areas, traditions and culinary memories.

During the course, we will start with the basics of handmade pasta, working with two different doughs: a rich, velvety egg-based dough and a more rustic one made from semolina and water.

A hands-on and engaging journey to discover the techniques, craftsmanship and little secrets of handmade pasta.

E G G B A T T E R

TRADITIONAL PUFF PASTRY

The first dough we'll be making is egg pasta, the most classic of Italian dishes.

A supple, golden and velvety dough, perfect for making a thin, sturdy pasta sheet. We'll learn how to knead it, roll it out and turn it into two great classics of filled pasta: tortellini and cappellacci. A pasta sheet that evokes family Sundays in the kitchen and traditions passed down through the generations.

T O R T E L L I N I

LITTLE TREASURE CHESTS OF TRADITION

Tortellini are one of the most famous types of stuffed pasta in Italian cuisine. We will learn how to prepare the filling and shape the pasta into its characteristic small, elegant form.

It is a task requiring precision and dexterity that reflects one of the finest traditions of Italian cuisine. These little pasta parcels hold both flavour and history.

C A P P E L L A C C I

THE GENEROUS PORTION OF STUFFED PASTA

Cappellacci are a larger, more generously filled pasta.

The pasta dough forms a soft shell that encloses a rich, fragrant filling. This dish highlights the balance between the pasta and the filling and is one of the most elegant examples of fresh Italian pasta.

A MIXTURE OF SEMOLINA AND WATER

TRADITIONAL PASTA

The second dough we will prepare is made from semolina and water. It is a more rustic, textured pasta, deeply rooted in the traditions of Southern Italy. A dough that is simple in its ingredients yet full of character, shaped through time-honoured techniques and precise hand movements. From this dough, we will make two iconic shapes: cavateli and orecchiette.

CAVATELLI

A TRADITIONAL GESTURE

Cavatelli are created through a simple gesture: a deft movement of the fingers that scoops out the dough, creating its characteristic elongated shape. A rustic and authentic pasta that holds the sauce perfectly.

A simple yet fascinating dish that reflects the home cooking of Southern Italy.

ORECCHIETTE

THE SHAPE OF THE HAND

Orecchiette is one of the hallmarks of handmade pasta.

We will learn the technique that defines it: dragging the dough across the work surface and flipping it over with your thumb to create its characteristic concave shape. A vibrant, artisanal pasta deeply rooted in the traditions of Puglia.

Participation Info

MAXIMUM NUMBER: 12 PARTICIPANTS

A small group to ensure personal attention, a relaxed pace and truly personalised guidance.

PRICE: €70 PER PERSON

All-inclusive: ingredients, materials, equipment, hands-on session and final tasting.

WHAT WILL YOU DO:

During the course, you will learn how to make four different types of pasta with their respective fillings. Each participant will get hands-on experience, following the chef's instructions step by step.

WHAT'S INCLUDED:

- Hands-on cooking class with Chef Carla
- Fresh ingredients and equipment
- Step-by-step preparation
- Tasting session at the end
- Wine and drinks
- A small recipe booklet

DURATION:

Approx. 3 hours