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Pizza and bread



A practical guide to discovering how a single dough can be transformed into so many different forms. A simple dough, made from just a few essential ingredients: flour, water, yeast and salt. And yet, from this simple combination, a variety of dishes emerge, each with its own texture, cooking method and character.

BOOK YOUR PLACE

FLOUR, WATER, YEAST

With Chef Carla

Pizza is one of the most beloved symbols of Italian cuisine.

A simple dough, made with just a few essential ingredients: flour, water, yeast and salt.

Yet this simple combination gives rise to a variety of dishes, each with its own texture, cooking method and character.

During the course, we will learn how to prepare a basic dough and understand its rising and proving times.

Starting from this base, we will make four iconic dishes from the Italian tradition: round pizza, pan pizza, fried pizza and bread.

A hands-on journey to discover how a single dough can be transformed into so many different forms.

THE DOUGH

THE FOUNDATION OF EVERYTHING

The first step is to prepare the dough.

We will learn how to measure out the ingredients, work the flour properly and develop the right texture in the dough. We will discover the importance of proving, resting times and handling the dough to achieve a light, fragrant and easily digestible pizza.

A simple base that serves as the starting point for all our recipes.

ROUND PIZZA

THE GREAT CLASSIC

The round pizza is the most iconic shape of Italian pizza.

We'll learn how to roll out the dough properly, without squashing it, whilst keeping the air inside the crust.

A pizza that's thin in the centre, soft and slightly crispy around the edges.

A true classic of the tradition.

PAN - BAKED PIZZA

SOFT AND CRUNCHY

Pan-baked pizza has a completely different texture. It's thicker, soft on the inside and crispy on the base.

During the course, we'll learn how to handle the dough in the pan, knead it gently and achieve the perfect bake.

A convivial pizza, perfect for sharing.

DEEP-FRIED PIZZA

FOLK TRADITION

Fried pizza is one of the hallmarks of authentic Neapolitan cuisine. The dough is rolled out and fried quickly in hot oil, resulting in a puffed-up, golden-brown and incredibly fragrant crust.

A simple yet irresistible dish that embodies the most popular tradition of pizza.

BREAD

THE OLDEST FORM

We will conclude the course by turning the same dough into bread.

We will learn how to shape the dough, create the right surface tension and achieve a fragrant crust with a soft, airy crumb.

Bread represents the oldest and purest form of dough.

A simple gesture that has always been a part of Italian cuisine.

Participation Info

MAXIMUM NUMBER: 12 PARTICIPANTS

Un gruppo piccolo per garantire attenzione, ritmo sereno e una guida davvero personalizzata.

PRICE: €70 PER PERSON

All-inclusive: ingredients, materials, equipment, hands-on session, and a tasting at the end.

WHAT WILL YOU DO:

During the course, we will prepare a basic dough for pizza and bread and learn how to handle it at each stage of the process.

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