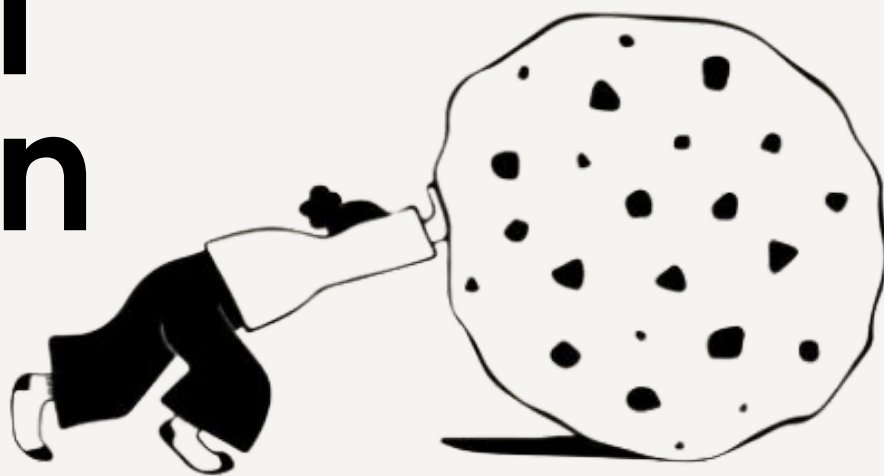


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POLPETTA

Crunchy on the outside, soft on the inside, and
absolutely impossible to eat just one.

BOOK YOUR PLACE

Meatballs are that one thing that arrives at the table and instantly changes the mood of the evening. They are convivial, imperfect, delicious. They taste of hands covered in dough, sizzling pans, mopping up the last bit of sauce with bread (scarpetta), and of "just try one" that never actually ends with just one.

In this course, we will start from the meatball... but we will have a lot of fun taking it elsewhere. We will play with textures, breadings, fillings, contrasts, and unexpected ingredients, creating creative, modern, and incredibly indulgent versions.

There will be crunchy meatballs, soft meatballs, ooey-gooey cheesy meatballs, meatballs to fry, to dip into sauces, and even a dessert meatball to eat with your fingers completely guilt-free.

DURING THE COURSE WE WILL PREPARE:

PAPPA AL POMODORO MEATBALL

with a soft core, panko breading, and creamy basil sauce.
Crunchy on the outside, soft on the inside, and full of flavor.

SALTIMBOCCA INSIDE A MEATBALL

A bomb of Roman flavors inspired by the classic saltimbocca: meat, sage, and a savory pan sauce reduction.

VEGGIE COUSCOUS AND RED LENTIL MEATBALLS WITH A CORNFLAKE CRUST

Crunchy, light, and surprisingly addictive.

RICOTTA, ZUCCHINI, PARMESAN, AND LEMON ROCHER WITH PISTACHIOS AND HAZELNUTS

A fresh, elegant, no-bake version perfect for summer.

SWEET TIRAMISÙ MEATBALL

truffle-style, served with whipped cream.

For those who believe there is always a separate stomach for dessert.

MEET MONICA

Monica cooks for people: in their homes, at events, during cooking classes.

In 2015, Bisou My Personal Chef was born, a project named after a kiss in French. It's the kiss her grandmother would give her after preparing bread, olive oil, and crushed tomato. And that's where it all began.

After a degree in Political Science and taking different paths, Monica chose to follow what always kept coming back: cooking.

A simple and sincere cuisine, made of carefully selected ingredients, recognizable flavors, and attention to detail. A cuisine that tastes like home, of sharing, of actions made with love.



Participation Info

MAXIMUM NUMBER: 12 PARTICIPANTS

A small group to truly cook together, follow all preparations step-by-step, and receive practical tips throughout the entire lesson.

PRICE: €79 PER PERSON

All-inclusive: ingredients, materials, hands-on lesson, final tasting, and booklets with recipes and techniques covered during the course.

WHAT IS INCLUDED:

- guided hands-on lesson
- fresh ingredients and work tools
- complete step-by-step preparations
- technical explanations on doughs, breadings, and cooking methods
- final convivial tasting
- drinks included during the experience
- booklet with recipes and practical tips
- aprons and materials

DURATION:

Approx. 3 hours, including frying, kneading, continuous tastings, chatting, and final tasting.