

COOKING LESSONS

A mediterranean culinary experience

PROGRAMS AND RATES

DON ALFONSO

STARTERS

WEDNESDAY



01 Onion veils stuffed with shrimps, black olives and Cetara anchovy cream

02 The rediscovery of the baked egg with mozzarella foam and black truffle

03 Smoked field chicken with aged vinegar reduction, candied mandarin and celery puree

PASTA

THURSDAY



01 Gragnano Ziti with cherry tomatoes, Menaica anchovies, scented with garlic, parsley and chilli

02 Gnocchi spheres stuffed with eggplant and smoked Scamorza on a light tomato sauce

03 Mezzelune filled with black pork Genovese ragout, Ricotta fondue and black pepper

MAIN COURSE - FISH

FRIDAY



01 Rivisiting stock fish and potatoes

02 Traditional fish soup with mayonnaise trilogy

03 Vanilla scented grouper with burnt onion cream, mashed potatoes and anchovy Colatura

MAIN COURSE - MEAT

SATURDAY



01 Free-range chicken perfumed with thyme and lemon stuffed with pistachios and candied fruit

02 Pork feather with caramelized Annurca apple and cinnamon

03 Beef medallion in puff pastry with lemon potato cream, caramelized onions and Chimichurri

DESSERTS

SUNDAY



01 Fried Zeppola with vanilla and cherry custard

02 Orange frivolezza with white chocolate mousse

03 Dark chocolate aubergine

THE EXPERIENCE...

INFORMATION

Cooking classes take place in our cooking laboratory.

Lesson begins at 10,00 AM

Lesson duration about 4 hours

We recommend that you arrive 15 minutes before the class to be able to enjoy a welcome drink that will be offered to you in our library

At the end of the lesson, you will be invited to visit the kitchens of Don Alfonso 1890 and the thousand-year-old wine cellar carved into the volcanic rock.

At the end of the lesson, a certificate of your attendance to the class will be printed out.

RATES

PRICE PER PERSON

1 LESSON	€ 230
2 LESSONS	€ 420
3 LESSONS	€ 585
4 LESSONS	€ 740
5 LESSONS	€ 875

WHAT'S INCLUDED

- Recipes with notions of Mediterranean cuisine and food hygiene
- Tasting of realized recipes
- 1 glass of Campania wine paired with each recipe
- Mineral water and soft drinks

MAXIMUM OF 10 PARTICIPANTS PER COOKING CLASS

PERSONALIZE THE EXPERIENCE

ITEMS AVAILBLE FOR PURCHASE SEPARATELY

DON ALFONSO 1890 CAP — **€ 20,00**

EMBROIDERED APRON — **€ 30,00**





ADDITIONAL INFORMATION

WINE TASTING OPTIONS

For those who wish to taste wines different than those included in the price, we have a wide range of wines that you can choose from our wine list and pay for them separately. In this case the price of the lesson will be reduced of € 30.

ACCOMPANYING PERSONS NOT PARTICIPATING TO THE LESSON

For any accompanying person not participating to the lesson, it is possible to book the tasting of the dishes made accompanied by 1 glass of Campania wine combined with each recipe, mineral water and soft drink.

€ 120 PER PERSON