

## Cooking class – Sorrento

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minimum 2 people

4 to 5 hours

Donna Rita will guide you through the traditional and authentic way of preparing a very good pizza dough from the rising to the topping, she will tell you in her friendly and professional way, how to use all the right ingredients and techniques to create a real home made Neapolitan pizza.

Waiting for the dough to rise, Donna Rita and her staff will be glad to offer you fresh drinks, snacks and appetizers and she will also show and describe you how to do another famous typical Neapolitan recipe: the egg plants parmesan or the stuffed peppers, according to the seasons' fresh ingredients available. When pizza will be ready to be eaten we will sit all together to taste what we prepared during the class lesson drinking a very good wine, the home speciality wine and peaches named percoche (kind of peach typical of the region).

Donna Rita will also offer you a delicious sweet pizza topped with hazelnut cream as a dessert, together with her home made limoncello. The cooking class is held in an enchanting villa with garden located in the heart of Sorrento with a breathtaking panoramic view on the Gulf of Naples. The class lasts from 6 pm to 9.00/9.30 p.m. approximately, but we are very flexible and more than happy to welcome you in the morning if you book your class in advance. If you have accommodation in Sorrento we can even come to pick you up at your hotel. Complimentary transfer from all hotels in Sorrento

*availability is given following to a specific request since courses are open to a very limited number of participants*

*transportation required to reach the place; if you don't have a rental car we can help you set a private driver at extra cost*

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**Live it, taste it, see it**

