

SAN FANTINO

Azienda Agricola e Locanda
San Giovanni a Piro (SA)

BASIC ITALIAN COOKING COURSE



This course will enable the participants to learn recipes which can easily be replicated back home as all their ingredients can be found anywhere. The course lasts between 3 and 6 days depending on the participants' requirements. The course will also enable the participants to learn the path of almost any recipe that utilises different ingredients.
A minimum of 6 participants is required for a course.

Programme:

Day 1

Late afternoon: Arrival at the Locanda
19 – 21: Preparing dinner

21 – 23: Dinner

Day 2,3,(4,5,6)

9 - 10:	Breakfast
10 - 11.30:	Leisure time
11.30 - 13.00:	Preparing lunch
14.30 - 18:	Leisure time
18 - 21:	Preparing dinner
21 - 24:	Dinner and dancing

Last Day

7 - 9:	Breakfast
8 - 9.30:	Departure from Locanda

Prices:

The price is 100 euros per person per day plus 50 euros one off payment to cover for the bedroom preparation. This is sharing a large room with another person, single room supplement is 50 euros per day.

The price includes accommodation, meals and reasonable drinks.

Leisure time:

There are many ways to spend your leisure time, from relaxing by the pool or at the farm to visiting the enchanting villages, to taking a breathtaking walk under the mountain or above the sea, to going to a beach or the river for a swim. Relaxing massages will also be available.

Contacts and info:

Email: seba@sanfantino.com

For more information about the venue please look on www.sanfantino.com

MENU

Entries:

Bresaola with goat's cheese
Fried vegetables
Marinated fish
Liver Venician style
Rice salad
Aubergine parmigiana
Fish cakes
Omelette

First courses:

Tomato pasta
Carbonara pasta
Spaghetti with clams or mussels
Orecchiette or farfalle with broccoli
Prawns pasta
Bolognese sauce pasta
Risotto with saffron
Risotto with radicchio
Vegetable soup

Main courses:

Ossobuco or oxtail
Tagliata steak
Robespierre
Roast fish
Pork ribs
Roast game bird
Poached fish with hand made mayonnaise

Side dishes:

Sautee greens
Poached greens
Green salad
Tomato salad
Braised vegetables
Potato with pesto

Puddings:

Tiramisu`
Chocolate mousse
Torta caprese
Crème caramel or pannacotta
Strudel
Sgroppino

Drinks:

Bloody Mary
Mojito
Negroni