

CUCINETTA RISTORANTE

Cooking Class calendar 2011

EAT

DRINK

COOK

Welcome to the CUCINETTA cooking programme.

Italian is all about good food, passion and good company and that's what you will encounter when you participate in the CUCINETTA cooking class programme.

Executive Chef Vincenzo Mazzotta will take you behind the scenes of a commercial kitchen. Finally customers can now indulge in a hands on personal cooking class filled with professional chefs and knowledge.

Participants will be taught the quality and tradition which is our benchmark to the success of our business. Vincenzo will teach you how to be a good chef at home, and learn how to cook from the heart and be organised when it comes to parties.

What makes our classes different is that you won't be just playing with pasta dough; you will be making fine dining dishes that will leave your guests with memories.

THAT'S WHAT CUCINETTA IS ALL ABOUT. IT STARTS HERE

June & July Class 2011

PASSION FOR PASTA PART I MON 25th JULY 2011

The first step is the best step. Get your hand dirty and start throwing flour on our Hands on Pasta making class. With only 3 -4 participants at a time it is the best way to learn what Italians do best and that is make pasta.

TIME 6PM – 8:00PM

PRESENTER Vincenzo Mazzotta

TYPE Hands on

CATEGORY Fresh Pasta

PRICE \$ 150

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2 COURSE WONDERLAND MON 27th JUNE 2011

This class is dedicated to making everything on time. Here you will learn work flow and make Fresh pasta followed by tasting plate chocolate mousse

TIME	6PM – 9:30PM	PRESENTER	Vincenzo Mazzotta	BOOKED OUT
TYPE	Hands on	CATEGORY	Desserts	PRICE \$ 150

PASSION FOR PASTA PART II MON 20th JUNE 2011

This class is for participants that have an eye for details. I will show you how to make flavoured pasta with beautiful sauce to match. Handmade tortellini and much more to learn

TIME	6PM – 9:30PM	PRESENTER	Vincenzo Mazzotta	
TYPE	Hands on	CATEGORY	Pasta	PRICE \$ 180

PASSION FOR GNOCCHI MON 4th JULY 2011

If you have eaten at our restaurant and ever wondered how I make my gnocchi so soft and light, well this class not to miss.

TIME	6PM – 9:00PM	PRESENTER	Vincenzo Mazzotta	
TYPE	Hands on	CATEGORY	First Course	PRICE \$ 160

PASSION FOR CHOCOLATE FONDANT MON 11th JULY 2011

This is my signature dessert. If you want to win someone's heart then this dessert will do wonders for you.

TIME	6PM – 9:00PM	PRESENTER	Vincenzo Mazzotta	
TYPE	Hands on	CATEGORY	Desserts	PRICE \$ 150