



ML
A.D.1492

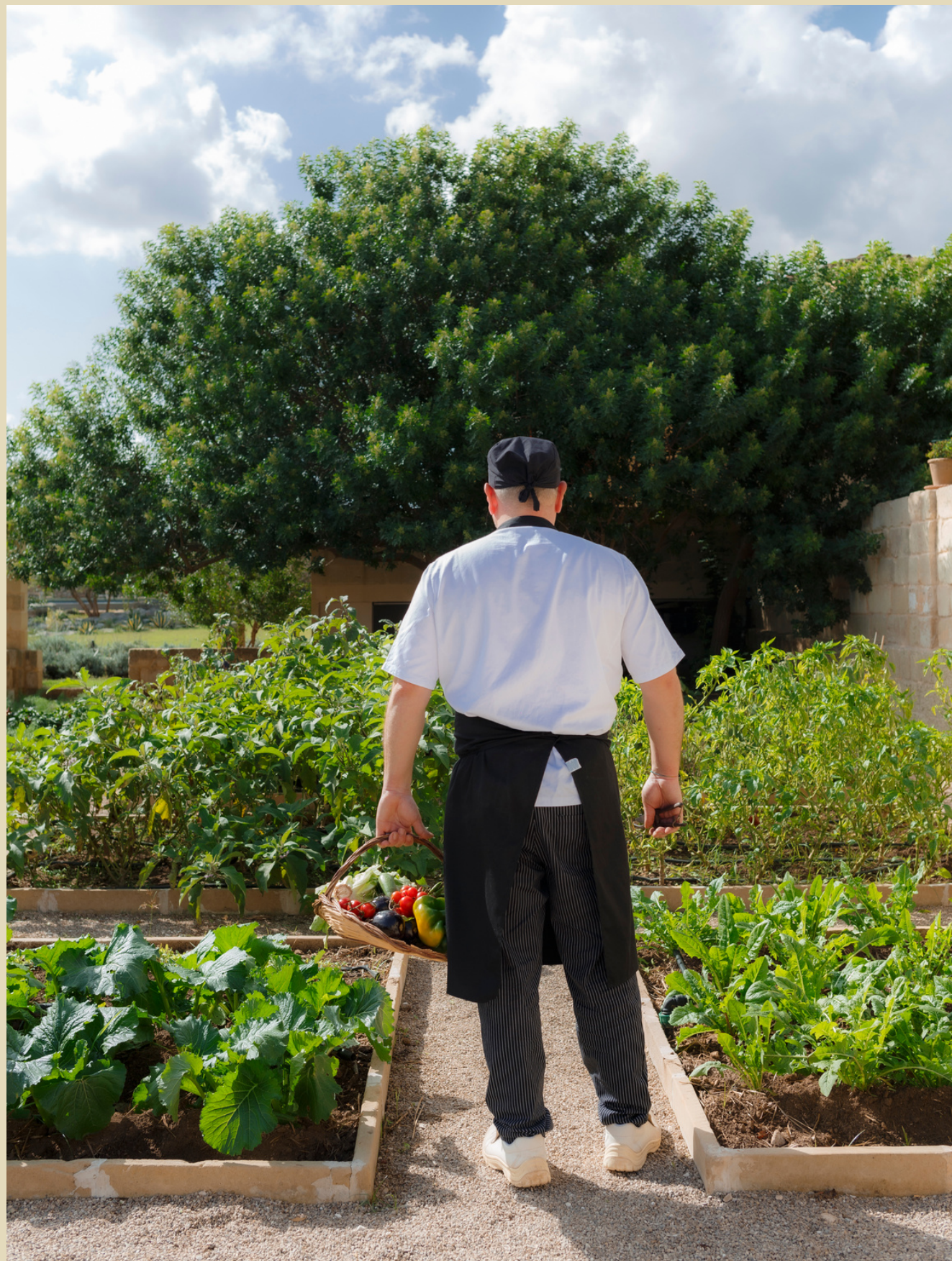


ESPERIENZA IN MASSERIA LILEI

COOKING CLASS

Rich. Elegant. Timeless.

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FROM LAND

VISIT TO OUR ORGANIC GARDEN
TO DISCOVER OUR CROPS OF
VEGETABLES AND HERBS THAT
ARE USED IN THE KITCHEN OF
THE FARM

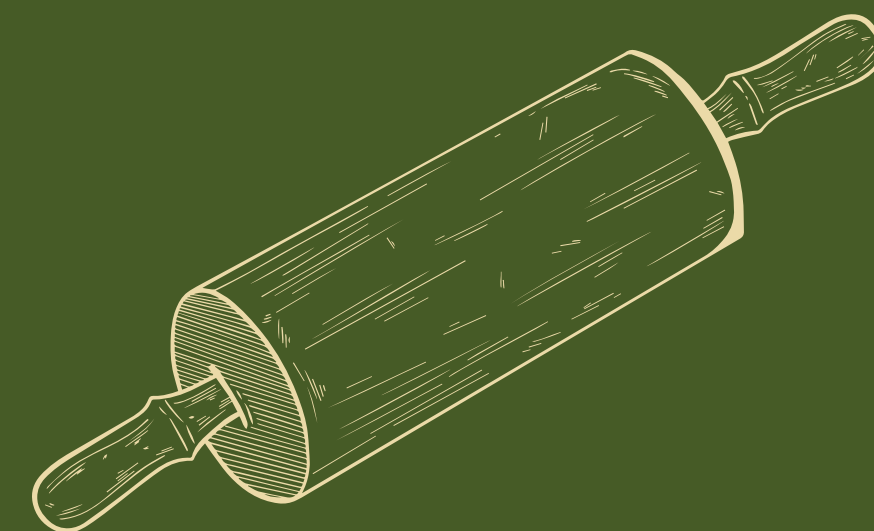




TO THE KITCHEN

-PREPARATION OF FRESH
TOMATO SAUCE WITH BASIL
FROM OUR GARDEN

- PREPARATION OF
"ORECCHIETTE" AND "SAGNE
'NCANNULATE" PASTAS





AT THE TABLE

DINNER WITH APERITIF,
HOMEMADE PASTA WITH ITS
SAUCE AND DESSERT



HOW WILL IT UNFOLD?

- The cooking class starts with the delivery of apron and personalized chef's cap Masseria Lilei
- We go to our organic garden to collect the herbs and tomatoes to take to the kitchen
- In the kitchen, with the support of our Chef, you will start to transform the flour into pasta and prepare the tomato sauce
- All at the table to taste the homemade products
- The dinner includes an appetizer, the taste of “orecchiette” and “sagne 'ncannulate” pastas and a dessert to chose from our menu
- The experience in Natural takes approximately 1 hour and 30 minutes.

€ 130,00 p.p.

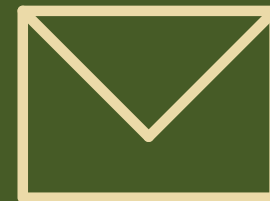
Contact Us

WE'RE JUST A PHONE
CALL AWAY.



MAILING ADDRESS

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