



**ITALIAN ART ACADEMY
LEONARDO DA VINCI
ART COURSES IN FLORENCE**
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ITALIAN CUISINE

You are fond of Italian cuisine and you want to learn how to prepare a plate, a dessert or, why not, a complete menu? Guided by an expert chef in an equipped kitchen in the city centre you can learn the art of the most loved cuisine in the world and once you are back home you will be able to prepare an exquisite typical Italian dinner for your friends!

You can choose among different types of cooking lessons, depending on your tastes and your necessities. Every lesson is followed by a sampling of the prepared dishes.

The school offers lessons that can be booked singularly. Some take place every week all year round and other only between April and November. The student can book only one lesson. Plus, the school offers lessons-packages of longer duration.

a) LESSONS THAT TAKE PLACE EVERY WEEK ALL YEAR ROUND

EASY DINNER

You will cook two traditional Italian dishes while learning how to properly match specific sauces with their characterized dishes, and also a dessert. We offer a different menu for each lesson. Twice a week, Tuesday and Thursday from 6:30 to 9:30 PM, 3 hours, 59€

PIZZA and GELATO

Under the guidance of an expert chef, you will learn how to make pizza with the possibility to learn all different types of flour, the dosage of the ingredients, the preparation of the dough, the products used for the condiments and their matches. Moreover, the chefs will reveal the secrets of an artisanal production of gelato and sorbet, using only quality ingredients! Following the lesson, participants will taste a sampling of the pizza, gelato, and sorbet. Once a week, Thursday from 6:30 to 9:30 PM, 3 hours, 55€



Moreover, the chefs will reveal the secrets of an artisanal production of gelato and sorbet, using only quality ingredients! Following the lesson, participants will taste a sampling of the pizza, gelato, and sorbet. Once a week, Thursday from 6:30 to 9:30 PM, 3 hours, 55€

4-COURSE DINNER

The traditional complete Italian meal, composed by appetizer, primo piatto, secondo piatto and dessert is normally eaten by Italian families on Sundays and in special occasions and this lesson is a unique opportunity to learn the cooking techniques for every course! A complete experience, captivating of the culinary art that will be followed by the sampling of the prepared dishes. The lesson takes place three times a week, Monday, Wednesday and Friday from 5:30

to 9:30 PM, 4 hours, 68€

B) LESSONS THAT TAKE PLACE ONLY FROM APRIL UNTIL NOVEMBER

PASTRY SWEETNESS

Do you have a sweet tooth and you love the typical sweets and pastries of our peninsula? This is the lesson just for you! You will learn how to prepare typical sweets of the Italian Patisserie, the delicious Tiramisu the classic one and the summer version "strawberry tiramisù", for concluding in sweetness the Sicilian version of the Millefoglie. Tuesday and Thursday 3:30 - 5:30 PM, price per person 25€

MARKET TOUR, GROCERY SHOPPING and COOKING COURSE

This unique experience involves a guided visit to the San Lorenzo market where participants will personally select the fresh and healthy ingredients needed for their cooking lesson. Following the market visit in the morning, participants will proceed to the school where they will learn how to prepare typical Italian dishes using the fresh ingredients under the guidance of a chef. Tours take place twice a week on Monday and Thursday from 10 AM to 3 PM, 5 hours, 73€

HOME MADE PASTA

Pasta, the most typical Italian food for excellence, you can cook it at home wherever you are with a few and simple ingredients! In this lesson you will discover the techniques and secrets behind the ancient Italian tradition of homemade pasta making, with egg and different flour types. Participants will learn the techniques involved in working with pasta, including using the rolling pin and how to use the machine. Altogether, participants will learn to prepare three types of pasta along with three different sauces to accompany them, and also a typical Italian dessert. The lesson takes place on Saturdays, from 12:00 to 3 PM and costs 53€.



AMATEUR LESSONS

If you wish to attend a little more advanced cooking lesson and you would like to specialize in one dish in particular, you can choose to book from one to four Amateur lessons at the price of 110 € each. Every lesson lasts approximately 2, 5 hours, from 1:30 PM to 4 PM.

There are 7 types of Amateur Lessons among which you can choose:

1) FRESH PASTA

Participants will learn how to make fresh pasta using various types of doughs: water and flour, egg and potato, and the class includes an explanation on kneading techniques, cutting and cooking. Three types of pasta will be prepared during the course using both a pasta maker and cutting the pasta by hand.

2) TUSCAN CUISINE

This course is dedicated to the culinary traditions of our Tuscan region, with a concentration on the preparation of the most famous local recipes, including soup, appetizers, and typical desserts.

3) MEAT

Participants will learn the preparation of white and red meats. Starting with different cutting techniques, participants create two traditionally Tuscan second courses using cooking techniques on the stove top and in the oven.

4) FISH

This course focuses on the selection and preparation of various types of fish, both sea and fresh water, as well as other types of seafood, while learning how to make traditional Mediterranean dishes.



5) BASIC PASTRY MAKING

This course is dedicated to those who love pastries and who want to learn the necessary basics for the creation of desserts and cookies, and how to prepare the bases for puff pastries, shortbread, creams, cakes, and mini pastries.



6) BASIC ICE-CREAM

This course teaches participants the necessary techniques for making an assortment of flavors and personalized gelato recipes. Part of the course is dedicated to theoretical lessons, whereas the other part involves practical demonstrations.

7) BREAD AND PIZZA

Participants will learn the preparation of pizza and focaccia, from the dough to the filling, using different ovens for the leavening and the baking of the products. Participants will make pizza, bread, breadsticks, and focaccias.

Participants will receive the necessary equipment at school for classroom participation.

The school organizes cooking lessons for groups, write us to receive details and prices.

PITTURA E DISEGNO

PITTURA CON TECNICHE ANTICHE

PITTURA CON TECNICHE CONTEMPORANEE

CORSI PER L'UNIVERSITÀ

SCULTURA

AFFRESCO

MOSAICO

DISEGNO DI MODA

GIOIELLERIA

INTERIOR DESIGN

RESTAURO

FOTOGRAFIA

STORIA DELL'ARTE

ARTI VISIVE

CUCINA ITALIANA

CORSI DI ITALIANO

CORSI DI GRUPPO



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