

## Cooking is **Social and Fun**

A location entirely dedicated to the culinary art, where you can meet good food and the conviviality of the table.

A wonderful open space in the historic center of Verona where our professional chefs will prepare the traditional recipes of the Veronese cuisine.



## Chef **Maria Cristina Tabacchi**

Passionate cook, author of several cookbooks, professional Sommelier and former saxophonist.

Her passion for cooking and the vegetable world is not attributable to any food choice, veganism or vegetarianism, but to the love cultivated, since she was a child, for the home garden.

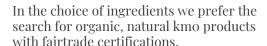


## **Sustainable Cooking**



La Soffritta firmly believes in sustainable development and above all in a cuisine that avoids waste and prefers reuse, often creative, in the preparation of contemporary and traditional dishes and recipes.













Cooking Class
Team Building
Incentive



## Cooking Class

## Risotto and Fresh Pasta Cooking Class

Risotto is one of the most typical dishes of the Veronese tradition. This lesson will make you discover the original recipe of the famous Amarone Risotto, fresh pasta, bigoli and tiramisu, with our professional chef, who will guide you from start to finish, showing you all the steps and secrets for a perfect dish . At the end of the lesson, you can have lunch with the dishes prepared accompanied by an excellent Valpolicella wine.

#### **Inclusions**

professional chef ingredients apron

lunch with wine

#### **Details**

3,5 hours

from Monday to Saturday at 10.00 AM minimum 2, maximum 12 pax



## Cooking Class

# **Gelato Making Class**

Enjoy this fun activity, which you can share with friends or with your children, learn how to make artisanal gelato as you can also do it at home.

With the chef at your side, who will follow you step by step, you will receive tips

and practical suggestions to prepare your favorite gelato taste.

## **Inclusions** professional chef

ingredients apron

#### Details

2 hours

from Monday to Saturday at 3.30 PM minimum 2, maximum 8 pax

English speaking chef



## Team Building

## Social Team Cooking

A culinary experience divided into several steps, designed to involve the whole group in which sociality, sharing and the well-being of the team are the protagonists. All the participants work on the preparation of the recipes that will make up the lunch or dinner. The activity is designed to strengthen teamwork and collaboration among the participants.

#### Inclusions

cooking brigade ingredients apron

lunch or dinner with wine

#### **Details**

custom day and time at least 10 participants location in exclusive



## Team Building

## Team Cooking Challenge

A culinary challenge in which all participants work on the preparation of the recipes that will make up the lunch or dinner. This team cooking includes competitive moments between the groups involved, such as preparing recipes with secret ingredients or cooking quizzes. The event can be customized based on specific needs and the composition of the group of participants.

#### **Inclusions**

cooking brigade
ingredients
apron
lunch or dinner with wine

#### Details

4 hours
custom day and time
at least 10 participants
location in exclusive



### Incentive

## **Show Cooking and Wine Tasting**

A gastronomic event that involves the participants in every sense. The group will participate in the preparation of some of the dishes planned for lunch or dinner, led by our chefs, who will continue in a show cooking of other traditional local recipes such as Risotto with Amarone. The event includes a tasting of the great Veronese wines accompanied by the prepared dishes.

#### **Inclusions**

cooking brigade ingredients

lunch or dinner wine tasting

#### **Details**

4 hours

custom day and time at least 10 participants location in exclusive



### Incentive

## **Sensory Wine Tasting**

A sensory experience to explore the local aromas and flavors to discover the winemaking excellences of Verona. A city rich in history and an ancient and fascinating tradition linked to wine production. Discover the aromas of great red and white wines during a sensory experience led by an expert Sommelier.

Incl	usi	ion	
win	o te	oti	'n

#### **Details**

1.5 hours

custom day and time at least 10 participants location in exclusive



## La Soffritta, even outside the kitchen door

La Soffritta and its team of chefs and sommeliers are available to create gastronomic experiences also in other external locations, such as a villa, a wine cellar, an hotel but also in a special place like a vineyard.

They chose us even the teams of



















**CALZEDONIA** 





La Soffritta is part of Ways, the In-Destination Management Company based in Verona providing a wide range of onsite services including day tours, activities, transportation  $\mathcal E$ local experiences.



Verona, Veneto, Italy Vicolo Carmelitani Scalzi 14C

+39 045 5701561 +39 327 4674179 info@lasoffritta.it www.lasoffritta.it







@lasoffritta

