



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.

In the choice of ingredients we prefer the search for organic, natural kmo products with fairtrade certifications.







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
English speaking chef



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

gelato

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

4 hours
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
apron
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.

Inclusions

wine tasting

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 &
local experiences.



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