







## Your kitchen in Sicily

The **experience** begins upon your arrival at a "**Sicilian beam**" where you will be greeted with an aperitif on the terrace and you can have a chat with each other. You will then be mixed at the table where the real experience begins

	<b>Meeting Point</b>	Directly in the structure located between Alcamo and Balestrate
	<b>When</b>	Every days
	<b>Duration</b>	2H30
	<b>Private</b>	Min.1 max 12

Lessons take place in small groups and include the preparation of **Sicilian gastronomy**, a way to get to know a dish and learn the true flavors of poso through the rediscovery of traditions.

The wisely chosen ingredients are fresh, seasonal and local; the dishes cooked at the moment together with the guests are genuine and attention is paid to possible intolerances or food choices

**Objective:** to teach guests the most authentic **Sicilian cuisine**, preparing traditional and typical recipes together with seasonal ingredients.

the guest will put his "hands in the dough" and with the super vision of the landlady they will prepare tasty, simple and repeatable dishes once back home.

At the end of the lesson, guests will receive the recipes of what they have prepared as a gift, bringing with them a piece of Sicily.

**Choice of dish:**

- **Pasta** what a passion! How to cook Sicilian pasta  
OR
- **Sicilian street food**: long live the **arancine**! !  
OR
- **Sicilian cannolo**, the sweet life in the kitchen  
OR
- **Almond pastries**, a Sicilian sweetness

**Price:** On request Per person

**Choose:**