

# THE ITALIAN LANGUAGE INSTITUTE

YOUR ITALIAN AND COOKING COURSE



*Baccalà al forno (Liguria, Fiera di Alassio)*

Se si usa il baccalà in pecco questo si deve mettere a mollo per 2 giorni -  
Si unge con olio d'oliva, si spara le uova e su di essa si depone il baccalà -  
a cui sono state tolte le spine. Si divide a pezzetti - Si fa un impasto  
con pangrattato, olio, pecorino a pezzi, sale, rosmarino e aglio a pezzi  
e se ne mette uno strato sopra il baccalà - quindi si tagliano delle patate  
a fette sottili e larghe, e, con un po' di sale di sopra si mettono  
l'impasto, poi ancora patate con l'impasto di sopra e si mettono  
in forno - Quando il pangrattato è dorato si mette in  
forno -



# THE ITALIAN LANGUAGE INSTITUTE



## YOUR ITALIAN AND COOKING COURSE

Whether you are a professional caterer or an amateur enthusiast, if the kitchen is your kingdom the ideal choice of course has to be our Italian Language and Cooking Lessons with a MASTER CHEF from the Italian State School of Hotel Management and Catering at Caprarola

You have a gentle start with 2 hours of Italian Language Course on real communication in the world of cooking with special vocabulary and expressions from 11 am to 1.30 pm. After a short break for a buffet lunch we take you over the lush Cimini Hills to Vico lake and the hillside village of Caprarola with its famed Palazzo Farnese, built by the Renaissance Pope Paul III. Here you will get to grips with the practical part of your course in the kitchens of the Caprarola state School of Hotel Management and Catering, housed in the magnificent setting of the former Scuderie of Palazzo Farnese. During your four lessons from 3pm to 7pm you will practise all the language you studied in the morning and learn to cook a full Italian meal, starting with hot and cold antipasti then moving on to pasta dishes, meat and fish main courses and desserts. Ingredients, preparation, techniques, cooking and sophisticated table design are all part of the programme, as is tasting the fare you prepare every evening, while on Friday you can enjoy a full gala dinner. Your teacher is an experienced Master Chef from the Caprarola Institute.

The course runs from Monday to Friday with Italian lessons in the morning and cooking lessons in the afternoon on four days and a full-day excursion on Wednesday.

• ITALIAN REQUIRED A1.

FEES	2 pax	3-5 pax	6-10 pax
1 week	€ 1580,00 per person	€ 1465,00 per person	€ 1290,00 per person
Included in the fee	<ul style="list-style-type: none"> <li>10 hours Italian Language Course Mon/Tues/Thurs/Fri from 11.00-13.30</li> <li>16 hours Italian Cooking course</li> <li>6 nights B&amp;B accommodation</li> <li>Rome-Viterbo-Rome Airport transfers</li> <li>5 buffet lunches</li> <li>4 dinners</li> <li>1 Full day excursion</li> <li>Registration fee</li> <li>Booklets</li> <li>Course certificates</li> <li>Apron and recipe-booklet</li> </ul>		