

Discover Italian cuisine with a fresh pasta and risotto workshop in the center of Milan

Milan · Lombardy · ★ 4.6 10 reviews

- Duration: 2 h 30 min
- Up to 8 people per booking
- Food and flavours
- Free cancellation up to 48 hours before

A bright kitchen, the aroma of fresh ingredients, and an atmosphere that immediately puts you at ease. Here, the lesson begins simply, in a space that combines elegance and familiarity.

Guided by Astrid, you'll delve into the preparation of classics like fresh pasta or risottos, working directly on fundamental techniques. You'll knead, roll, and "mantecare," following each step carefully but without rigidity. The pace is engaging and accessible, designed to truly immerse you in the process.

During the experience, what seemed complex becomes natural. Steps become clearer, gestures simpler, and cooking begins to feel like something you can genuinely recreate.

What makes this experience special

- Lesson in a cooking school set in an authentic context
- Focus on fresh pasta or risottos
- Practical approach and clear explanations
- Welcoming and stimulating environment
- Experience suitable even for beginners





