



COOKING WITH HONEY

- HANDS ON WORKSHOP -

Location: Cooking School Teatro 7 Lab - Via Genova Thaon di Revel, 7 Milan

Date: 26 - 27 September 2024

Main Language: English (support for Italian speaker can also be provided)

NOTE: The workshop will be accredited by the Italian National Register of Expert in Honey Sensory; this activity will enable members to hold their membership status for year 2024

Course cost: 490 € (educational material, apron and coff breaks included)

Min. number of participants: 9 **Max. number of participants:** 25

IMPORTANT: Any allergies must be reported at the time of registration.

Payment information: Deposit 240€ before 20.4.24 / Balance 250€ before 10.9.24

Or single payment 490€ before 20.4.24.

The deposit is non-refundable in case of no participation.

If the minimum number is not reached, the course will not be activated and the fee paid will be refunded.

Any eventual fee applied to payment or currency conversion is on your side

IBAN IT 74 T 07601 02400 000057589962 bank transfer to Andrea Tibaldi headed to Andrea Tibaldi specifying surname + “cookingwithhoneyclass” in the causal.

PayPal info@cibo360.it

Registration will be confirmed upon payment of the deposit.

Confirmation of the class will be given before April25 the latest.

When the maximum number of participants is reached, a waiting list will be created

CONTACTS: laura.nanni@cibo360.it (+39 333 3330708)

DEADLINE FOR REGISTRATIONS APRIL 20, 2024

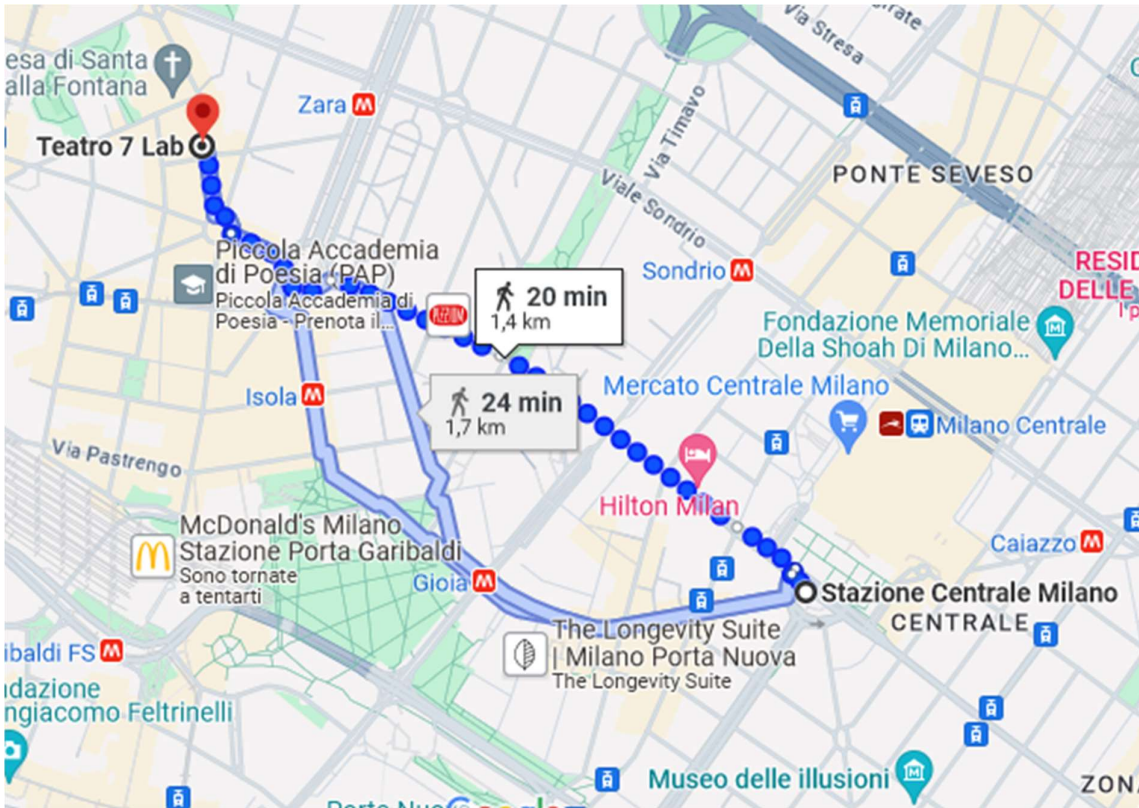
Program:

26TH SEPTEMBER	
9 o'clock	Registration of participants
9.20 – 13	Honey sensory training workshop (Lead by BeeSources – Raffaele Dall'Olio). Descriptive tasting on single origin honey Discriminatory and recognition tests
13 – 14	Free lunch
14 – 18	Fresh Italian pasta with traditional rolling pin (Lead by Wellness Gourmet) We'll prepare Tortelloni and Ravioli, two traditional pasta formats, but we'll revisit the recipes in order to use honey as an ingredient for fillings and dressings. After the course, we'll taste our own production!

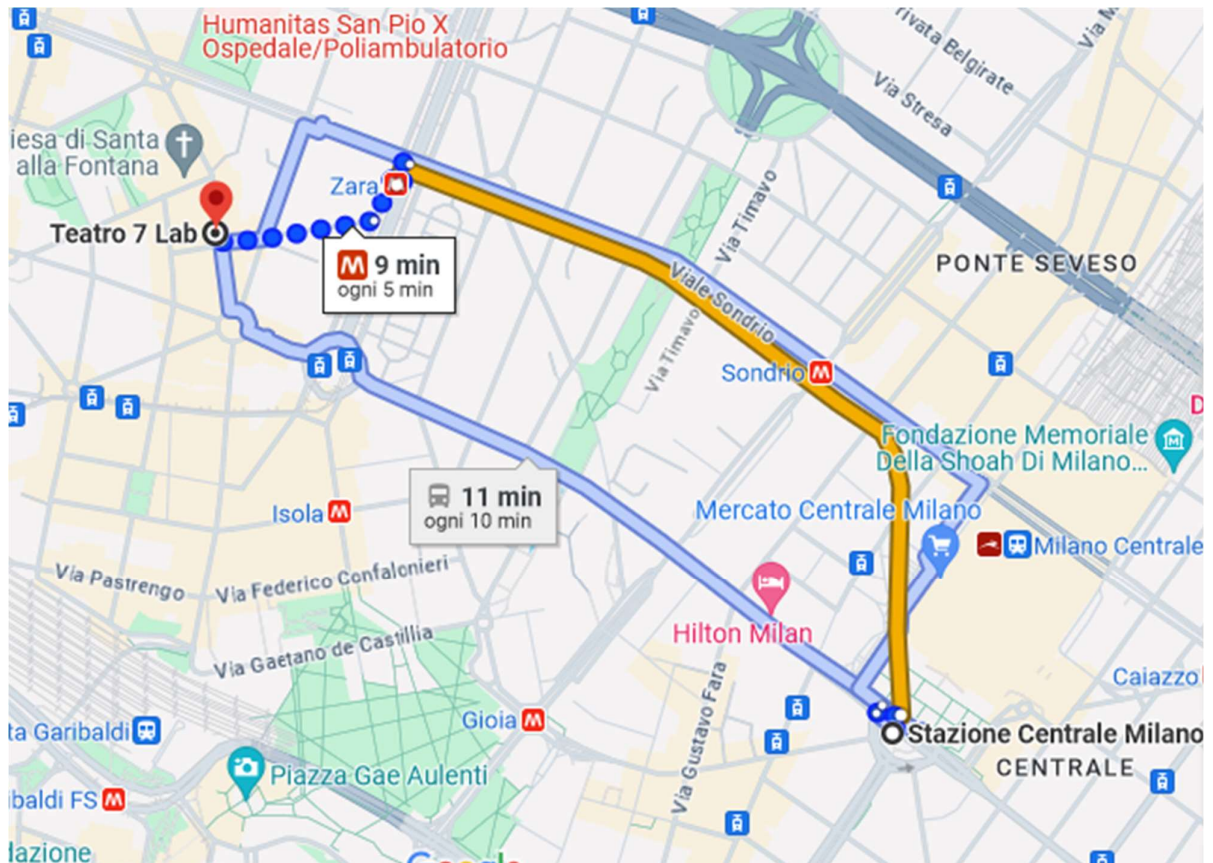
27TH SEPTEMBER – COOKING & BAKING WITH HONEY (Lead by Wellness Gourmet)	
9 - 13	COOKING WITH HONEY Preparation of side dishes and main courses using different types of honey.
13 - 14.30	Lunch with dishes prepared during the morning and pairing with honey and Italian cheese
14.30 -17.30	HONEY IN PASTRY Honey in patisserie is not only a valid substitute for sugar, but is useful to characterise the flavour of short pastry, mousse, pain d'epices...
17.30 - 18	Certificates delivery Aperitif and conclusion of the course

How to reach the class from Central station:

By foot the cookery school “Teatro 7 Lab” is a 20' walk



By Metro N°3 every 5 minutes, stop **ZARA** and then 9' walk



SIDE ATTRACTIONS

If you have the opportunity to extend your trip, we would like to inform you about

Terra Madre 2024 (26-30 September)

Terra Madre Salone del Gusto is Slow Food's flagship international festival. Hosted every other year in Turin, this event is the best food conference you've ever been to, combined with a huge food marketplace, workshops, networking, music, and the flavors of the world

Organized by Slow Food, the City of Turin and the Piedmont Region, explore how food can restore our relationship with nature.

For the detailed program: <https://2024.terramadresalonedelgusto.com/en/>

Honey Festival "I giorni del miele" (4-6 October – TBC)

Occurring on the beautiful scenery of the Garda Lake in the medioeval village of Lazise del Garda, every year during the first weekend of October. You can meet the producers, shop, participate to the award giving ceremony of the honey contest "L'ape d'Oro".