




**ITALIAN EMBASSY CULTURAL CENTRE**  
**COOKING CLASSES**



**An Italian cooking course open to all cooking enthusiast!**

**Join and learn how to prepare authentic Italian recipes under the guidance of a professional chef selected by Ritu Dalmia from *Diva*, one of New Delhi's most renowned Italian restaurants.**

## WHERE

Italian Embassy Cultural Centre

## WHEN

<b>CLASS 1</b> The Basics	<b>CLASS 2</b> Antipasti Starters & Salads	<b>CLASS 3</b> Handmade Pasta & Risotto	<b>CLASS 4</b> Desserts
<b>9<sup>th</sup> April</b>	<b>23<sup>rd</sup> April</b>	<b>7<sup>th</sup> May</b>	<b>21<sup>st</sup> May</b>
Basic Tomato Sauce & Variations	Panzanella	Ravioli Spinach & Ricotta	Tiramisu
Pesto al Basilico	Mozzarella in carrozza	Gnocchi	Torta di Ricotta
Walnut Pesto	Eggplant Involtini	Handmade Pasta	Pannacotta
Grilled vegetables	Arancine		
Basic Risotto			



**11.30-13.30 pm**

## COST

**1 class: 2.500 INR**



## **introduction**

Presentation of the recipes

Key Italian words

## **hands-on Cooking**

Work in small groups (max. 10 participants)


Guided step-by-step instruction by the chef

Active participation (cutting, mixing, kneading, plating)

## **tasting & Discussion**

Shared meal

Q&A session



**Throughout the experience, participants will learn essential Italian culinary vocabulary**

**Each participant will receive a small glossary booklet containing:**

**Step-by-step recipes**

**Cooking terminology**

**Pronunciation guide**

## Participants will receive



Certificate of Completion



Printed recipe booklet



Italian culinary mini-dictionary



Apron

*All ingredients and cooking tools are included in the course fee*



ba-sì-li-co



CA



moz-za-rel-la



CA



o-li-o



CA



par-mi-già-no



CA



pas-ta



CA



po-mo-dó-ro



CA