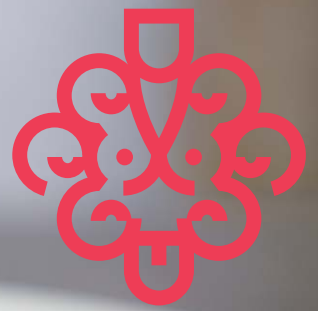


**cooking
class**



baccofurore
HOSTARIA
1930

**discuss
make
taste**

**pasta
and taste
in amalfi
coast**

**cooking class with
technical lab, practise
and tasting**

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An old statement reminds us of a great truth: “Cooking is made of First Courses”. Each and every region in Italy has got its own special pasta! Cappelletti, lagane, agnolotti, gnocchi, pici, pappardelle, trenette, agnolotti, ndunderi, orecchiette, ravioli, scialatielli, cavatelli, tortellini and more...Each and every region has got its own wines, cheeses, cold-cuts, but most of all its own

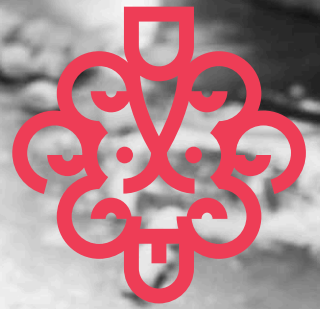
pasta

The home-made pasta by hand with iron wire, guitar chord shaped, etc. We can certainly say that the type of pasta is what identity a region the most. Here in the south we mainly use water and flour, as durum wheat can be kneaded well even without eggs; In the North and Center of Italy they use more the soft wheat flour and eggs. Pasta keeps an unbreakable bond with the “terroir” as French people say. Which means “the creations, inventions, customs, behaviors and values shared inside a Community and recognized as the ones which best answer its needs as passed on from one generation to the next through word-of-mouth, absorption, imitation.” Furthermore, there are also other natural elements contributing to making a region unique, as the water, climate, habits, winds, etc. Due to the above reasons, cooking is really an heritage of a group-identity, a cultural stronghold, a philosophy, an act of Love!

As it's our heart desire to be in harmony with what said above, we decided to focus our Cooking Classes on hand-made pasta as it was historically always made in

amalfi coast

We can't help but to reminded of Francesca and Nunziata, Orsini Natale's book which demonstrates how the “white art” started in the Divine Amalfi Coast and then spread in the mountain area of Gragnano.



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hands-on experience

The typical pasta of our territory

Ndunderi of Minori

The different types of Scialatielli

Cavatelli with capers: The Perfect Marriage!

Other Italian pasta specialities:

Spaghetti alla Chitarra, guitar strings shaped spaghetti

Hand-made pasta with eggs: Ravioli, Tortellini,

Cappelletti, Tagliolini, Tagliatelle...



And...Dulcis in Fundo... - for a sweet end - a dessert from our

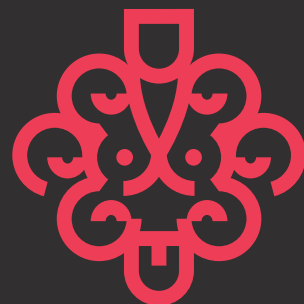
beautiful region! Always using
water, flour and a little bit of
something else...



the tasting

You will prepare hands-on and taste

- Ndunderi with smoked provola cheese, fresh cherry tomatoes and basil
- Scialatielli with sea food
- Cavatelli with capers' leaves



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All the above will be
served with the excellent
Furore wine from

**Marisa Cuomo
Winery**

