

Material for the experience (TOUR)

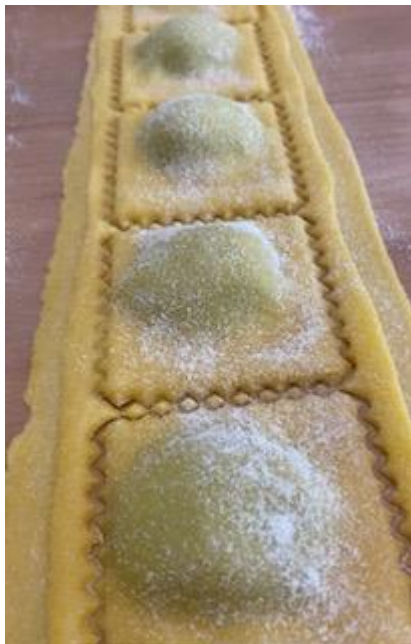
- Meeting Point: Azienda Agricola Mantenera
Google Plus code: J4QM+QRPTricarico, Provincia di Matera
- Title of the experience Traditional Pasta Cooking class
- Short description: You will learn how to make authentic homemade Italian pasta. At the end we will taste your creations together with a selection of local cured meats and cheeses and our famous extra virgin olive oil
- Long Description Discover Italian culinary traditions and feel like an Italian chef for a day. Meet Chef Elena and begin a sensorial journey through Italian flavors.
- You will prepare the typical homemade egg pasta with me, the heart of Italian cuisine. The chef will share cooking tips and curiosities with you that you will take home. Once the work is finished you can enjoy the food made in the garden on the beautiful panoramic veranda surrounded by olive trees from the Mantenera Organic Farm
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- Highlights of the experience (3 bullet points)
 - Enjoy original Italian food
 - Surrounded by olives grove
 - Friendly atmosphere and lunch

- Inclusions / Exclusions. You will learn to prepare real traditional Italian homemade pasta in two versions Tagliatelle and Ravioli (pasta filled with ricotta and herbs) at the end of the lesson you will taste your preparations accompanied by a selection of local cured meats and cheeses, (vegetarian alternative is available upon reservation) water and wine included
- Availability From April to June and from September to November, in case of rain the event will not be available
- Cut off time for the reservation (tempo di preavviso per le prenotazioni : 48 hours
- Time From 10:00am to 14pm
- Duration of the experience 4 hours

- Price Net to You 65€ adults (made course) 30€ adults (companions lunch only) 25€ childs

- Minimum and maximum number of people minimum 2 peolples maximum 8 peoples

- 5 to 10 Nice Pictures
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Video (if it is possible)