

Lombardia , Pasturo , Valsassina

Pizzoccheri cooking class with tasting

1 day



The **Lake Como** area is known for its beautiful **lake** but also for its **beautiful mountains** and **valleys**. Just a few minutes from the city of Lecco is **Valsassina** which is famous for its **production of cheeses** such as taleggio, caprino, robiola, quartiolo, and gorgonzola just to name a few.

And it is right here in the heart of Valsassina at a well-known local dairy farm that we propose a **wonderful cooking class experience**! Guided by a **chef** you will have the opportunity to **prepare a first course** typical of our territory, the pizzoccheri, we will start from the **preparation of fresh pasta** with buckwheat flour until you get to the table and after the **preparation of a dessert**, the tiramisù. At the end of the cooking class, the **experience** continues with a **cheese tasting** produced by the Valsassina dairy farm and the dishes you have prepared.

ITINERARY INFORMATION

Duration: **1 day**

Partecipanti: **min. 2 - max. 10**

Type of experience: **Tastings and cooking classes**

Activities: **Showcooking - Tastings**

Mode of travel: **Own transport**

Departure from: **Valsassina**

Period: **Tuesday or Thursday**

ITINERARY

Pizzoccheri cooking class with tasting

Pasturo

14:45 Arrival by own means in Valsassina

15:00 Start of cooking class activity at dairy farm in Pasturo. Cooking class with professional chef to prepare two courses: a first course (pizzoccheri) and dessert (tiramisù). The cooking class session will last 2 hours

17:00 At the end of the cooking class activity tasting at the dairy farm's restaurant of cheeses and the dishes prepared during the cooking class, tasting of different types of cheeses with compotes, pizzoccheri, tiramisù, wine (1 bottle for every 4 people), water and coffee

18:30 End of the experience and return home by your own means

SERVICE DETAILS

The program includes

- Cooking class with professional chef for the preparation of two courses: first course and dessert (pizzoccheri and tiramisù).
- Cheese tasting at dairy farm restaurant in Pasturo and the dishes prepared during the cooking class: tasting of different types of cheeses with compotes, pizzoccheri, tiramisù, wine (1 bottle for every 4 people), water and coffee.
- Special 10% discount for purchases at the dairy farm store.
- Complimentary shoppers (one per reservation).
- Taxes and service percentages.

The program does not include

- Anything not expressly indicated under the heading "includes".
- Any tips and personal extras.

USEFUL INFORMATION

14:45 Arrival by own means in **Valsassina**

15:00 Start of **cooking class** activity at dairy farm in **Pasturo**. Cooking class with **professional chef** to prepare two courses: a **first course** (pizzoccheri) and **dessert** (tiramisù). The cooking class session will last 2 hours.

17:00 At the end of the cooking class activity tasting at the dairy farm's **restaurant of cheeses** and the dishes prepared during the cooking class, tasting of **different types of cheeses** with compotes, pizzoccheri, tiramisù, wine (1 bottle for every 4 people), water and coffee.

18:30 End of the **experience** and **return home** by your own means

The dairy farm will provide you with all the necessary materials and equipment during the cooking class to carry out the cooking activity together with the chef.

Further details about our [**Website**](#)