

LEMON TWIST MASTERCLASS



Lemons and Capri go hand in hand... you will find lemons growing on trees scattered all over the island. They are now a recognised symbol of the island which can also be found represented in Capri's local cuisine, desserts, liqueur, juices, granitas, ceramics, clothes, souvenirs and even perfume scents.

Learn how to make some traditional lemon infused dishes from a local Capri chef using recipes passed down through the family for generations. This class is for lovers of lemons and authentic Italian cooking who enjoy meeting others and who have a passion for all things Caprese!

Starting with the cheese filled fresh pasta Ravioli Caprese with lemon sauce or our mouth-watering Fettucine al Limone and finishing with the delicious lemon Torta Caprese accompanied by a demonstration of how to make the famous lemon flavoured liqueur, Limoncello.

Classes are held every day (except Wednesday) starting at 9.30am or 4.00pm followed by lunch/dinner. Classes are limited to a min. of 2 and max. of 10 people. Bookings are essential and if booking online, they need to be made no later than 24 hours before the day of the class. Private classes are available. Classes in English and Italian.

€125 per person for a group class. Private classes are €150 per person.

Price includes:

- Brunch/Spuntino
- Cooking demonstration & class participation
- 2 course lunch (as made by the class of course)
- One glass of Italian wine and one limoncello
- Michel'angelo apron and recipes for you to take home

BOOK NOW:
Call +39 081 837 7220
or email
bookings@caprimichelangelo.com

If you have a larger group and you're interested in the Lemon Twist Masterclass, please contact us and we can discuss alternative options.

Payment required in full at time of booking. If you are not able to attend, you may arrange another person to attend in your place however, we do not provide refunds.

Via Sella Orta 10, 80073 Capri, Campania, Italy www.caprimichelangelo.com