



Saturday 11 November – 5.30pm – Cooking Lesson at  
CASA ARTUSI COOKERY SCHOOL [www.casartusi.it](http://www.casartusi.it)

ARRIVAL IN FORLIMPOPOLI – No transfer to Forlimpopoli

*Forlimpopoli is only 8 km from Forlì and is the hometown of Pellegrino Artusi, author of “Science in the Kitchen and the Art of Eating Well”, the most important and successful Italian cook book, translated into several foreign languages.*

1 – DEMONSTRATION: “EGG PASTA as it used to be” – fresh egg pasta, handmade and rolled out with a pasta roller.

Background history and introduction to ingredients; demonstration of pasta kneading and rolling by hand using a pasta roller. Different varieties of pasta (tagliatelle, pappardelle, maltagliati, etc.) and stuffed pasta (cappelletti, tortelli, ravioli, etc.) will be made using the most important recipes created by Artusi.

**N.B.** The maximum number of participants for each demonstration is 35/40 people.

**after the demonstration:**

## **2- HANDS-ON SESSION: “Handmade PIADINA ROMAGNOLA”**

Background history and introduction to ingredients; demonstration of how to make piadina with the assistance of Associazione delle Mariette: hand kneading the dough using Mora di Romagna lard and Sale Dolce di Cervia rolled out by hand with a roller and cooked on Montetiffi terracotta baking trays.

After the demonstration, each participant – using a fully equipped cooking station - will knead, roll out and cook 5/6 piadine, with the help of a tutor from Associazione delle Mariette. After baking, participants will taste piadina with PDO Squacquerone cheese from Romagna and PDO Romagna Sangiovese Superiore wine; mineral water will be served as well.

N.B. The maximum number of participants is 20/22 people.

**All the activities last about three and a half hours: GUIDED tour (if there are larger groups, they will take part in the demonstration but will then be split into smaller groups and take turns for guided tours and hands-on sessions) + FRESH EGG PASTA DEMONSTRATION + PIADINA HANDS-ON SESSION + TASTING + GIFT (HANDMADE aprons made of printed canvas from Romagna).**

**Special price for Techling'17 delegates and their partners: Euro 40,00 per person (including VAT).**

Registration: please send an e-mail with your first name and family name to [techling@dipintra.it](mailto:techling@dipintra.it) and write "Registration Cookery Course Techling'17" in the subject field.

Payment will have to be made at Casa Artusi on the day of the Course (11 November).