

ABC Alce Bologna Cucina

ABC cook in Italy | Alce Bologna Cucina

Experience the excellence in the most important gastronomic centre of Emilia



Hands on cooking classes with our professional Chefs right in the heart of the Italian Food Valley: Emilia Romagna.

These classes are designed to show you the secrets of Italian cuisine. Secrets that spring from the diverse histories of the country's various places, all of which boast numerous **regional and local specialties**. Qualified **chefs** will help you prepare superb dishes, step by step.

The basic techniques are learned '**over the stove**' and at the table and at the end of each session there is the opportunity to taste exquisite combinations of food and wine.

The whole process is then summarised in a **cookbook** for you to take away, which lists the techniques you have used and developed.

NEW: From October 2015, classes are held in our **state-of-the-art fully equipped professional kitchen** (with twelve individual workstations, a complete roster of utensils and appliances, and ...a magnificent view on the famous Bologna roofs).

Our cooking lessons

You can register for a cooking class choosing from our varied selection of Traditional receipts. Among the others, this is just a sample list of the range of courses available at ABC, Alce Bologna Cucina:

- Bread and "Focacce"
- Starters
- Pasta and rice dishes
- Soups
- Meat dishes

- Fish dishes
- Vegetables and side dishes
- Sauces and Pickled in oil
- Jams and canned fruits
- Desserts

“Menu oriented” courses are available too; some samples:

- Gluten free
- Traditional
- Mediterranean

- Regional
- For children
- Natural and vegetarian

Culinary culture and the high professionalism of our chefs ensure a complete learning experience behind the burner. Participants can follow every step of the preparation of a recipe, from the food design on the plate to the final tasting, which takes place at the chef’s table in a relaxed atmosphere with other participants of the course, with each person discussing and commenting on the final results.



Type and content of cuisine courses



TAILOR MADE PROGRAMMES: “Just you and the Chef”

- One-to-one classes: individual tuition
- Two-to-one: same personalization for 2 students booking together

ALL YEAR ROUND GROUP COURSES | “Learning by doing” – LA CUCINA ITALIANA

- minimum 3, maximum 12 students per class
- 1 or 2 weeks and 3 classes per week (each session of 3

hours)

- 2 starting date every month | 3 starting dates on June, July, September
- can be combined with our wine tasting course
- courses taught by professional chefs in our fully equipped state-of-the-art kitchen
- final Lunch or dinner, with local wine
- personal insurance | ALCE apron | digital cookbook with Italian recipes

WEEK END AND SPECIAL COURSES ! “Cook on top of the roofs”

- Friday night: “Chef cousine”
- Saturday and Sunday: “menu oriented classes”
- Monday morning: “menu Gourmet” (for “advanced” learners)

BASIC TECHNIQUES COURSE OF ITALIAN CUISINE

Basic Techniques and Fundamentals; Meat, Fish, Fruits and Vegetables cooking Techniques; Introduction to Sensory Analysis; Fundamentals of HACCP; Fundamentals of Nutrition

- Module 1 | 7 classes (3 hours each): “ABC – the first steps”
- Module 2 | 3 classes (3 hours each): “dolcezza – the basic pastry”
- Module 3 | 7 classes (3 hours each): “one jump ahead”

Closed groups and courses for companies

- pre arranged and scheduled classes for groups (3 to 20)
- language translators available (English, German, French, Spanish, Russian, Japanese, Portuguese, Chinese)

