



## **PASTA PERFECTION**

### **Interactive Cooking Class**

**Just imagine how wonderful it would be to be able to make your own pasta with confidence and enjoyment!**

**Starting with the dough, not just fettuccini but lovely pillows of ravioli filled with spinach and ricotta, soft potato gnocchi and the elegant looking tortellini filled with roasted pumpkin and served with a sage, butter and pine nut sauce.**

**Join us for an evening of just that, purely pasta making. With that, Nadia will show you variations on fillings and ideas for sauces to accompany it and even use them in soups.**

**The class is very relaxed and allows you to be as hands on as you want to be. Pasta is prepared and then shared together where you will enjoy the flavours and textures of the Mediterranean you have created.**

