

Spaghetti Puttanesca & Lava Cakes

Tuesday, December 29th @ 11:30 AM PST (12:30 PM Arizona)



Class Description

Chef Andrea welcomes us to his Italian kitchen in Rome, Italy. Through Zoom, he will cook right alongside us. Our group will make a delicious spaghetti puttanesca (tomato sauce with olives and capers). You might want to pour yourself a glass of frascati, the wine produced in the region for almost 2,000 years, as you bake your delicate chocolate lava cake.

A few days before the event, we'll send you a beautiful box of ingredients—premeasured for two meals—along with recipes. Our Virtual Kitchen Assistant will help with any technology or kitchen set up questions and assist throughout the class.

About Chef Andrea

For the past 13 years Chef Andrea he has run a cooking school in Trastevere - Rome, welcoming people, travelers, friends and families from all over the world to gather and enjoy their time learning to make great Italian food. He loves teaching traditional cooking and classic regional recipes, using fresh and seasonal ingredients and farm-to-table products to prepare genuine and authentic recipes.

At a young age Andrea worked in a small pizzeria where his interests in cooking and baking began. Through the years, Andrea has worked with his family restaurant in Rome and has taken time abroad to learn different techniques and ways of the kitchen, but he always comes back to his Roman roots.

