



Mangia Mangia Italy brings traditional tastes to your table

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## **Cheese-making**

### **How the classes work...**

- We travel to a farm in Tuscany and bring back the sheep's milk and rennet.
- The chefs arrive in your kitchen and set up for the class or you come to Melchiorre and Dana's house.
- We give an instructional and VERY interactive course in making cheese the Sardinian traditional way. You can participate in as much or as little as you like. We make Pecorino Fresco and Ricotta cheese.
- We provide antipasta so guests can nibble throughout the course.
- Guests have cheese to take back home – to eat immediately or to leave to mature.
- We provide containers to carry the ricotta.
- After the class we clean up!
- Guests also have the opportunity to soak their feet in the warm milk. A relaxing way to end the day.

### **Cost**

*At a Villa* - € 65 per person with a minimum of 6 people

*At Melchiorre and Dana's house* - € 55 per person with a minimum of 6 people

NB - Please pay in Euros at the end of the event. Thankyou!

**Bon Appetito!**

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<http://www.mangiamangiaitaly.com>