Cooking lessons in Rome for tourists and working students.

Besides being one of the most beautiful cities in the world and having within the Vatican city, Rome is without any doubt an important culinary mecca. Many tourists and students come to the “ Bel Paese” beautiful country; with the intention to bring back home not just bottles of great wines or pasta from Gragnano, just to mention a couple of our magnificent produce but mainly to have an unforgiving cooking experience. Italian cuisine it’s one of the most appreciated and copied in the world.

Culinary travelers are rising in big numbers as shown in national daily papers. Our cooking school has many years of experience in these types of classes.

**Why should you attend a cooking course for tourists at the Pepe Verde school in Rome?**

Before all our courses take place at the (UPTER) university in one of the most central parts of the capital. Before or after the lessons you can get a chance to visit famous tourists sites as the Imperial Forum, the Coliseum, the Altar of the Fatherland and the Quirinale.

Attending a cooking lesson for travelers or students lets you discover the secrets and tricks to prepare the perfect Italian dish, homemade pasta, pizza making and dessert are an example of the many courses we offer.

**What can you learn by attending a cooking class in Rome?**

Our cooking lessons our not just composed out of recipes. Hands on is the main approach with our professional chefs, who have many years of experience in the field and a vast knowledge of the tecniches and produce used during the lessons. Each student has their own station to prepare his meal by himself.

These are the classes we offer:

\*fresh pasta class;

\*Roman traditional pasta dishes, amatriciana, carbonara and caccio e pepe;

\*main courses, chicken with peppers Roman stile, saltimbocca and many others;

\*the art of making Supli, one of the most favorite street food dishes in Rome;

\*pizza making, learn how to make great pizzas at home;

\*desserts, tiramisu, homemade gelato, panna cotta and Sicilian cannoli.

**Personalized cooking classes for tourist and students.**

Our courses can be personalized in base on the request of the group, by submitting it beforehand to our offices in order to organize the class. In addition to our classes we can arrange visits to the local markets so you can learn how to choose the best quality produce: meat, vegetables, fresh fish, cheeses and great olive oil. This experience would teach how to choose the best ingredients when you go back home and put in to practice what you would learn through our school.