

Menu for cookery class Castel Campo

Day One

Carne salada
Pumpkin and ricotta agnolotti with walnut and herb sauce
Roasted pears and cheese

Day Two

Slow cooked broccoli bruschetta (focaccia)
Alpine trout, caponata and salsa verde
Ricotta cake, roasted peaches with grappa and thyme
mascarpone

Day three

Gnocchi with pistachio pesto Chicken diavola Celery, fennel and pear salad

Day Four

Panzanella salad with peaches/tomatoes and mozzarella Porcini mushrooms risotto, gremolada Walnut and honey tart

Wine tasting with Neri