



COOKING CLASS: 1 DAY WITH SAVERIO PIAZZA CHEF Learning, cooking, tasting!

Saverio Piazza, executive chef at Il Timo Restaurant, will guide you into an unforgettable experience on Sicilian culinary traditions, culture and wisdom. You will shop at the local fish market “*Piscaria* -which still preserves the ancient folklore-, catch vegetables and herbs in the “organic Horto” of Il Timo Restaurant, prepare a delicious menu from authentic Catania’s recipes and finally enjoy it together at lunch.

8:30 am – Catania Fish Market

A private shuttle will take you to the historical center of Catania where you will meet Saverio Piazza and have a real Sicilian breakfast in a typical bar. There, the chef will introduce to you the 3 course menu that you will cook with him. Then, he will be your guide in the fish market, choosing with you the freshest ingredients for your recipes.

10:30 am –

Saverio Piazza will bring you to his *step zero* organic vegetable garden, where to gather some herbs and vegetables that will be used in the menu’s preparation.

11.00 am - 1.00 pm – Cooking class

Wearing your customized apron, you will start your experience of being part of a professional cuisine team. The chef will explain to you the recipes, guiding you with his staff during the preparation of the menu.

1.30 pm - Enjoy your menu

Finally, you will taste and enjoy your own cooking creations at Il Timo Restaurant.

After lunch, Saverio Piazza will be glad to answer your questions or doubts to allow you to prepare a great Sicilian menu for your friends at home!