

Pizza Dough Secrets

COOKING CLASS

Learn the secrets of the beloved pizza from our in-house pizzaiolo. Make pizza dough from scratch and learn several ways of using the dough, for example traditional margaritas, calzone, garlic bread or dessert pizzas. At the end of the class you will all get to sit down and eat what you've made with a glass of vino.

DURATION 2 hours

TYPE Hands on

PRICE From \$105pp*

INCLUSIONS

Signorelli Gastronomia's infamous antipasto, Italian Prosecco on arrival, highly trained chef, certificate of participation, award for best pizza and recipe notes.

BOOK NOW

