



BRIGADE CHALLENGE

AVAILABLE IN ROME, FLORENCE, PALERMO AND MILAN

Participants will be divided into real restaurant brigades. Each brigade will work under the supervision of our professional Chefs. The teams will be asked to prepare a menu based on an appetizer, a first course of fresh pasta and a dessert and the challenge will develop on different levels:

- Speed contest: a whiplash challenge to make the best traditional Tiramisù passing the whisk and helping each other, to obtain the softest and most delicious mixture.
- Accuracy competition: the brigades will compete to see who can roll out the thinnest dough and make the most beautiful closure of the ravioli, the final judgment will be up to the professional chefs.
- Competition of taste: the participants will create their own version of the recipes on the menu and the dish with the most balanced taste will be awarded.

KIND OF ACTIVITY

Team Building

PEOPLE Min 10

DURATION 3/4 Hours

LANGUAGE English, Italian

DAY AND TIME Available upon request

NOTES

- In case of delays exceeding 10 minutes, we may no longer be able to guarantee the full delivery of the service, and this will not entitle any refund, either partial or full.
- Vegetarian options and alternative recipes are available upon prior notice.
- Please note that the activities are not suitable for guests with celiac disease.
- All participants under 18 years of age must be accompanied by at least one adult

INCLUSIONS

- Welcome drink
- Cooking team competition supervised by the Chef: preparation of an appetizer, preparation of a fresh pasta main course, and a dessert
- All the ingredients for cooking
- Use of apron and kitchen utensils
- Lunch or dinner buffet with prepared dishes accompanied by water and wine
- Certificate of participation

PASTA AND TIRAMISÙ TOGETHER

AVAILABLE IN ROME, FLORENCE, PALERMO AND MILAN

An immersive experience in the world of food and the preparation of the most popular dishes, to create group cohesion and encourage collaboration. The participants will work all together, without competition but on the contrary for a common purpose. The chef will explain what preparations will be made and then the real cooking experience will begin.

A path that will start from the dough, passing through the preparation of the egg pastry, up to the definition of the different cuts and the making of tagliatelle, ravioli and the beloved tiramisù.

The Chefs from the Cooking School will provide helpful advice for creating delicious and beautiful dishes to be enjoyed together in a friendly atmosphere, accompanied by a good glass of wine.

KIND OF ACTIVITY

Team Building

PEOPLE /

DURATION 3/4 Hours

LANGUAGE English, Italian

DAY AND TIME Available upon request

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INCLUSIONS

- Welcome drink
- Group cooking test with professional chef: preparation of two first courses and tiramisu'
- All the ingredients for cooking
- Use of apron and kitchen utensils
- Lunch or dinner buffet with prepared dishes accompanied by water and wine
- Certificate of participation

GOURMET PIZZA AND TIRAMISÙ

AVAILABLE IN ROME, FLORENCE, PALERMO AND MILAN

A unique experience designed to strengthen team spirit through the joy of cooking. In this interactive workshop, each participant will have the opportunity to prepare authentic and delicious food with their own hands, from tiramisu to pizza.

The experience begins with tiramisu preparation, a fun and collaborative moment: egg whites are whipped to stiff peaks, a soft and fluffy cream of yolks, sugar, and mascarpone is made, and finally, the dessert is assembled together.

Next, it's time for pizzas, made from scratch and topped with fresh, seasonal, high-quality ingredients, carefully selected to enhance the flavors and allow everyone to create their own original combinations according to personal taste.

Everything is accompanied by unlimited white and red wine, making the experience even more enjoyable and sociable. A special occasion to have fun, learn, create together, and share the fruits of your work in a relaxed and engaging atmosphere.

KIND OF ACTIVITY

Team Building

PEOPLE /

DURATION 3/4 Hours

LANGUAGE English, Italian

DAY AND TIME Available upon request

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INCLUSIONS

- Welcome drink
- Group team-building session with a professional chef
- Hands-on preparation of 1 gourmet pizza and 1 tiramisu per person
- All the ingredients for cooking
- Use of apron and kitchen utensils
- Lunch or dinner buffet with prepared dishes accompanied by water and wine
- Certificate of participation

FINGER FOOD AND PROSECCO

AVAILABLE IN ROME, FLORENCE, PALERMO AND MILAN

A format built around healthy competition and positive energy, designed to encourage collaboration and creativity within the group. Guided by a professional chef, participants are introduced to the recipes and provided with all the necessary ingredients before moving into the creative phase.

The group takes part in the preparation of a variety of visually striking finger foods, including puff pastry baskets, vegan hummus variations (chickpea, beetroot, pumpkin), crispy chips and crudités, mini skewers, savory mini cheesecakes, and refined single-serve creations.

The focus is on presentation and visual impact, with dishes conceived to create attractive buffets and original aperitivo settings. The experience unfolds in a lively and engaging atmosphere, where teamwork naturally develops through shared preparation.

The tasting is accompanied by prosecco, completing a relaxed and enjoyable aperitivo-style moment.

KIND OF ACTIVITY

Team Building

PEOPLE Min 10

DURATION 3/4 Hours

LANGUAGE English, Italian

DAY AND TIME Available upon request

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- All participants under 18 years of age must be accompanied by at least one adult

INCLUSIONS

- Welcome drink
- Group team-building session with a professional chef
- All the ingredients for cooking
- Use of apron and kitchen utensils
- Lunch or dinner buffet with prepared dishes accompanied by water and wine
- Certificate of participation