

# L'IMPOSSIBLE

## COOKING CLASSES



### « AN AFTERNOON IN THE KITCHEN... »

- 3 hour course, from 2.00 p.m to 5.00 p.m, with a tasting dinner sampling the dishes prepared during the course.
- Preparation of a starter, a main course and a dessert, which will be savoured during dinner that evening with a glass of wine matched to each course.
- Course price € 150,00 per person (course plus dinner and wine)
- Free recipes, l'Impossible kitchen apron, and a glass of champagne at the end of the course.
- The course can take place on any day by prior arrangement

### « COURSE ON FRESH PASTA AND IT'S CONDIMENTS »

- How to knead by hand the ingredients for making fresh pasta in various formats: ravioli and tagliatelle
- Preparing the filling for ravioli, and sauces suitable as condiments for fresh long and short pasta
- Course duration : 3 hours
- Tasting of the dishes prepared during the dinner.
- Course price : € 90,00
- Free recipes, l'Impossible kitchen apron, and a glass of champagne at the end of the course.
- The course can take place on any day by prior arrangement



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## « HOMEMADE DRIED PASTA AND IT'S CONDIMENTS »

- Presentation of the Artisan Pasta Mancini
- Presentation and characteristics of the various types of pasta: Spaghetti, Penne, Paccheri
- Preparation of sauces for different types of pasta
- Small variations on dry pasta
- Course duration : 3 hours
- Tasting of the dishes prepared during the dinner.
- Course price : € 90,00
- Free recipes, l'Impossible kitchen apron, and a glass of champagne at the end of the course.
- The course can take place on any day by prior arrangement

## TASTING COURSE

### DISCOVERING ITALIAN CHEESE AND WINE, AND PRAIRING THEM

- Presentation of Italian cheese
- Cheese tasting and tasting of proposed matching wines
- Course duration : 2 hours
- Course price : € 90,00
- Free recipes, l'Impossible kitchen apron

#### For futher informations :

+33(0)4 50 53 20 36

or

[www.restaurant-impossible.com](http://www.restaurant-impossible.com)

