



COOKING LESSON WITH CHEF FRANCESCO PARRAVICINI



Grand Hotel Portovenere offers Guests a unique cooking course held by Francesco Parravicini, Executive Chef at Palmaria Restaurant.

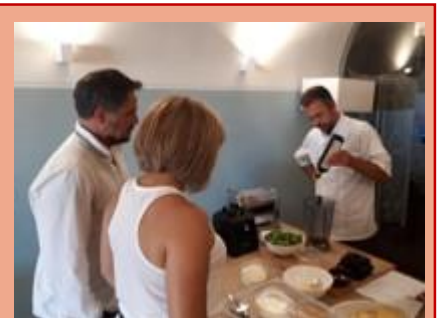
You will have the opportunity to make fresh pasta and pesto sauce, to filet and marinate fish, and you will also learn how to make Italy's famous *Tiramisù* dessert.

The experience includes a coffee break and a guided tour of Palmaria Restaurant's Kitchen.

Following the cooking lesson, at lunch you will be able to taste a Ligurian Classic – *Trofie al Pesto*.

Each participant will receive a handout with the information necessary to make what they learned during the course.

- ❖ The course is held in the Moby Dick Room, an exclusive and intimate space located on the restaurant floor.
- ❖ The duration is approximately one and a half hours.
- ❖ The course is held on upon availability during the morning, for a maximum of 12 people and a minimum of 2.
- ❖ To assure availability we kindly ask that you book the course one week in advance.



For info & reservations: Tel +39 0187 777751, reservations@portoveneregrand.com