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Cookery Courses - Ireland and Northern Ireland

We're constantly finding new cookery courses and adding them to our site. Here are a selection of the ones we have found so far.

Help us to keep greatfood, ie updated – if you find an error on our site, or the details have changed, please email us and we will amend it.

Italian School of Cooking

Marco Giannantonio, the Director of the Italian School of Cooking in the leafy suburb of Rathgar in Dublin is a bit of a character, in the best sense of the word. His emails are full of humour, fun and passion, just like his cookery courses. Italian cooking - the real thing - is only a phone call away! Courses include Durum wheat pasta and typical sauces, Egg Pasta and Traditional Ragu, Risotto: Seafood and Vegetable, Bread and Pizza, Mediterranean Style Vegetables, Pulses and Soups, Classic Italian Patisserie and Yeast and Baking.

You can get the full list and more information from info@italianschoolofcooking.net or call Flavour of Italy, Rathmines Park (Rear of) 175A Rathgar Road - Dublin 6, Tel. +353 01 4976806.

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