

DUBLIN COOKERY SCHOOLS

FLAVOUR OF ITALY

Course: Homemade Pasta and Typical Sauces

Duration: Two hours

Location: Located in a lovely Italian-themed building in Rathgar.

The experience: This is an ideal course for fun-loving foodies who prefer watching and tasting to hard toil. Half-Italian chef Carlos is a charming host. The pasta was perfect, the sauces sublime and all



washed down with a fine Italian wine.

Highlights: In theory, I learned how to make great homemade pasta and sauces. In practice, I'm sure it's not as simple as it looks, but I had great fun finding out.

Alternative course options: Introduction to Italian Cooking, Mediterranean Style Vegetables and Classic Italian Patisserie.

Cost: €60

Flavour of Italy, 175A Rathgar Road, Dublin 6, 01 497 6806; www.flavourofitaly.net.