



TasteItalia SCHOOL FOCUS

The Italian School of Cooking

More than just your average cookery class, this Dublin-based school promises a **night out with a difference**.

It is hard to see how a cookery fan could spend a more enjoyable few hours than taking part in a class in Italian cooking at The Italian School of Cooking in Rathgar, Dublin. The Italians have a special gift for being able to include everyone in the gourmet experience, and the chefs at this cookery school are more gifted than most at getting people involved – aged nine to 90, all budding chefs get to feel the genuine warmth of an Italian welcome. And of course, anyone who passes through the doors of the cookery school leaves with a real sense of what Italian food and wine is all about.

The Italian School of Cooking runs a variety of different courses, one of the most popular being a four-week cookery demonstration course covering all the basics of making pasta, pizza and bread, typical sauces for fish and meat, cooking risotto, Italian meat and fish, as well as classic Italian patisserie. But the course offers more than just the chance to learn the basic skills. As anyone who has met an Italian knows, where there is food, there is wine – and where there is wine, there is song. A night course at The Italian School of Cooking turns into a little party, and just when you think you have to pack away your things and head home for the night, someone will hand you

a triangle – before you know it, you are tapping away next to a Dublin solicitor who is, much to his surprise, shaking a tambourine.

The school is also very popular for culinary team-building activities that attract a wide range of corporate groups. Participants join the chefs at the kitchen for a collaborative cooking experience that is followed by a seated lunch or dinner in the typical Italian convivial style.

At The Italian Cookery School, demonstrations are given by the Cookery School Director Marco

“At night the cookery school turns into a party with wine and song.”

Roccasalvo, the chef at one of Ireland's finest authentic Italian restaurants, Campo de Fiori, located in the seaside town of Bray, just outside Dublin city. Marco is a fine teacher – his immense knowledge of Italian ingredients, from extra-virgin olive oil to wine and cheese, comes across as he speaks, and he uncovers even the smallest details that make one dish subtly different to another.

Above all, Marco's love of Italian food shines through when he is showing his students how to



NEED TO KNOW

CONTACT The Italian School of Cooking ☎ +353 149 76806, www.italianschoolofcooking.net or email info@italianschoolofcooking.net

WHERE Italian School of Cooking, Rathmines Park, 175A Rathgar Road, Dublin 6, Ireland.

WHAT A range of demonstration classes aimed at teaching students how to cook genuine Italian dishes. Courses come complete with recipe sheets.

PRICE Prices vary depending on the class, ranging between €65 and €240.

cook pasta and make sauces, how to season fish, or how to finish a dish with just the right amount of olive oil. There is a passion in his style of teaching that cannot help but transfer to anyone he is speaking to. The Italian School of Cooking is a splendid place, a little Italy in the heart of south Dublin, and very accessible to anyone who would like to learn more about how to cook authentic Italian food, but who also wants a good night out with like-minded people. **T**