



ITALIAN
COOKING SCHOOL
AT FONDATA 1872

In this unique opportunity, Fondata 1872 Head Chef: Alope Kharbanda shares his secrets for making our famous gnocchi, by demonstrating two of our most popular signature dishes:

Pan fried gnocchi with pumpkin, sage and walnuts
Ricotta gnocchi, tomato ragu, fior di latte and basil

THE CLASS INCLUDES

Arthurs Creek Barista coffee or Yarra Valley tea Co. tea, served with biscotti on arrival
Cooking class showcasing both gnocchi dishes with full methods and recipes.
Aperitivo served with main course lunch of: Pan fried gnocchi with pumpkin, sage and walnuts as demonstrated.
Limited spaces available

COST: \$150pp

