PIZZA CLASS IN NAPLES







Period:
All the year
around

During the pizza class – with the help of a pizzaiolo master – prepares the pizza Margherita first by following all the steps from the dough to the baking in the oven. You will not only be shown how you prepare the Neapolitan pizza but we will try to reveal some secrets: what kind of flour is good to use, what kind of yeast, how long to rest the dough, how to lay it off, how to use tomato, when to pour the oil and so on. And we'll tell you the story of this unique dish that tries to replicate everywhere but that remains unique in Naples.

Neapolitan Pizza class is on:

- Monday to Saturday at 12.00 or.18.30
- Sunday at 18.30
- · Duration: 2 hours

All Neapolitan Pizza class includes:

- · pizza prepared by each participant
- A taste of fried pizza
- Water +1 alcoholic drink per person
- 1 limoncello or 1 dessert per person
- recipe for the preparation of Neapolitan pizza

Service showed in English

Possibilities to show in other language with extra cost



Ask for a quote: