
Emilia's
CRAFTED PASTA
EGG PASTA-MAKING
MASTERCLASS

Emilia's
CRAFTED PASTA

THE CLASS

Learn to make 2 pasta shapes

Choose between: Tagliatelle, Pappardelle, Garganelli or Farfalle.

Plus a 2-Course meal

Experience two dishes from our signature menu alongside 2 drinks.

TIME

2.5 - 3 Hour

Masterclass & 2-course meal/drinks

PRICE

£80

per person

CONTACT US:

Email

events@emiliaspasta.com

Whatsapp

+44 7950 740327















Learn the **art of making fresh pasta from scratch the authentic Italian way**, using the freshest natural ingredients! In this 2-hour class, one of our pasta experts will guide you through lively demonstrations as you make two shapes of your choice: Tagliatelle, Pappardelle, Garganelli or Farfalle, exploring Italy's pasta culture along the way.
Enjoy traditional Italian antipasti, two drinks and a signature Emilia's pasta dish prepared by our chefs to finish. Leave with impressive new pasta-making skills and an Emilia's goodie bag filled with your homemade pasta!

WHAT'S INCLUDED:

- Total experience time of approximately 2.5-3 hours
- A 2-hour pasta-making masterclass with one of our experts
- A two course meal from our signature Emilia's menu
- Two drinks included to enjoy throughout the class

You will also receive an Emilia's goody bag to take home with you, which includes: an Emilia's branded apron, illustrated recipe cards, a polaroid from your class, and the delicious homemade pasta you created to enjoy at home.

PRICE: from £80 per person.

Please note that our private masterclasses have a minimum booking value of £500 per event.

LOCATIONS:

Our masterclasses are held at our **Emilia's Canary Wharf & Victoria** locations.

- **Canary Wharf**: 12 George St, Canary Wharf Estate, London, E14 9QG (up to 10 people)
- **Victoria**: 56 Victoria St, Buckingham Gate, London, SW1E 6QW (up to 20 people.)

CONTACT US:

Additional customisations are available, please **contact us directly** with any enquires:

Email: events@emiliaspasta.com **Whatsapp**: +44 7950 740327

