



THE
OLIVE BRANCH

FOOD & DRINK
WITH IMPECCABLE BREEDING

Pasta Masterclass

A morning in our kitchen with hand-on tuition (9am-12pm),
coffee, pastries, light lunch & recipe notes.

Learn how to make various styles & flavours of fresh pasta from scratch.

Saffron pasta dough

Tomato pasta dough

Squid ink pasta dough

Learn how to prepare various styles of pasta for different recipes.

Ravioli

Tortellini

Cannelloni

Linguine

**Learn how to prepare various recipe formats into fresh tasty dishes for
example:-**

Chicken & mushroom ravioli, grilled leeks

Herb ricotta tortellini, spinach florentine

Beef cannelloni with mozzarella and cherry tomatoes

Squid ink linguine with crab & clams in lemon ,herbs & olive oil

£85.00 per person