

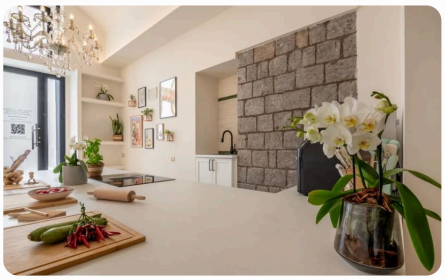
Prepare typical dishes in Sorrento like a local

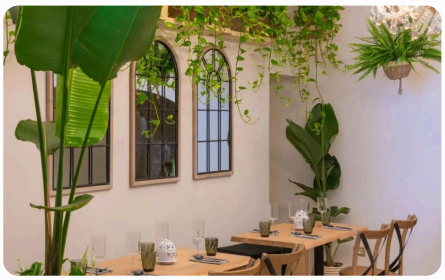
Amalfi Coast · Campania

- Duration: 2 h 30 min
- Up to 8 people per booking
- Food and flavours
- Free cancellation up to 12 hours before

In the heart of Sorrento, this cooking class takes you on a journey to discover the most authentic flavors of Campanian cuisine through fresh ingredients, family recipes, and Mediterranean conviviality. In a warm and relaxed atmosphere, you will have an immersive experience dedicated to the gastronomic tradition of Sorrento.

Guided by an expert chef, you will prepare typical local dishes using seasonal products and simple Italian cooking techniques. During the workshop, you will create specialties such as handmade gnocchi, limoncello, and traditional desserts, learning the gestures and secrets that make the cuisine of the Sorrentine Coast unique. At the end of the experience, you will share lunch or dinner with the other participants.







What makes this experience special

- Traditional cooking class in the heart of Sorrento
- Preparation of gnocchi, limoncello, and typical desserts
- Use of fresh and seasonal ingredients
- Experience guided by a local chef
- Small group for a more authentic experience