

Make Gelato, Tiramisu and Ravioli with a Roman Chef

Rome · Lazio

- Duration: 2 h
- Up to 8 people per booking
- Food and flavours
- Free cancellation up to 48 hours before

In the heart of Rome, this experience invites you to discover the most authentic Italian cuisine through a hands-on workshop of doughs, traditional desserts, and recipes prepared entirely with your own hands. A convivial and genuine moment where technique, flavors, and a home-like atmosphere come together around the table.

Guided by a passionate chef, you will prepare homemade gelato, tiramisu, and handmade ravioli using fresh ingredients and traditional methods. From kneading to filling, up to the final preparation, you will experience every phase of Italian cooking in a practical and engaging way, and then enjoy the lunch or dinner prepared during the workshop.

An authentic and relaxed experience designed for those who wish to experience Rome through food, learning iconic Italian recipes in an intimate and convivial setting.







What makes this experience special

- Hands-on preparation of handmade ravioli, tiramisu, and homemade gelato
- Workshop guided by a chef in an authentic and convivial atmosphere
- Use of fresh ingredients and traditional Italian techniques
- Lunch or dinner included with the preparations made during the course
- An experience accessible even to beginners
- An authentic and contemporary way to experience Roman cuisine