

Prepare authentic handmade Ligurian pesto in Portovenere

Cinque Terre · Liguria

- Duration: 1 h
- Up to 8 people per booking
- Food and flavours
- Free cancellation up to 48 hours before

In Portovenere, amidst the scent of fresh basil and the sea breeze, you will encounter one of the most iconic preparations of Ligurian tradition. In an intimate setting, you will be welcomed by a chef who will guide you in making pesto following the traditional method.

You will begin by discovering the ingredients, learning to recognize their quality and aromas. Then you will move on to the action: with a marble mortar and wooden pestle, you will slowly work the basil leaves together with the other elements, following a precise rhythm that transforms the raw material into an intense and fragrant cream.

During the preparation, you will understand how each movement affects the final result, entering a process that combines technique and sensitivity.

At a certain point, you are no longer just following a recipe, but you are learning to recognize what makes this dish authentic.
And in the end, the pesto takes shape as something you truly know how to prepare and tell a story about.

The experience concludes with a tasting, accompanied by trofie pasta and a glass of wine, in a convivial moment that fully conveys the meaning of the work done.

What makes this experience special Not just a recipe, but the ability to recognize balance, quality, and authentic gestures, and a more conscious insight into what true traditional Italian cuisine means.





