

# Italian Salami Secrets

## COOKING CLASS

We share the secrets on how to make great salami and discuss all things meat, with the help of our Salami expert Andrew Morabito. In this hands-on salami cooking class, you'll learn how to make your own salami from scratch, including seasoning and the art of curing. Your delicious cured salami will be aged in maturing cabinets and ready to be collected from Signorelli Gastronomia 6 weeks later.

**DURATION** 2 hours

**TYPE** Hands on

**PRICE** From \$159pp\*

### INCLUSIONS

Signorelli Gastronomia's infamous antipasto, Italian coffee and biscotti on arrival, highly trained chef, certificate per person and recipe notes.

**BOOK NOW**

