



FuroreInn | resort
dove alberga il benessere.

COOKING WITH FURY.... FURORE



SMALL LUXURY HOTELS OF THE WORLD™
EXPERIENCE ANOTHER WORLD



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Our executive Chef Antonio Sorrentino, invites you into his traditional Mediterranean kitchen, for an insight in to some of Italy's world famous classic dishes.

A man wealthy in international culinary traditions who performs with an Italian style that in the kitchen is translated into the values of simplicity and elegance, a combination allowing an experience to discover the unforgettable flavours of the Amalfi Coast and all its traditions.

Using typical local products with their genuine rich flavours, he will show you how to prepare, cook and present a 3 course Mediterranean meal including a traditional southern Italian dessert, offering plenty of useful tips during the class.

Your class will conclude with a rewarding lunch in the tasteful ambience of our restaurant, to savour and enjoy the delightful dishes created and presented by yourselves.

There are five classic menus to choose from all equally as adventurous and appetising as the next, the classes will be conducted in the "Italian Touch's" new innovative kitchen with a wonderful panoramic view of the ocean.

Maximum 4 people per class
Cooking lesson prices
Euro 180,00 per person including Lunch



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Classes & Menus

"Traditional Amalfi Coast recipes"

Marinated anchovies
Red gunard in "Guazzetto" with cherry tomatoes
Lemon and almond profiterole

"From the Romans to the Borboni"

Scialatielli with anchovies and garum from Cetara
Sword fish paupiettes with potato, pine nuts, olives, cappers and cherry tomatoes
Chocolate and Almond cake

"Farmhouse cooking"

The traditional aubergine timbale
Ricotta dumplings
Neapolitan stuffed Roulade

" The tradition revised"

Spaghetti made with corn flour, in a clam and walnut sauce
Breaded mozzarella and anchovies on skewers
Aubergines in a chocolate and lemon cream

"The Mediterranean is served"

Ravioli pasta filled with ricotta cheese and spinaci served in a butter and parmesan sauce
Veal Escalopes Sorrentina style
Traditional wheat and ricotta cake



The classes have been arranged in order to take you on a culinary journey through the Campania Region and the Amalfi Coast in particular. Most of the dishes are still today on the tables of the local people. The Amalphytans have always leaved with a foot on the hills and the other in the sea, and this explains the combination between sea and land, with the use of local ingredients. Obviously the recipes have been revised and adapted to the modern concept of wellness and healthy living.