[vc_row type="in_container" full_screen_row_position="middle" scene_position="center" text_color="dark" text_align="left" overlay_strength="0.3" shape_divider_position="bottom"][vc_column column_padding="no-extra-padding" column_padding_position="all" background_color_opacity="1" background_hover_color_opacity="1" column_shadow="none" column_border_radius="none" width="1/1" tablet_text_alignment="default" phone_text_alignment="default" column_border_width="none" column_border_style="solid"][vc_column_text]Imagine cooking on a rooftop in Napoli, immersing yourself in the local culture, and rubbing elbows with new friends while learning to cook Neapolitan classics! Your guide on this adventure is Lorenzo Salvatore, a local chef who welcomes travelers like us into his home for a private cooking class. The kitchen and adjacent dining terrace are on the 6th floor of a marvelous flat in the Spanish Quarter of Naples. Up a wooden spiral stairway, one floor above, is another terrace with incredible views of Naples, the Bay of Naples, and Mount Vesuvius. This cooking class is an authentic experience, not contrived, not whitewashed; it is real Napoli![/vc_column_text][/vc_column][/vc_row][vc_row type="in_container" full_screen_row_position="middle" scene_position="center" text_color="dark" text_align="left" overlay_strength="0.3" shape_divider_position="bottom"][vc_column column_padding="no-extra-padding" column_padding_position="all" background_color_opacity="1" background_hover_color_opacity="1" column_shadow="none" column_border_radius="none" width="2/3" tablet_text_alignment="default" phone_text_alignment="default" column_border_width="none" column_border_style="solid"][vc_column_text]

Napoli, or Naples as we Americans call it, is the third largest city in Italy behind Rome and Milan. Two words best describe Naples: Gritty and Grungy. Yet Naples is also charming and very inviting. Neapolitans are friendly, welcoming, and eager to start a conversation. The venue for our cooking class is a 17th-century building surrounded by narrow streets and alleyways. After meeting at the nearby Toledo Metro, Lorenzo and Peppe escorted our group to his building. Lorenzo explained that his building was ancient and did not have an elevator. Undaunted, we climbed the stairs!

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After a few glasses of homemade red wine, Lorenzo broke down our menu for the evening. Standing around a table, each of us with a volcano of semolina flour and a cup of water, we awaited our instructions.

We would make Ravioli stuffed with sheep ricotta in cherry tomato sauce, Culurgiones, a potato-stuffed dumpling with prawns and cherry tomato sauce, and Scialatielli with swordfish, zucchini, and zucchini flowers—certainly a few steps above our typical cooking skills![/vc_column_text][/vc_column][/vc_row][vc_row type=”in_container” full_screen_row_position=”middle” scene_position=”center” text_color=”dark” text_align=”left” overlay_strength=”0.3″ shape_divider_position=”bottom”][vc_column column_padding=”no-extra-padding” column_padding_position=”all” background_color_opacity=”1″ background_hover_color_opacity=”1″ column_shadow=”none” column_border_radius=”none” width=”1/3″ tablet_text_alignment=”default” phone_text_alignment=”default” column_border_width=”none” column_border_style=”solid”]

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MINIERA
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With guidance from Lorenzo, we added water to the flour and began working the dough. After bringing it to the correct consistency, we rolled the dough, making it perfect for Ravioli. Thankfully, the wine was always within reach! The actual test of the cooking class will come after we return home and try to recreate this exercise with our friends. Having completed our cooking tasks, we adjourned to the dining terrace and waited for our feast to begin.[/vc_column_text][/vc_column][vc_column column_padding=”no-extra-padding” column_padding_position=”all” background_color_opacity=”1″ background_hover_color_opacity=”1″ column_shadow=”none” column_border_radius=”none” width=”1/3″ tablet_text_alignment=”default” phone_text_alignment=”default” column_border_width=”none” column_border_style=”solid”]

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[/vc_column][/vc_row][vc_row type="in_container" full_screen_row_position="middle" scene_position="center" text_color="dark" text_align="left" overlay_strength="0.3" shape_divider_position="bottom"][vc_column column_padding="no-extra-padding" column_padding_position="all" background_color_opacity="1" background_hover_color_opacity="1" column_shadow="none" column_border_radius="none" width="1/1" tablet_text_alignment="default" phone_text_alignment="default" column_border_width="none" column_border_style="solid"][vc_column_text]Joining our dinner were friends of Lorenzo, Facundo, a music teacher and director of the Orchestra of the Spanish Quarter, and Peppe, an American-born bilingual tourism specialist. Facundo shared stories of his native Chile and his love of his time in Paris . Peppe shared stories of his family's move from Italy to Massachusetts and back to Italy. We learned Lorenzo regularly organizes "Convivio musicali e gastronomici" a house concert with worldwide musicians, combining a tasting menu with the music offered. We hope to hear more on that in the future.

For now, Denise, Mary, Cathy, and I were thrilled with the evening together. We enjoyed great food, wine, and conversation with our new friends! The Ravioli stuffed with ricotta in cherry tomato sauce was our favorite, and the swordfish was a close second. We ate much more than we should have and, perhaps, drank a bit too much wine! Everything was delicious and a worthwhile experience, and we strongly recommend you join Lorenzo on your next visit to Napoli.

Private Cooking Class in Naples in a House with Beautiful Terrace[/vc_column_text][/vc_column][/vc_row]