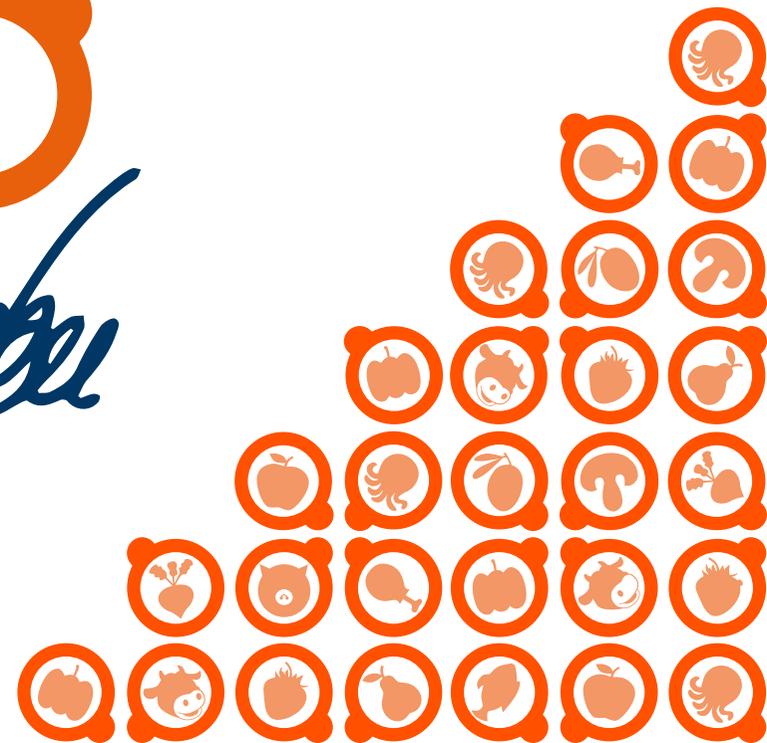




LA VASOCOTTURA

**GOLA
TAGO**

P. Borelli



LA VASOCOTTURA

Piatti 'invaso': buoni come al ristorante, pronti da Servire

Vasocottura significa, letteralmente, 'cottura in vaso'. I cibi vengono cotti, pastorizzati, messi sotto vuoto e sterilizzati direttamente in barattoli di vetro per poi essere pronti all'uso.

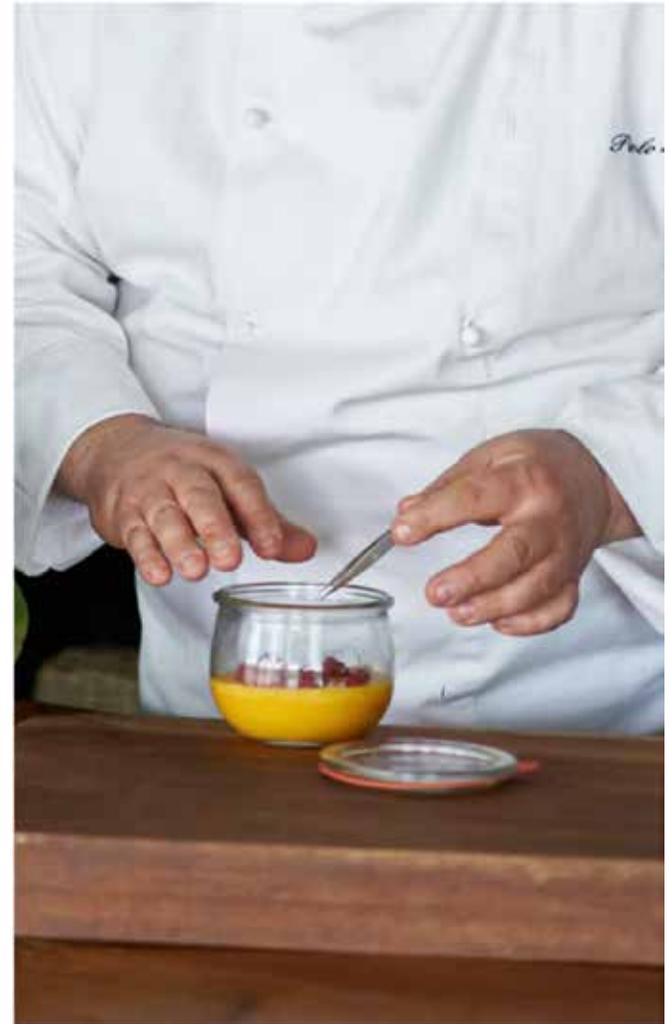
Perché la vasocottura? È una tecnica tradizionale antica oggi tornata di moda perché ha tantissimi vantaggi, primo tra tutti la possibilità di cucinare piatti di alta qualità e conservarli in frigorifero per oltre 30 giorni, preservandone i sapori e le fragranze.

La vera vasocottura viene realizzata in complessi passaggi a bassa temperatura che richiedono lunghe tempistiche e una profonda conoscenza dell'arte culinaria. I piatti in vasocottura sono la scelta ideale per i clienti che desiderano offrire una vasta scelta di pietanze gourmet senza dover utilizzare una cucina. Bastano un forno a microonde, una manciata di minuti di attesa e... il piatto è pronto!

Vasocottura literally means 'Pot Cooking'. Food is cooked, pasteurized, vacuum packed and sterilized directly in jars glass and then ready for use.

Why jar cooking? It's a technique ancient traditional now back in fashion because it has so many advantages, first of all all the possibility of cooking high quality dishes quality and store them in the refrigerator for over 30 days, preserving its flavors and fragrances.

The real vase cooking is carried out in complex low passages temperatures that require long timing and a deep one knowledge of culinary art. The dishes in jar cooking they are the ideal choice for customers who wish to offer a wide choice of gourmet dishes without having to use a kitchen. Enough a microwave, a handful of minutes of waiting and... the dish is ready!



Proposals and rates for private dinners in villa

Golalago, Paolo Bodon

Pot cooking

Pot cooking dinner: € 75,00

Tasting of 5 different Italian dishes in cooking jars

Tasting of 5 different international dishes in cooking jars

Box pasta jar cooking (min 12 jars box delivery) :

2 jars of 300 gr each spaghetti cacio e pepe

2 jars of 300 gr each spaghetti carbonara

4 jars of 300 gr each Sunday lasagna ragout

2 jars of 300 gr each Aubergine parmigiana

2 jars of 300 gr each baked pasta

Certificate expiration of each jar : 30 days

To be stored in the fridge

Home delivery service available, if ordered 3 days in advance

Private dinner composed by aperitif and 5/6 courses, matched with different fabulous wines.

From € 90,00 to € 110,00 – Seafood dishes only: € 150,00

The price of all proposals includes preparation, service in the villa and kitchen arrangement.

Menus are agreed in order to fulfill the needs and expectations of the customer.





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Cooking classes

Our chef will help you to prepare authentic Italian dishes

During our cooking classes, the chef will share with you all the secrets to cook authentic Italian recipes using all the main ingredients of Italian kitchen

The lesson lasts about 3/4 hours and includes tasting of the dishes you have prepared

Cooking class: starting from 4 persons

€ 300,00 + € 70 for each additional person

Learn how to make homemade pasta, gnocchi, ravioli

The lesson lasts about 3/4 hours and includes tasting of the dishes you have prepared

Cooking class: starting from 4 persons

€ 300,00 + € 70 for each additional person

Learn to make fried arancini, suppli, aubergine parmigiana

The lesson lasts about 3/4 hours and includes tasting of the dishes you have prepared

Cooking class: starting from 4 persons

€ 300,00 + € 70 for each additional person

Learn to make typical Italian desserts

The lesson lasts about 3/4 hours and includes tasting the dishes you have prepared

Cooking class: starting from 4 persons

€ 200,00 + € 45 for each additional person





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P. Bodon

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