



SICILIAN CANNOLO COOKING CLASS

Enjoy a hands-on culinary experience dedicated to one of the most iconic desserts of Sicilian tradition: the cannolo. During the class, the chef will guide participants step by step through the preparation of this much-loved pastry, sharing techniques, tips and traditional secrets handed down through generations.

The experience begins with the preparation of the cannolo shell. Participants will learn how to make the dough for the crisp, golden pastry, knead it by hand, shape it and fry it to achieve the perfect crunch. Particular attention is given to the frying process, which is essential for obtaining the traditional texture and flavour.

The lesson then continues with the preparation of the smooth and creamy filling, traditionally made with fresh ricotta and carefully selected ingredients. Guests will be shown how to balance flavours and achieve the ideal consistency before filling the shells.

At the end of the class, participants will assemble and taste their own freshly made cannoli, enjoying an authentic Sicilian dessert experience. A unique opportunity to explore Sicilian culture and culinary heritage through one of its most celebrated sweet specialities.

THE PRICE INCLUDES

Class in English, tasting of the cannoli prepared, Coffee break, “official” certificate

THE PRICE DOESN'T INCLUDE

Anything not expressly listed under “The price includes.”

IMPORTANT

Please inform the provider directly of any food allergies before the tour

MEETING POINT

Taormina - More info after the booking

