

Mama Isa's



COOKING SCHOOL





Welcome to "Mama Isa's Cooking School"



**Our Culinary school
Join us for a fantastic
cooking experience!**

**The New York Times
ranked us in the top 5 in
Italy.**

**Fodor's Travel listed us
as one of the 10 best
fantastic cooking classes in Italy.**

**Forbes.com named us one of the 5 top cooking and
foodie vacations in Italy for 2019.**

**Food & Wine named us one of the top 20 cooking
schools in Italy.**



**Our cooking classes have been awarded as the best
by many of Travel Guides, Tv shows, and magazines.**



Mama Isa's Cooking School offers:

- we have around 25 cookery courses to choose from across 3 skill levels from beginner to advanced, so you are sure to find a course that suits you;
- cooking lessons taught in English;
- hands on cookery courses, not only demonstrations;
- the location of this school is actually inside a renovated flat;
- 10 personal cooking/pasta making stations,



QUALITY

At Mama Isa's Cooking School you will find that we use only the freshest ingredients purchased on the same day that we use them. Further, our cooking area and utensils are kept well cleaned and are sanitized daily.

SMALL CLASS SIZE

In order for you to get the most out of your experience we also strive to keep classes small: the average class size ranges from 2 to 10 people, ensuring that our instructor has plenty of time to spend with you.

We guarantee that by the time you complete our course you will not only have learned a thing or two about Italian cooking but will also have had a most memorable experience.

TYPES OF COOKING CLASSES

We offer more than 25 different types of cooking classes.

Every class includes an introduction, preparation and execution of the menu, and dining.

The school is available Monday through Sunday from 10:00 am -6:00 pm.



ABOUT US

MAMA ISA

Chef Director

Isa, a historian with a doctoral degree, was born in Venice. Her first exposure to professional cooking was through her mother and grandmother. She grew up cooking the Regional Italian Food and making fresh pasta, bread, and pizza. As well as regularly teaching at the School, Isa also oversees the development of new courses, recipes and menus.



MAMA ISA'S FOOD PHILOSOPHY AND COOKING STYLE

"I follow the SLOW FOOD PHILOSOPHY, seasonal, organic, local, and simple"
Isa says *"I like the fresh ingredients to speak for themselves. My cooking style is about FRESH, HONEST, LOCAL ingredients and not over complicating dishes. My ideas would be to eat less meat, more organic veggies and don't let anything go to waste. My philosophy is that cooking is a form of love. I invest in the time to make my own fresh pasta, or to cook fresh, healthy ingredients, to sit down round a table and share a meal time. When I teach and cook for my guests, it's about love, education, food, tradition, and passion".*





A wide range of cooking classes and personalized tasting experiences for professionals and amateurs.

- **Half-Day Classes;**
 - **Full day Classes;**
 - **Arancini Classes;**
 - **Antipasti Classes;**
 - **Bread Making Classes;**
 - **Cheese Making Classes;**
 - **Fresh Pasta Workshops;**
 - **Pizza Workshops;**
 - **Vegetarian Classes,**
 - **Vegan Classes;**
 - **Gluten Free Classes;**
 - **Risotto Classes;**
 - **Truffle Classes;**
 - **Seafood Classes;**
 - **Pasta Sauces Classes;**
 - **Gelato Classes;**
 - **Pastry and Dessert Classes;**
 - **Tiramisu Classes;**
- and much more.....!!!!!!**

WEBSITE: <https://isacookinpadua.altervista.org>

One Day

Our Half Day or Full Day cooking classes are designed to offer a hands-on cooking lesson about the art of Italian Cuisine. You can choose from one day basic (HALF DAY or FULL DAY) or cooking classes focused about the art of pasta making, pizza making, bread making, vegan or vegetarian classes, risotto classes, pastry dessert classes, and much more who desire a more intense day of cooking!



Multiple Day Cooking Courses

We offer 3 day cooking courses or 6 day cooking course. This course is designed for people who desire a more detailed cooking experience. Spend with us or 3 days or 6 days and learn the art of Italian Regional Cooking.

Fresh Pasta Courses

This is a 1-day or 3-day or 6-day, hands-on cookery course dedicated to making fresh pasta. Learn the art of pasta making at Mama Isa's Cooking School!



Pizza Workshops

Discover a little bit of Italy in a hands-on workshop learning the secret to making delicious fresh pizza at home. The art of Pizza Making!

Vegetarian Cooking Classes

We offer vegetarian cooking classes. The Italian Cooking is full of fantastic vegetarian recipes. You will learn the art of cooking with vegetables. The lesson will be fun, informative, and interesting!

Vegan Cooking Classes

Learn to cook some delicious vegan Italian recipes at our cooking school. The lessons are entirely created for people who want to learn the best vegan alternatives to Italian food!

Gluten Free Classes

In Italy it is possible eating good and gluten free food if you have a Celiac disease or a gluten intolerance. We offer specialized cooking classes, focused how to make a delicious and yummy gluten free meal!

Bread Making Classes

This Bread Baking Class is designed for foodies or Italian bread lovers (ciabatta lovers, focaccia lovers, panini lovers) interested in learning the craft of an Italian mama bread baking.



Risotto Classes

Learn the art of risotto making at Mama Isa's Cooking School: "tostare, mescolare, mantecare" for a creamy risotto!



Arancini Classes

Arancini Classes: learn the art of Arancini making (the fantastic rice-balls from Sicily).



Lasagna Classes

We will make the fresh egg pasta and you will learn the real Lasagna in Italian Style!



Truffle Classes

Truffle Cooking Classes: come to learn how to cook with the "black diamond" (tartufo)





MamaIsaCookingSchool

Fresh Pasta with Mussel Sauce



SEAFOOD CLASS

The art of cooking with fresh fish, how to clean, how to prepare fish or shellfish in the Italian way



ITALIAN SAUCES CLASS

Mama Isa offers this class for Pasta Sauces lovers (pesto sauce, bolognese, cacio e pepe sauce, carbonara sauce, arrabbiata sauce, amatriciana sauce, norma sauce, arrabbiata..)



TIRAMISU AND PASTRY CLASS

Learn the art of Tiramisu making and Pastry class at our school



Pistachio Gelato

GELATO CLASS

Do you want to know how to prepare the famous artisanal homemade GELATO? This is your class!



Family Cooking Classes:

Hands-on cooking classes for children, teenagers, young adults & parents. Adults and kids get to work side-by-side to make a delicious meal, and then enjoy it together!



PROFESSIONAL COOKING COURSES

Mama Isa's Cooking School is a cooking school in Italy. It also works with aspiring cooks or chefs.

We offer one week long courses about the art of Italian cooking.





The classes are for everyone, from complete beginners to the more established cooks among us! Learn to cook the traditional Regional Italia Food and much more.

Find out more about the cooking classes available. Choose the theme that suits you, the length before booking your cooking class in just a click.

Official Website: <https://isacookinpua.altervista.org>

**The
New York
Times**

**Mama Isa's
Cooking School**

**One of the 5 Best
Cooking Classes
in Italy**



**One of the top 10 Fantastic
Cooking Classes
in Italy**



Chef Isa
"Simplicity is the final achievement".

She offers her guests a complete cooking and dining experience, by combining recognizable ingredients with unparalleled technique.

During a cooking class passion is an essential ingredient



The moment she knew she wanted to become a cooking class teacher and a chef was when she watched her mum and grandma cooking together in the kitchen, sharing the old family recipes and family secrets. They passed her the old art of Italian Cooking. She owes her appreciation of good food to her mom, and to her grandma.







<https://isacookinpadua.altervista.org>



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[isacookinpadua](https://www.instagram.com/isacookinpadua)



isacookinpadua@gmail.com



EXPERIENCE THE ITALIAN CUISINE



**Mama Isa's Cooking School
Venice - ITALY**

Email: isacookinpadua@gmail.com

WEBSITE:

<https://isacookinpadua.altervista.org>

Opening hours

Open Mon. > Sun. from 10am to 6pm

Space limits the number of people to 10

