

A DAY AT THE FARM: “SALENTINA PASTA”



The ancient art of fresh pasta reveals its secrets. You will knead the home-produced organic Senatore Cappelli durum wheat flour and make the Mediterranean product par excellence, Pasta! An expert will guide your hands in creating the typical formats of the Salento tradition. Once the work is finished, you will taste the pasta made seasoned with fresh cherry tomatoes, basil and "Cacio Ricotta", "Ricotta Marzotica" and/or "Ricotta Forte". Possibility of shipping directly to your home in Italy or abroad.

INFO:

- Duration: approximately 2 hours 30 minutes;
 - **ADVANCE PAYMENT** 24 hours before the Tour **IN CASH** at "**Autonoleggio Salento Via L. Scarambone, 16 – 73100 Lecce**" where the receipt and voucher for participation in the Tour will be issued;
 - Participants will be picked up and dropped off at the facility or wherever requested, therefore the driver will be available for the entire duration of the tour;
- _Reservations from “Autonoleggio Salento Via L. Scarambone, 16 – 73100 Lecce”**
Mrs. Maria Rosaria +39 347/9756757 mary.mare75@libero.it