

# What's happening at St Albans Olio & Farina?

## It's finally here folks! SEASONAL COOKING WITH OLIO & FARINA!

On **Wednesday April 14<sup>th</sup>**, we're holding the very first of our "**Seasonal cooking with O&F**" cookery classes!

We shall be bringing you three recipes for the Spring: 'Pesce Finto' (a tuna pâté, topped with fresh mayonnaise), Pasta Primavera, a traditional springtime dish favoured in Umbria, and the ubiquitous, infamous and ever-popular Zabaione!



Pesce Finto is thought to have originated in Rome, but its origins are obscure, and the recipe has evolved to use tinned tuna, instead of fresh poached fillets. It is hugely popular in the Piemonte region, and is a firm favourite here! With our wonderful tuna fillets in oil, and our delicious anchovy-wrapped capers, you have virtually all you need to make this easy, yet delicious dish!

*Pasta primavera – use whichever fresh vegetables you want in the pasta – providing they're a springtime crop!*



And finally ~ Zabaione! A deliciously light and moreish favourite everybody loves, but not many people know how to make!



At only **£18.00/head**, you'll have a great evening's worth of entertainment, plus you'll leave with two or three recipes with which to stun, amaze and delight everybody's taste buds! **BOOK NOW!!**

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