

«A good, generous plate of pasta will always be appreciated so make it feel welcome!»  
(Pellegrino Artusi, 1891)

Artusi didn't just collect tradition, more often than not he created it. He anticipated tendencies which would become popular during the XX century, among which the introduction of pasta (and traditional tomato sauce) as the typical first course on the Italian menu. He was instrumental in the rise in popularity this dish witnessed from the south to the north of Italy, therefore contributing to the very origin of the Italian gastronomical archetype. In Italy alone was pasta no longer considered merely a side dish as it was during the Medieval and Renaissance period, becoming a dish in its own right. The stereotype of Italians as "mangiamaccheroni" (pasta eaters) dates roughly to the period of Artusi, and he himself was instrumental in its conception. The "Mediterranean diet", which has pasta at its centre, has been added to UNESCO's World Heritage list. Made by rotund and seductive women, pasta often features in the fictional world of Federico Fellini, also born in Romagna, who has left us memorable drawings as well as his films.



## Guided visit of Casa Artusi

Discover Forlimpopoli, the home town of Pellegrino Artusi, the author of the world famous cookbook 'Science in the Kitchen and the Art of Eating Well', which has gone through 14 republications since it first came out in 1891 and was translated into English, French, German, Spanish, Portuguese, Russian and Dutch.

Meeting point on the main square, in front of the medieval stronghold Rocca in the town centre of Forlimpopoli. A pleasant walk from the Rocca to *CasArtusi* and half hour visit of the first centre of gastronomic culture devoted to Italian home cooking in the monumental complex of Chiesa dei Servi, an area of 2800 square metres, with: the library (municipal library, Artusi's collection, and a collection of Italian gastronomic books and documents; 6 Internet works stations and wi-fi), the museum, the restaurant, the wine house and the cooking school (equipped classroom with 20 fully equipped cooking stations)

## HANDS ON COOKING CLASS fresh hand-made pasta with eggs *La sfoglia di una volta*

Historical introduction and information about raw materials;

we will do a demo to show how to prepare this typical Italian pasta: then each participant, in his/her fully equipped cooking station, will make hand-made pasta: tagliatelle, pappardelle, tagliolini, maltagliati, garganelli, cappelletti, tortelli, ravioli !

Then we will prepare Artusi's recipes with fresh pasta and taste them together with Romagna Albana DOCG and Romagna Sangiovese DOC wine.

### Recipes:

Tagliatelle all'uso di Romagna (Artusi recipe n. 71)

Cappelletti all'uso di Romagna (Artusi recipe n. 7) with broth or Tortelli (Artusi recipe n.55)

- Guided visit of *CasArtusi*
- HANDS ON COOKING CLASS *La sfoglia di una volta*
- Pasta tasting with local DOC/DOCG local wines, dessert and coffee or tea
- Hand-made apron (a local hand craft, 50% cotton 50% linen)
- Cooking certificate

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