



# AB

Personal Chefs & Consulting

## COOKING CLASSES



# ABOUT ME...

Alessio Berionni, born in 1991 in a small town in the heart of Umbria, Gualdo Tadino, he graduated from the Assisi hotel school and started working in the best restaurants in his area. At the age of 17 he moved to

England in South London, where he began to pursue his passion for cooking and perfection. After years of sacrifice he began to hold important positions in starred restaurants such as Gringling Gibbons 3 Michelin stars, worked along side Alain Ducasse, Gordon Ramsay, and Country luxury houses such as Stapleford Park 2 Michelin stars. In 2019, after having created not only a cultural and working background, but a fantastic family, and while leaving a piece of his heart, he decided to return to his country and get involved as a Personal Chef, successfully reaching yet another goal.

# **Description**

## **Cooking Class - From Preparation to Table**

The experience begins with an introduction to the menu and seasonal ingredients. Guests take part in the preparation of each dish, learning essential techniques, professional tips, and the philosophy behind the recipes.

From cooking to plating, every step is guided in a relaxed and engaging atmosphere. The class concludes at the table, where guests enjoy the meal they have prepared together, served as a complete dining experience focused on taste, sharing, and authenticity.

## **Sample menu**

A little Bruschetta as entree

### **Starters**

Tuscan ancient Panzanella salad

### **First course**

Tagliatelle pasta with wild boar ragout and parmesan fondue

### **Main Course**

Original Chicken cacciatore, roasted tomato, olives and onions

### **Dessert**

Stunning cocoa and chocolate Tiramisu

Served alongside with bread

