

**2018 ICAHM Annual Meeting
Partner program
CHEESE MAKING & COOKING CLASS**

Date	27 October
Time full program	08.30 – 16.30
Cheese Making Demonstration	08.30 – 11.30
Cooking Class	12.30 – 16.30
Participation fee:	
Cheesemaking & Cooking Class	€ 65 per person
Cheesemaking	€ 15 per person
Cooking Class	€ 55 per person
Min. participant number	8

Program

Cheesemaking Demonstration at Caseificio Millemaci – Santa Barbara

8.30 am	Arrival at Caseificio Millemaci – Santa Barbara Reception – Introduction
09.00 am	Explanation and beginning of the cheese making process
10.00 am	Extraction of RICOTTA, a typical a dairy product deriving from whey
10.30 am	Cutting the “tuma” a steamed stretched cheese used to do the typical cheese, called PROVOLA
11.00 am	Tasting
11.30 am	Finish



After the cheese making demonstration we will drive 4 km to Restaurant “Monilia Del Casale” where you, together with the owner restaurant, Mr. Michele Calcagno, will prepare and enjoy a 4-course meal with typical Sicilian dishes.

Cooking Class at Restaurant “Monilia Del Casale”, Casale di Montalbano Elicona (ME)



12.30 pm - APPETIZERS

Typical local cheese-tasting (pistachio goat cheese, Nero Sicilia, provola cheese from Montalbano) with dewberry jelly (fresh from our own production) and cured meats (Nebrodi black pig ham, salami)

13.30 - Beginning Cooking Workshop

MAIN COURSE

ARANCINO - Rice ball filled with ragù

For the preparation of arancino, we are going to boil and cook the rice. The ragù – which is a slow-cooked meat sauce – will be prepared earlier. We are going to mix both of them, then coat the arancino in breadcrumbs and fry it and then ENJOY!



SECOND COURSE

Herb-roasted pork with crispy pork rind

14.30 - Preparation of the DESSERT

CANNOLO SICILIANO – a little wrap filled with ricotta cheese.

For the preparation of cannolo, we are going to make the ricotta-based filling. We'll mix the ricotta with sugar, adding a dash of vanilla extract and cinnamon. Then, we'll fill the crispy wafer (made with flour, eggs, lard, sugar, cocoa powder and marsala) with the ricotta filling, add chocolate

chips and sprinkle powdered sugar.

Water and wine included with meals.

16.00 - Departure for Montalbano Elicona – Arrival in Montalbano at 16.30