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## Lucio's Italian Riviera CIRA Cooking Class

Be one of the first to learn how to cook delicious recipes from the Italian Riviera region in the brand new kitchens opened by CIRA.

### Address

Casa Barilla, 4 Annandale Street, Annandale, New South Wales,

### Contact Details

**Website:**

<http://www.cira.com.au>

### Class time

6.30-8.30pm Tuesday, 10 June 2008

### Editorial Review

You may know Lucio Galletto from his renowned Italian restaurant in Paddington, Lucio's. If you've ever wallowed in the tastiness of his signature dish of green pasta with blue swimmer crab, and many have, you may want to be in on this little piece of information. Lucio is one of the celebrity Italian chefs involved with The Council of Italian Restaurants in Australia, which is made up of 12 Italian-Australian restaurateurs who are dedicated to the cultural and educational promotion of Italian food. Recently this group banded together in creating their very own world-class cooking school at Casa Barilla. This new culinary institution has opened in Annandale and was designed by the chefs themselves. The school is equipped with a fancy, purpose-built SMEG kitchen with hands-on cooking stations and swanky viewing screens.

Each region of Italy has recipes and techniques which are specific only to it. In this class, watch as Lucio demonstrates how to cook like those from the Italian Riviera region. Dishes includes a simply stunning linguine with basil pesto, flounder fillets with celery and pine nuts and finishing with a chestnut tart; all of which you'll get to taste along with a glass of Cinque Terre Bianco or Ligurian Vermentino. The class begins at 6.30pm and costs \$75 or \$60 for CIRA members. For more information about this class or for a program list visit the website.

Annabel Wise, May 2008