



Gluten Free Italian Baking Class

Chef Rebecca Reilly has been devoting all her passion and knowledge to Gluten Free cooking. Her ability to transform traditional and original recipes into unique gluten free creations have made her cuisine renowned and distinguished for taste, presentation, and cooking techniques. During this second class, Rebecca will teach how to prepare some of her best gluten free Italian Baking dishes. This is a hands-on experience. Space is strictly limited.

Menu

Tiramisu

Biscotti-walnut orange, chocolate hazelnut, pistachio white chocolate

Bongo Bongo (cream puffs filled with pastry cream, piled high with rich chocolate sauce)

Cannoli

Torta di Carciofi

- Location: Falmouth Fore Side, private residence
- When: Saturday, January 10th. From 10:00 a.m. to 1:30 p.m.
- Cost: \$75.00 per person
- Registration: Send an e-mail to info@iismaine.com
Your Registration will be completed only when we will receive your payment. If you wish to pay via CC please call Luisa 207 939-5127

- Write and mail your check to Institute for Italian Studies, PO Box 8092, Portland, ME 04101
- For information call Paola 207 409-0276
 - Cancellation: IIS reserves the right to cancel the event if the minimum number of participants is not reached. We will reimburse the entire amount paid, only if the cancellation is made one week prior to the event.