



Les Dames d'Escoffier invites you to



Gourmet Global Pizza Workshop at Pizza University

Join Les Dames d'Escoffier's **Global Culinary Initiative** for a one-of a kind global pizzathemed workshop that combines traditional inspiration with gourmet innovations. Learn the history of authentic Neapolitan pizza from the Pizza University Founders, Francesco and Enzo Marra and GCI Chair Dame **Amy Riolo**. An engaging demo on Neapolitan pizza making will be led by Pizza University instructors Felice Colucci and Giulio Adriani.

Truffle-topped pizza will be provided by Urbani Truffles, and a mozzarella demonstration will be led by Salvatore Profaci and Steve Selznick. Dame **Summer Whitford**, Author, Food and Travel Writer, will showcase *Tarte Flambé* from her native Lorraine, France, and our chapter president, Chef/Restaurateur **Janet Yu** will reveal a Chinese-inspired pizza creation. Dame **Janet Cam** will share her wine expertise by suggesting wine pairings for each of the pizzas.

DATE: Wednesday, December 12, 2018

PLACE: Pizza University & Culinary

Arts Center

10310 Southard Drive Beltsville, MD 20705 (301) 937-1003

http://pizzauniversity.org/

TIME: 6:30 to 9:30 p.m.

PRICE: \$65 for Members of Les Dames

\$75 for non-members

(price includes a \$10 tax-exempt donation for LDEI-DC scholarships)

RESERVATIONS: www.lesdamesdc.org

Reservation or cancellation deadline: Wednesday, December 5

PARKING: Street parking

METRO: None



MENU

Wine Tasting Ferrarelle Sparkling Water

Assorted Cheese Platters by Grande Cheese

Assorted Salumi Platter by Principe di San Daniele

Truffle Pizza by Urbani Truffles

Pizza with Cold Smoked Ora King Salmon and Sterling Caviar

White Pizza with Prosciutto

Pizza Margherita & Pizza Marinara

Pizze Fritte Traditional Neapolitan Fried Pizzas

Struffoli Neapolitan Holiday Honey Fritters



