

Make authentic Ligurian pesto with a tasting in the heart of Vernazza

Vernazza · Cinque Terre · Liguria · ★ **4.8** 211 reviews

- Duration: 1 h 30 min
- Up to 8 people per booking
- Food and flavours
- Free cancellation up to 48 hours before

Among the alleyways of Vernazza, one of the most iconic villages of the Cinque Terre, this experience invites you to discover one of the most authentic symbols of Ligurian cuisine. In a convivial atmosphere, you will learn to make pesto following the traditional recipe with mortar and pestle, rediscovering the gestures and ingredients that have told the story of this land for generations.

Guided by the experts of Cinque Sensi, you will make your own pesto using the typical ingredients of the tradition. At the end of the workshop you will enjoy pasta dressed with the freshly made pesto, taken straight from the mortar, accompanied by a tasting of three local wines, three Ligurian extra virgin olive oils, a selection of three local cheeses and Ligurian focaccia, finishing with a typical liqueur and chocolate.

An experience designed for those who want to get to know the Cinque Terre through its flavors, living one of the most representative gastronomic rituals of Liguria.





