

ANTICA AUSTRALIS

'A JOYFUL COMING TOGETHER OF CULTURE AND CUISINE'

- TRAVEL + LUXURY MAGAZINE, AUSTRALIA



BAYT 7, AL JAZEERA AL HAMRA HERITAGE VILLAGE

LEARN TO MAKE GNOCCHI WITH CHEF PAOLO, ANTICA AUSTRALIS
AED 50 PER PERSON. RESERVATIONS ESSENTIAL.

FRIDAY 14 FEBRUARY & FRIDAY 21 FEBRUARY | 11AM - 1PM

Learn to make hand-rolled gnocchi in the style of central Italy.

Chef Paolo is going to share his secrets and the recipe for gnocchi handed down to him by his grandmother!

Each region of Italy has their own preference for making gnocchi - Paolo is from the 'hidden' region of Ciociaria in central Italy which has a culture of cuisine dating back thousands of years.

You will be watching Paolo prepare the basic ingredients of gnocchi and will all get to help him roll (there is a knack to rolling gnocchi with a finishing thumb print flourish which he will share).

All class participants will then share a plate of vegetarian gnocchi with Paolo & Kelly of Antica Australis at Chef's Table.

Complimentary MonViso still & sparkling water plus espresso coffee provided.

CLASS DATES:

Friday 14 & Friday 21 February only
11am - 1pm

HOW TO BOOK YOUR PLACE

Cost is AED 50 per person, to be paid in cash on the day.

Class sizes will be limited to 10-12 guests to ensure an intimate experience, so make sure you reserve your spot now!

To reserve your place email dine@rakart.ae or contact Kelly on WhatsApp by text to +61 437 091 503.

As places are limited, if you are unable to join us for any reason please let us know in advance so we can release your space to another guest.

Please try your best to arrive on time.

ANTICA AUSTRALIS

'A TRIUMPH OF REGIONAL PRODUCE AND COOKING STRAIGHT FROM THE HEART'

- SUSAN KUROSAWA, THE AUSTRALIAN



'IT'S A UNIQUE DINING EXPERIENCE UNLIKE ANYTHING ELSE. IT'S A FEAST, A HISTORY LESSON, A CULTURAL IMMERSION. YOU WILL TALK ABOUT IT FOR YEARS. THE FOOD WILL HAUNT YOUR MEMORIES.'

- NEIL VARCOE @NEILWRITES

Husband and wife team, Paolo & Kelly Picarazzi originally launched the award-winning Antica Australis cultural dining experience in the historic village of Carcoar in regional New South Wales, Australia in March 2020.

Paolo is from the undiscovered region of Ciociaria in central Italy (one hour south of Rome). Australian Kelly met Paolo while they were both living and working in Abu Dhabi over 12 years ago.

Paolo & Kelly co-created Antica Australis with an overarching vision for developing a blueprint for a destination dining concept that would flourish anywhere with exceptional local produce - with the aim of ultimately contributing to the economic and social revival of heritage villages through increased tourism and support for local artisans.

By 2022, Antica Australis in Carcoar was noted as 'one of the ten best regional restaurants in Australia worth travelling for' by Travel + Luxury magazine and SBS Italian called it 'the Ciociarian locanda that conquered Australia.'

This is the third and final year Antica Australis will be presenting as part of the Ras Al Khaimah Art Festival in the stunning and atmospheric village of Al Jazeera Al Hamra. Thank you for sharing the experience with us.