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How To Learn To Cook Like The Italians Do



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Ingredients at Casa Artusi, a culinary center devoted to teaching the secrets of Italian home ... [+]

COURTESY OF CASA

There are plenty of opportunities to learn about Italian cuisine both in Italy and abroad, but no foodie should pass up the chance to take a class at [Casa Artusi](#) in Emilia Romagna, a region renowned for its culinary prowess. (For many, that would be online now, in-person when travel resumes, although the school is conducting socially-distanced classes for those who are in or able to travel to Italy.)



Casa Artusi is named for Pellegrino Artusi, whose book, 'Science in the Kitchen and the Art of ... [+]

COURTESY OF CASA

ARTUSI

The first culinary center devoted to Italian home cooking, Casa Artusi attracts participants from all over the world, with the majority coming from Italy (popularity with the home team being an unbeatable endorsement, of course). “Students range in age from 18 to 99 years old,” says Susy Patrito Silva, Casa Artusi’s director.

Celebrating a milestone anniversary this year (the bicentenary of its founder’s birth), Casa Artusi was named after Pellegrino Artusi, a 19th century businessman and author whose book, *Science in the Kitchen and the Art of Eating Well*, helped define and promote the cuisine of a newly unified Italy when it was published in 1891. Prior to unification decades earlier, the Italian peninsula consisted of a collage of independent states, each with their own rulers and political needs, and—you bet—their own cooking styles. Artusi compiled recipes from the various regions, many from home cooks; it was a concept so unusual for its time that no publisher would take the book on, prompting Artusi to publish it himself. The cookbook became a best seller (it is still in print) and a revered resource for culinary mavens ever since.

