

Pizza Mulino: Your Pizza Event in the Bakery

Team workshop for groups from 15 to max. 30 people

Thick base, thin base, oval, circular, one big pizza or several small ones – pizza preferences are different. With us you can create the pizza to your liking. You have the option to prepare the pizza from scratch: Under guidance, you mix and knead the dough, let it rise, put on the toppings and then bake the pizza. However, we are also happy to prepare the dough in advance so that you can devote yourself to the apéro or the guests and get started right away with topping the pizzas. As you wish!

Homemade soup and dessert can be added to the pizza feast.

Course: From kneading the dough, to setting and clearing the table: helping each other is at the heart of this workshop. That is also why it is popular with groups for which cooperation is a priority.

Flat rate: CHF 90.– per person for workshop and food
Drinks are separate according to the drinks menu
Apéro Italiano (various cheeses, olives, nuts) CHF 8.– per person
Minestra Verde CHF 9.– per person
Dolci (upon consultation) CHF 8.– per person

This workshop can also be combined with a tour of the mill for 200.–

Duration: 4 hours including meal

Booking and consulting: Tue–Fri from 2–5pm via 044 422 76 60 or info@muehlerama.ch.

