

In today's edition of "A plate of pasta with..." I take you to the beautiful Lake Garda to the wonderful Carla. We are celebrating our one-year anniversary exactly today. On 27 February 2020, I stood in front of Carla's door in Manerba del Garda to learn from her how to make traditional Italian pasta on Lake Garda. Wearing Carla's fluffy slippers and an Italian apron, we stood together in her dining room and kitchen making pasta. What neither of us suspected at that moment, the contact never broke off. In the summer, I visited Carla again and we made pasta together again. Today we take a look back at that first evening, chat a bit out of the secrets, talk a bit about what it means to Carla to pass on the real tradition of pasta making and where we absolutely have to go on Lake Garda.



Carla, we are chatting over a plate of pasta. What is your favorite pasta?

My favourite pasta is ravioli, and tagliatelle

What do you associate with it?

For me, pasta represents our country, our tradition and the memory of grandparents. Of a big family all sitting together at the table. I think of very happy, shared moments with good food and nice conversations with the family.



How long have you been making your own pasta? Has it always been a ritual in your family? Yes in our family making a fresh pasta every week, I started when I was very young, with my mum and grandmother. On Saturday evening or Sunday morning we prepare tagliatelle, lasagne, tortellini or gnocchi! Is a unforgettable moments.

Now you also teach tourists, vacationers and simply people who would like to learn how to make traditional Italian fresh pasta. How did it come about?

I started with the cooking class for tourists for creating an unforgettable experience and give to everyone a special occasion to discover the really Italian dishes. For me is important make a human connection to our deep traditions and the people to visit our country, and talking with the tourist for find a difference between the different countries traditions.



A year ago I was standing in front of your door, which you opened for me with a warm welcome. Can you still remember that evening? What has remained in your mind?

Oh yes I remember that moment, the person who arrive at my home some scared because isn't usually enter in to the private house, but in a few minutes when starting to cooking together everyone smile and talking! At the end of the time together not every person is interested to maintain the contact with me, but For me and you is a totally different story... our smiles and the perfect connection about our conversation created a special occasion for maintaining the contact during these year!



True, we both had no idea that evening that this was just the beginning. I had no idea who would open the door for me. I also remember that I had the wrong address at first and that your mother, who only knew Italian, brought me to you. Later, when we sat together at your dining table, a friend of yours was also there that evening, I really had the feeling of enjoying a nice evening with an Italian family with delicious pasta and good wine and I remember how great the anticipation was during the preparation, right up to the moment when I was allowed to put the first bite in my mouth and it was even better than I had imagined. But tell me, you live on the beautiful Gardasse. Do you have a favourite place?

I love all the cities around the lake, but my Favourite is Gardone Riviera and Sirmione

The first one for the Vittoriale the house of Gabriele D'Annunzio with her bigger garden and a specially panoramic view on the lake!

The second Sirmione for the castle at the entrance of the city, it rises directly from the water, and its white walls make it stand out even more against the blue of the lake.



I also like both places very much. But I also like the Rocca di Manerba on your doorstep, for example, or a walk through the Valtenesi. What would you recommend to someone who has never been to Lake Garda?

Eh eh... for me every part of the lake is a specially land, every day o every season have a different colours or sounds or smells and Gardalake changes in every moments. We have a

mountain around the lake for example Monte Baldo, you can take the panoramic cableway in Malcesine and going at the top of the mountain where you find a crazy view on all Garda lake, spring and end of summer is perfect moment! If you are lucky can going at the top in winter, walking in the snow you can see the lake just below. Garda lake is perfect for all in every season 😊



As an Italian, what makes Italy so lovable?

Ee people, perhaps because we are willing to welcome people easily into our homes and into our lives, I love sharing and smiling with everyone! we are friendly and try to be considerate with those who come to us!

Lets talk about your website: what is there on your website <https://carla.cooking> for us to discover?

Is my first time to meet the people, I introduce myself, my cooking class experience and I hope that this can intrigue people and book themselves to cook together, when he comes to Garda lake. the next step will be to create some pages with video recipes and small courses online , but first I have to improve my English, you could help me Steffi and translate the lessons into German so working together we also satisfy the people who follow you, I cook and you tell! 😊

That sounds like a great plan. I'm definitely on board. You bring the culinary side of Lake Garda home to us and we chat in German, English, Italian and the language that unites us all: pasta.



I'm just shoving the last fork of delicious pasta into my mouth. We are at the end of our little pranzo. As we come to the end, tell me again where you have eaten pasta, or perhaps even made it yourself, in the most unusual or crazy places?

So these is a long story... when I was young and is a student of hotelier school the cooking teacher, bring me and other 19 students 3 days to the camping in mountain for learning & cooking... so he wants we cooking breakfast, lunch, dinner with camp stoves and a broken oven other than masterchef program! The dishes must will be perfect.... we make by hand pasta, creamy, and so on! We are 20 students and that days is in our mind with a big smile on our face. Unforgettable experience! pity not to have photographs and fortunately the social networks didn't exist yet 😂😂

I can imagine that very well. It reminds me of our evening on the pool terrace at Villalsole in San Felice del Benaco. There we both also made tagliatelle with nothing. I remember that we only had blunt, simple knives with which I tried to cut nice tagliatelle anyway. A lovely girls' night out with a fantastic view of Lake Garda and the setting sun. The nice thing is that by now we both have a few stories to tell and such lovely evenings, with lively conversations, delicious food, even more delicious wine and lots of warmth.

This plate of pasta gave rise to the idea of actually bringing the Garda home to you as our readers and cooking together with you. Our cooking special in March awaits you with three evenings (Wednesdays) of tagliatelle, the perfect risotto and, of course, the best, classic tiramsiu. Link