



Forno Rustico

Fire. Inspire. Ignite.

Be warmed by the flame of live-fire cooking in the forno a legna.

FORNO RUSTICO—
a unique culinary learning experience.

Benvenuto al Forno Rustico!

Welcome simplicity back into your life. Baking and roasting in a forno a legna (wood-fired oven) is an elemental process. A homely baked potato, redolent of smoke, crunchy and salty, can transform how you feel about cooking and eating.

ARE YOU DREAMING OF A WOOD-FIRED OVEN?
DO YOU ALREADY HAVE ONE?

At Forno Rustico, we know that every oven cooks a little differently and requires a bit of finesse, just as every cook's idea of the perfect pizza is distinctive. Let us provide you with personal and customized training that will be a culinary adventure and lay the groundwork for years of pleasure.

YOUR CULINARY CREATIVITY IGNITES WHEN
YOU ARE THE MASTER OF YOUR TOOLS.

This one-of-a-kind training will teach you how to manage a forno a legna for optimal results. We will lead you through the basics of making authentic pizza, breads and other traditional Italian and international dishes. We'll collaborate to meet your specific learning goals, and to increase your skills so you can unleash your creativity and develop your own cooking style.



Divertiamoci in cucina!

Let's have a conversation about what you'd like to learn. We will begin with your level of experience and design a course that is specific to what you want and how you like to learn. We can cook in our indoor and outdoor kitchens or yours. Classes generally run about three hours each, depending on the curriculum.



ignite

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About Lea Bergen

While working as the Director of Lorenza De'Medici's Cooking School in Chianti, Italy, Lea was introduced to professional bread baking at a small wood-fired bakery in Lariano, a village south of Rome. It was there that her passion was sparked by the flame of live-fire cooking and a baker named Fausta. In addition to being an award-winning filmmaker and chef, Lea's diverse experience includes being the Founding Culinary Director of Webvan, the first on-line food shopping service. Prior to that, she was the Vice President of Program Development and Executive Director of Adult Education for the California Culinary Academy, as well as the General Manager of the Thomas Fogarty Winery in Portola Valley, CA. She was a dinner chef at Greens Restaurant in San Francisco, a line cook at Chez Panisse in Berkeley, and the founding chef of the Opera House Café in Petaluma, the Desert Café in Santa Fe, and the Florentine Cooking School in Saratoga.

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