

COOKING CLASS

From Florence & Siena

The hands-on course covers traditional, home-style Tuscan recipes to enjoy the freshness of traditional Italian dishes, cooked in an evocative organic farm in Chianti or Val d'Orcia region or in a cooking school in the city center of Siena or Florence. The classes are held in a friendly atmosphere. Participants cook and eat dishes prepared using fresh and organic ingredients. A complete meal (4 recipes) such as appetizers, a pasta dish, a vegetable and a meat dish is prepared every day and is accompanied by the house wine.



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Tour duration: 6 hours

The School's kitchen is equipped with a large desk from which the participants can follow the chefs' procedures and take part to the preparation of the dishes. The School conducts classes of Italian cuisine suitable for all levels from beginners who want to approach the culinary art in a fun and constructive way to professionals who want to deepen and improve their knowledge and technique. The School supplies participants with all necessary material for the classes, apron and ingredients. Lessons conclude with the tasting of the prepared dishes, and wine is included.

Our experience includes:

- Pick up and drop off at the hotel
- Transport in air conditioned car or minivan
- English speaking driving escort
(other languages available on request)
- 3 hours Cooking Class
- Lunch or dinner

