

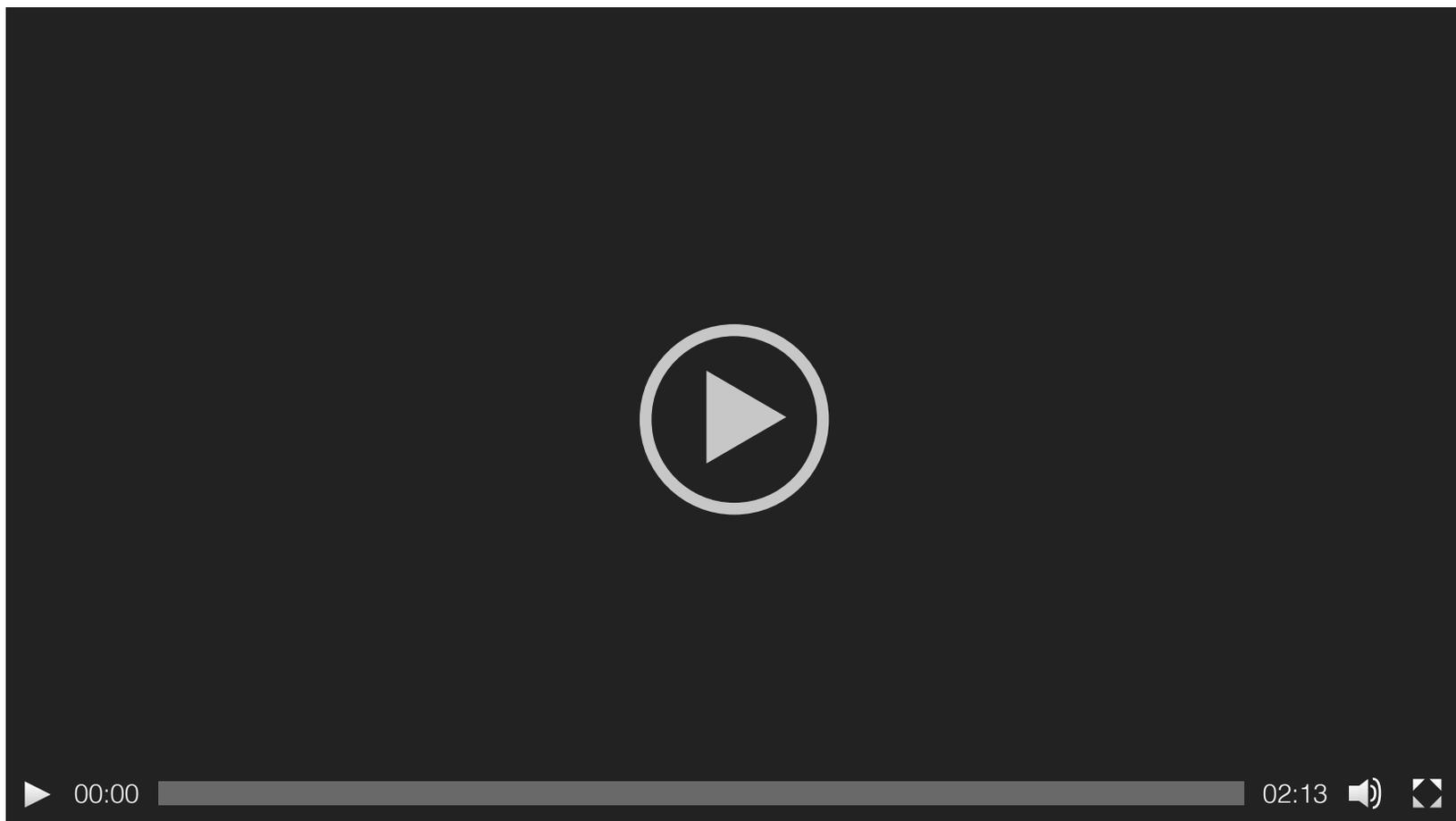


ITALY: THREE DAYS STAY AT VILLA

Travel

it seemed like to me with **Parrano cheese** to their Villa Parranogo I
re to think twice in Tuscany. Jaaah I want! Especially when I heard the
th Parrano cheese accompanied by a chef, searching truffles, wine
and of course delicious food much. A program written seems to me
Italy!

ny three days in Tuscany. Remember to turn your sound 😊



SEE FOOD IN ITALY

er, because I'm not uncomfortable on my own, but I'm with Wendy,
arrano, Sabine [Smulweb](#) and food bloggers Kim **'s rejoicing Foodie** ,
ki tchen , Jadis and Anouk from **The lemon kitchen** , Naomi **Three**
id Annemieke van **Eat Better** . With its grabbed the plane to Pisa on a

Thursday afternoon to let us three days soaking in a lot of cheese and a touch of la dolce vita!

PARRANO VILLA IN TUSCANY

A short flight and trip by private bus further we meet about three hours in Arezzo a town about 95 kilometers southeast of Florence. Waah this estate is called Torre del Tartufo, or tower of truffles. I'm really gone to heaven!

And Villa Parrano is beautiful! I can stay here certainly more than three days.

And soaking in the pool is not a punishment (or the hot tub, which is really, really hot btw).

TUSCOOKANY COOKING SCHOOL

Villa Parrano is a clever invention of Wendy Frie. Wendy has been working for several years for Parrano cheese and manager of De Waag Gouda where daily considerable Parrano cheeses are eaten. She came up with the idea of a villa amidst Tuscany for a few days to rename Villa Parrano. Allowing guests to completely surrender to the Parranogevoel.

Great bubbling with the cheese, the cheese and cooking with that kind of fine scenes.

They found the villa at Torre del Tartufo and that was exactly what they needed to Parrano adventure.

The location is also known for her cooking school Tuscookany where foodies learn the secrets of Italian cuisine of Chef Franco.

BUBBLING WITH PARRANO

One thing I've learned anyway in three days at Villa Parrano Parrano is that cheese is a damn good drink cheese blends very well with wine. Besides the well-known spreading cheeses they have chips, zest and freshly sliced cheeses. This cheese blocks come in two flavors: Robusto and Originale.

Parrano Robusto

The Robusto is as the name suggests delicious rough and rugged. This ancient cheese tastes like Parmesan cheese and delicious way snackt example a Tuscan wine.

The Parrano Originale is a young cheese also very good weghapt.

How well Parrano tastes with cheese we may experience during a wine tasting with cheese at Villa La Ripa. At around eleven o'clock in the morning to the wine and cheese ... look that's just the good life.

Saverio Luzzi bought Villa La Ripa Arezzo years ago. He's actually not a winemaker, he is a doctor (neurologist and psychologist) and wanted to escape the bustle of the city. Stumbled across this villa in Tuscany with vineyards, fell in love with and bought the property.

During the renovation, he discovered that the villa is built on top of a villa from the Roman period and he discovered that the vines are very old. Anyway Luzzi did not make wine, work too hard it seemed to him, so he wanted out let the vines and trees to keep coming

back. One of his patients was accidentally winemaker supposed to give this to his doctor and the vineyard begged him a chance. If necessary, he would make him free of wine a year, as long as he valuable vineyard but left. Luzzi gave the vines a chance and is an avid wine maker now.

Saverio Luzzi winemaker and Doctor

The Sangiovese likes to be in the Tuscan climate. This grape it does very well here. Luzzi wines have won several awards. The Peconi wine won the award for best Sangiovese and Psycho won the award for best Super Tuscany. A Super Tuscany is an invention of the Italians. This is a local grape is mixed with an international grape. The Psycho consists of 50% of Sangiovese, and 50% from Cabernet.

The grapes are harvested only at Villa la Ripa as they are perfect. If that means that the grapes must be harvested at different times, they do. Last year they harvested 18 times resulting in 18 pressings.

One of his wines he called Psycho. A small nod to his original profession as a physician.

Photo by The rejoicing Foodie

Of course I am first to dive into the vineyards. That I see, smell and feel.

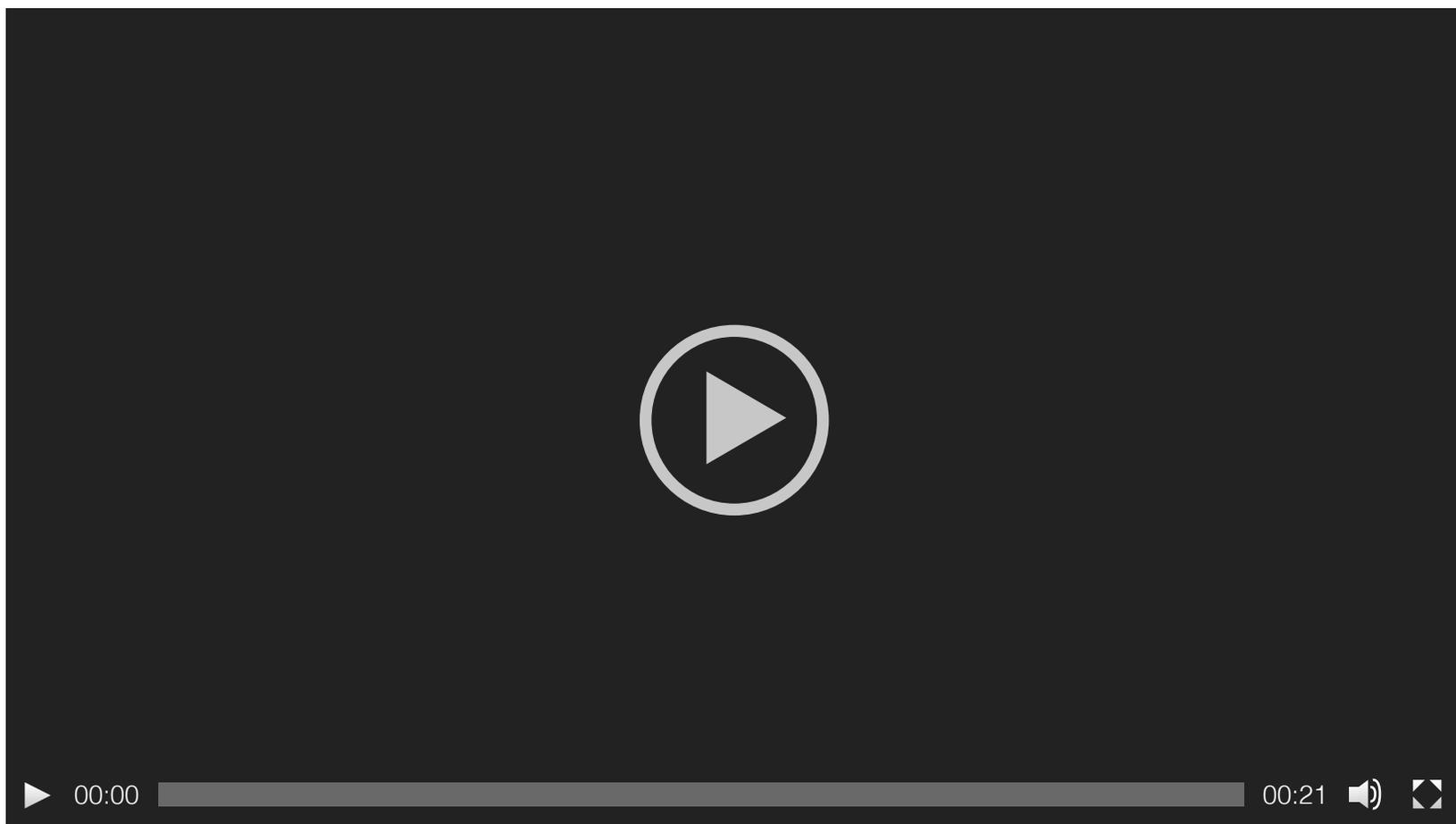
TRUFFLES SEARCH IN TUSCANY

Remember when I told Torre del Tartufo literally means tower truffle? And that is not just. Oh no, because our Parrano Villa is surrounded by a truffle rich soil. Oh yes! And we may also note in truffle hunting.

Chef Franco gives us a crash course about who what where truffle.

And then, this fluffy friend hunting. This sweetheart you still want to bring in your suitcase to take home. Previously he hunted ducks, but they do not anymore so now he can look for truffles.

This truffle sniffing dog explores the terrain. Unfortunately they have experienced in Italy with a bizarre dry summer so the quality of the truffle is not too good. But our truffle-seeking friend found some truffles in no time.



This is the catch. Because of the drought, this is only worth 5 euros. Quite a shame, but we go there with the father cook!

COOKING WITH PARRANO

Time to tie our aprons and stabbing roll up their sleeves. Chef Franco has a nice menu with Parrano processed cheese in it and thought divided us into groups so that we can make this Italian delicacies.

Chef Franco is also an excellent vegetable garden with fresh veggies and this beautiful boys we make magic in the kitchen.

After hours of slog behind the stove, the result certainly not wrong:

Fried zucchini flowers

Turret eggplant stuffed with anchovies, capers in a tomato sauces I want more!

Fresh ravioli with a filling di mio (pumpkin and ricotta and chilli)

Chicken filled with pecorino and truffles

Pull me up! Yes yes tiramisu

THE TUSCAN FEEL WITH PARRANO

Wow what were these three marvelous days at Villa Parrano. It was a gift to discover the versatility of Parrano cheese in this fantastic way. I only knew the spreading cheeses, but I'm glad I now know of the existence of freshly sliced cheeses. I just could not stay away from that Rubosto. Yum!