



Culinair

Creatief

Outdoor

NIEUW: Accommodatie

NIEUW: Wellness

Kies een land

Kies een regio

Thema

1

Klik hier

2

Alle Regio's

3

Alle Thema's

4

Bevestig

Italian Cookery Course



Tuscookany

Categorie: Culinaire cursus - Koken

Regio: Tuscany

Stad: Poppi

Prijs: On request

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Learn to make complete 4 course Italian dinners covering all the basic Italian cooking techniques. You will make a wide range of Anti pasta's including Crostini's, Bruschetta and Torte Verdura to mention but a few. You will make your own Gnocchi and roll out your own Pasta - the authentic way with typical Tuscan fillings and delicious sauces. On top of that you will learn to make pizza which is baked in our own wood burning pizza oven. Meat dishes include Wild Boar with polenta, Tagliata with green pepper sauce and baked vegetables and much much more. Desserts include Poala's famous Panna cotta or Franco's warm lemon pie with Italian meringue.

Beschrijving

Contact

All our chefs believe that the only way to learn to cook is to do it yourself. While they will demonstrate the techniques, be prepared to roll up your sleeves and put what you have seen into practice. The lessons are informal and the chefs are flexible and willing to add those special dishes you always wanted to learn to make. The cooking weeks in Casa Ombuto are from Saturday to Saturday and in Torre del Tartufo from Sunday to Sunday. You will have cooking lessons on 4 of the days with enough time to relax and enjoy the surroundings or to do some sight seeing in the area.

A one-day excursion is organized with visits to a salami factory, pecorino and goat cheese farm and an olive oil mill for oil tasting. It also includes wine tasting and lunch at a vineyard near Arezzo, time for shopping in Arezzo and sightseeing. At the end of the day a visit to a Tuscan fabric manufacturer in Anghiari and it's rounded off with an informal dinner back at your villa after a long but fun day.

It is also possible to bring along a non-participating partner who can spend the day enjoying the surroundings, sightseeing or playing golf and could then join the group at dinnertime and join in the excursion.

For both courses you will receive a cookbook including recipes of all the dishes made during your stay, an exclusive apron and a certificate on completion of the course. The chefs have chosen dishes that can easily be made at home and using ingredients that you generally can also find in most specialty or general stores.

Meer van deze gebruiker



Italian Mediterranean Cookery Course

Learn to make dishes from four of the most popular cuisines in Europe and North Africa. In one week you will make an elaborate Italian dinner, a light Spanish lunch, an exotic Moro...

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