

SOVERS GUIDE TO THE WORLD

Experience the Great Global Cuisines







Italian ice-cream makers ply their trade around the world but it tastes best at home ANTIGERASIM :: ISTOCKPHOTO ©



Whether you want to hone your culinary talents in a Tuscan villa or visit a parmesan cheese-maker, there are plenty of opportunities to learn about Italian food.

CITTÀ DEL GUSTO

www.gamberorosso.it

Run by Gambero Rosso, Italy's top foodie publisher, the City of Taste is a six-storey temple to food offering courses taught by Rome's top chefs, live cooking demonstrations, wine courses and workshops.

MODENATUR

www.modenatur.it

A Modena-based tour operator that organises gastronomic tours of the city and its environs, including visits to a local balsamic-vinegar producer, a parmesan cheese-maker and a Lambrusco vineyard.

TUSCOOKANY

www.tuscookany.com

Two rustic Tuscan villas, one about 50km from Florence and one near Arezzo, provide the idyllic settings for week long and three-day cooking courses.

ANNA TASCA LANZA

www.annatascalanza.com

Anna Tasca Lanza runs her residential cookery school on the Regaleali estate, southeast of Palermo. Courses range from five-day packages including accommodation to a day-long lesson and lunch.

APICIUS

www.apicius.it

For a more career-minded approach, sign up at the International School of Hospitality in Florence. The school also offers short courses and wine-