



EUROVILLAS & TOURS

Chianti Cooking Course

10th to 17th October 2015

Learn to cook authentic Italian dishes with a local expert and Cordon Bleu trained Chef, having fun and making friends, all while staying in a spectacular private villa in the heart of Tuscany, where you will be treated like a guest in your friend's home. Our friendly and local assistant will be at your disposal and will be happy to share with you all about Tuscan lifestyle, culture, traditions and of course ¡ excellent food and wine!

Day 1 Arrival

Arrival in Florence, we can arrange transfer to and from Florence on request. On arrival at the villa you will meet your host who will give you an introduction on your program. A welcome dinner will be served and you will meet the chefs and will have the chance to know each other.

An excellent dinner will be prepared for you for your first night by one of the chefs, using fresh organic homegrown produce - a wonderful way to start your holiday.

Day 2 Cooking course

Breakfast and morning at leisure to relax and enjoy the villa or take a stroll to the village of Panzano where every Sunday morning the open air market takes place: fresh vegetables and fruit, flowers, chickens, cheeses. Light lunch based on typical Tuscan specialties will be served at the Villa. In the afternoon you will have your first cooking lesson, followed by the dinner.

Day 3 Monday Siena and San Gimignano, Organic farm

Breakfast. Pick up from the villa for a full day excursion by private minibus and our expert guide to Siena and San Gimignano. In the morning you will visit Siena then on to San Gimignano, where we will visit an organic farm that cultivates the special purple crocus flower that saffron comes from, as well as extra virgin olive oil, vegetables, and an abundance of Tuscan herbs such as rosemary, thyme, lavender, mint, and sage. You'll learn about the farm's sustainable production of the tiny red threads known as saffron. After a short tour, you will enjoy a delicious lunch served on an open terrace with a splendid view across the hills to San Gimignano and its towers. Your lunch, including of course a saffron dish, will be prepared by the farm's owner who makes homemade pastas and uses fresh vegetables and herbs from the farm's garden located just a few steps away. The genuine taste of these dishes highlight the day's unique experience of truly enjoying a meal directly from farm-to-table. After the lunch we will visit San Gimignano, this well preserved medieval town known as the 'city of the fair towers' with its fourteen soaring towers (of the seventy-six original) that dominate the skyline then transfer back to the Villa. Dinner on your own.

Day 4 – Tuesday Wine and Olive Oil Farm – Cooking course

Breakfast. This morning we will take a walk, together with our guide, in the countryside and we will visit a working farmhouse (10 minutes walk) with 20 hectares of vineyards and 40 hectares of olive groves, we will have a guided tour of the wine cellar and tastings of wine and extra virgin olive oil, a light lunch will be served at the farmhouse based on typical Tuscan specialties. In the afternoon you will have your second cooking lesson, followed by the dinner.

Day 5 Wednesday – Day at leisure

Breakfast. Time at leisure today, you can take a stroll to Panzano for a coffee or gelato, explore the other Chianti villages by public bus, you can reach Florence by public bus, we can organize private excursions to Arezzo and Cortona.

Day 6 Thursday – Montalcino, Pienza and Montepulciano

Breakfast. Pick up from the villa for a full day excursion by private minibus and your expert guide to Montalcino, Pienza and Montepulciano, you will travel through the breathtaking landscapes of the Orcia Valley, which is also home of superb wines.

We will first visit Montalcino, a fascinating ancient village which is best known for its red Brunello di Montalcino wines, made with Sangiovese Grosso grapes, then onto Pienza a true jewel of art, the perfect Renaissance town, time at leisure for lunch.

In the afternoon we will travel to Montepulciano, a small village of Etruscan origin and one of the most beautiful hill towns in Tuscany. The Nobile wines of Montepulciano, were the first to be given the ultimate quality level of DOCG certification. You will have a private guided visit to a flagship wine cellar in Montepulciano and wine tasting. Transfer back to the Villa, where the local chef will prepare for you an unforgettable dinner.

Day 7 Friday – Cooking Course

Breakfast. Morning at leisure for sightseeing or taking a walk in the countryside. A light lunch is served at the Villa based on typical Tuscan specialties. In the afternoon you will have your third cooking lesson, followed by the dinner.

Day 8 Saturday – Departure Breakfast and check out at around 10.00 am, we can arrange transfer to Florence airport or other destinations on request

Tour Cost: € 2400 per person twin share.

Non cooking guest: € 2090 per person twin share

Inclusions:

7 nights accommodation

Breakfast daily

5 Dinners, including superb Tuscan wines

4 Lunches: (Days 2, 3, 4 and 7)

2 Full day excursions by private minivan and guide (Days 3 and 6)

Visit to olive oil farm and a flagship wine farm and tastings (Days 3, 4 and 6)

3 private hands on cooking lessons (private return transfers from/to Panzano included)

Cookbook including recipes of all the dishes prepared during the course

A certificate on completion of the course

Course outline

During the cooking courses, which are hands on, you will learn how to make your own homemade bread, focaccia, homemade pasta, a second dish (normally meat, from pork, rabbit, chicken, turkey or red meat), side dish and of course a delicious dessert . Every cooking lesson ends with a dinner cooked by you , the classes are given in the well equipped kitchen with enough working space for everyone. Top quality produce is purchased from local producers and farmers and uses fruits and vegetables in season. You will receive a cookbook including recipes of all the dishes made during their stay, an exclusive apron and a certificate on completion of the course. Dishes you create can easily be made at home, using ingredients that you can usually find in most general or specialty stores.

The Villa

Beautifully restored and furnished farmhouse in Tuscan style is just a few minutes from Panzano in Chianti and 25 km from Florence. The villa offers luxurious accommodation in the typical Tuscan style wooden beams and terracotta floors, well equipped kitchen with all modern comforts, several large living areas, private swimming pool.

The spacious outside areas offer a very well kept garden, a swimming pool in panoramic location, several terraces and al fresco dining areas, all with magnificent views of the hills and valleys of the area surrounded by the olive groves and scenic vineyards .

Panzano is surrounded by vineyards, managed with great passion by a close-knit group of vintners that unites to control quality production and promote organic and sustainable vineyard techniques Wines from Panzano are often pronounced as the best of the region. This superb location is enhanced with exceptional cuisine using local ingredients and regional wines and cheeses selected from area markets along with fresh baked breads and desserts. And all of this is combined with good company and the best Tuscany has to offer.