

Florence & Tuscany Culinary Excursions

Market tour and Florence cooking class

First you'll take a little walk in the city center and visit Florence Central Market and discover all its beautiful colors and authenticity, getting to know the butchers, bakers and farmers which Florentines buy their ingredients from. You will have different tastings of typical products and buy some of the fresh ingredients you will need for the cooking class. The menu may slightly vary depending on the season and the fresh ingredients available but it will usually include bruschetta, home-made pasta from scratch, its sauce and a dessert. The class will end with a delicious lunch that will prove your improved skills in the kitchen, accompanied by tastings of different wines and a final typical Tuscan dessert wine. Whether a beginner or an expert, this small group cooking class will ensure a personalized experience from the Chef while letting you enjoy a friendly company, and will let you learn recipes and secrets that you can bring home with you to surprise your friends with a true Italian meal! *Daily at 9am*



Market tour and Chianti Villa cooking class

First you take a little walk in the city center and visit Florence Farmers' Market and discover all its beautiful colors and authenticity, getting to know the butchers, bakers and farmers which Florentines buy their ingredients from. In the comfort of our minivan, you will then reach our fascinating cooking location, a noble villa in the Chianti countryside, outside of the busy and bustling city center, where you will have the opportunity to express your culinary art under the attentive guidance of the Chef.

You will be welcome by a beautiful and delicious tasting of typical Tuscan products and a wine of fresh Prosecco wine, after which you'll start getting your hands dirty with flour and all the other fresh ingredients, starting the hands-on cooking lesson. The menu may slightly vary depending on the season and the fresh ingredients available, but among various other things it will usually include also home-made pasta from scratch. The class will end with a delicious lunch that will prove your improved skills in the kitchen, accompanied by tastings of different wines and a final typical Tuscan dessert wine. *Daily at 9am*

Supper class – Pizza and Gelato the Italian way!

Make pizza in the oven with our professional pizza chef, called pizzaiolo. You will learn how to make tender, flexible yeast dough that stretches to almost paper-thinness, even the trick for a flavorful yet light tomato sauce. Even if you bake pizza in your own oven, these techniques are universal and using them really makes a difference. With the pizzaiolo, you'dl make your very own pizza, you'dl stretch it, sauce it, bake it, slice it. It will be the best pizza you ever tasted, and you made it yourself! Come to make pizza in Florence! After Pizza it's time for Gelato! The chef will tell you why gelato remains Italy's favorite dessert while giving an insight to the -gelato culture that continues to grow. You will get to know the basic raw ingredients, how to select the best products available according to specific principles and you will have a presentation and tasting of some of the flavors used in gelato making. You will learn about the development and application of natural colors, the heating and freezing techniques and how they have different effects on ingredients. It is always a great day to discover the recipe of the world most loved dessert! *Daily at 6pm*

Tuscan Wine Trail

An opportunity to enjoy the greater Wine area of Tuscany called õChiantiö and in particular the õChianti Classicoö one, with a selection of special wineries and the knowledge of a sommelier on board that will lead the way in the world of Chianti Wines. This glorious trail will give you the chance to get acquainted with the history of wine and the secret of how to keep long lasting traditions alive.

This full day experience includes the visit of two wineries, the cellars that also include wine tasting and olive oil tasting, a typical Tuscan lunch, many photo opportunities and also the friendly feeling of a small and intimate group of wine lovers. *Daily at 9am, and 3pm*