



EUROVILLAS & TOURS

---Puglia Cookery Course--- 7 days/6 nights

Exceptional food and wine are at the very heart of all that we offer, and our course itinerary is carefully designed to create the right balance between cooking, eating, trips, tours and tastings, with time to relax and exploring the beautiful surroundings. Whether searching for the perfect pastarelle in the meandering Baroque jewel of Lecce, indulging in local cheeses at a tutored tasting by a 6th generation producer or simply working up an appetite in the pool before a candlelit al fresco dinner, our role is to gently immerse you in the food and culture of this extraordinary country, creating an entirely unique and authentic experience.

Adventurous, hands-on cookery classes alongside our acclaimed chefs are designed to unlock the secrets of creating bold, rich flavours out of simple, approachable ingredients. From preparing ricotta tortelloni with burnt walnut or using the outdoor oven to bake fresh fish and tomatoes with rosemary infused focaccia for an al fresco dinner, the natural focus is on stunning seasonal produce. Along with learning new techniques and become acquainted with an exciting array of ingredients over the week-long course.

Accommodation

A traditional masseria in Puglia, beautifully restored to create a stylish country residence, and sits on six hectares of private estate surrounded by centuries-old olive groves and woods, in the gentle Salento countryside in the heel of Italy.

A generously proportioned swimming pool, shaded lawns, expansive terrace, external kitchen, outdoor dining area and large roof terrace make al fresco living a must rather than an option.



The impressive entrance hall of the main house leads directly onto a large, open-plan living room and dining area, featuring original vaulted ceilings, a grand working fireplace and a series of doors opening onto the gardens, terraces and swimming pool. The spacious well-appointed kitchen is accessed from the dining room, opening out onto an al fresco dining area on one side and a small courtyard with an herb garden on the other.



There are eight well-proportioned, elegantly furnished double bedrooms, each with its own en-suite shower room. Bright and airy with doors opening either onto the garden or one of the courtyards, the rooms are individually styled to reflect the warmth and character of the region.

The accommodation at the masseria is spread between the main house, a courtyard wing and separate pool.

This is a wonderful holiday for anyone who is passionate about food, Italy and stunning surroundings - whether travelling alone, with family or friends, this location offers a beautiful and historic backdrop in which to immerse oneself in the culture and culinary splendour Italy

Commence Sunday: 17th May, 20th and 27th September 2020

Course cost: €4100 per person, twin share

Includes six nights' accommodation, tuition, food, wine, trips, tours and tastings, lunches and dinners at regional restaurants, transfers to and from Brindisi Airport at recommended pick-up and departure times.

(Private transfers can be arranged at an additional cost.)

