

---Veneto Cookery Course ---

7 days/6 nights

The itinerary is carefully designed to create the right balance between cooking, eating, trips, tours and tastings, leaving room for relaxation and exploring the beautiful surroundings. Based in the foothills, an hour north of Venice, you will experience the tastes, sights, smells and culture of one of the most evocative parts of Italy.

Daily hands-on cooking courses using the stunning local and seasonal produce for which the area is renowned are complemented by a trip into Venice to experience the famous Rialto fish market, a visit to a 5th generation artisan mountain cheese producer and an in-depth tasting at the globally celebrated Bisol winery in Valdobbiadene.

You will sample some of the most exciting food in Northern Italy on the Venetian Island of Mazzorbo and taste regional cuisine at its very best at Clemmie's family run Osteria in the heartland of the Veneto.

Hands on cooking courses using the rich and diverse seasonal produce for which the area is renowned concentrate on creating regional Italian dishes such as faraona in salmis con salsa peverada (roast guineafowl with spicy pepper sauce) and seppie col nero alla Veneziana (cuttlefish stewed in its own ink), as well as exploring broader Italian cuisine. You will learn new techniques and become acquainted with an exciting array of ingredients over the week-long courses.

As well as cooking classes, you will experience some of what makes this iconic part of Italy so rich and varied in produce. A trip into magical Venice to the Rialto fish and fresh food markets to pick up the best seasonal produce to bring back for classes is followed by a private boat ride out to an island, where you will sample some of the most exquisite cuisine the peninsula has to offer. Hunters will take you into the Dolomites in search of seasonal truffles, as well as discovering mountain cheeses perfected by generations of family production, and you will go off the beaten track to dine out at local restaurants which serve wonderful regional delicacies for which the area is famous.

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.

Sample dishes you may be prepare:

Mixed Venetian antipasto

Sage, red onion and raisin focaccia

Tagliolini with speck and porcini sauce

Roast guineafowl with spicy pepper sauce

Veal stuffed with pork and mushrooms

Cuttlefish stewed in its own ink

Fillets of sole in sweet and sour onion marinade

Ricotta and fig cheesecake



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 Venice Airport at recommended pick-up and departure times. (Private transfers can be arranged at an additional cost.)

Commence Sunday: 24th & 31st May, 7th June, and 6th, 13th, 20th and 27th September 2020

Location and accommodation

A luxury 15th-century villa in the Veneto, northern Italy and approximately 1 hour north of Venice. The stunning setting for this cookery holidays, you enter through an imposing hallway passing between marble pillars with polished stone floors underfoot and swords with the family battle standard adorning the walls.

Everything is on a dramatic scale - high ceilings, thick walls and stone floors to keep it refreshingly cool in the heat of the summer. Large fireplaces crackle in the winter months to create a warm and welcoming atmosphere.

The Villa has been in the family for over 500 years and is steeped in history. A guided tour with the Contessa reveals fascinating snippets of family history and wonderful personal anecdotes which bring the Palazzo to life.

The Bedrooms

There are seven spacious double or twin bedrooms. Each is individual in style and size and has views either onto the gardens or the village piazza and mountains. Truly palatial in feel, they blend designer touches in the decor, antique furniture and original features.

Each bedroom has its own beautifully appointed bathroom and is fully equipped to allow for a wonderfully indulgent stay. In terms of mod cons, all rooms come with WiFi and iPod docks, while the designer beds are built for comfort and adorned with crisp Italian linen.

The Rest of the Villa

There are three reception rooms with original frescoed ceilings and trompe l'oeil on the walls where guests can relax with a Spritz before dinner. Over in the dining room, an oval table shaped from locally sourced white marble acts as a beautiful centre piece.

The state of the art kitchen - where cooking classes are held - is vast and airy with polished stone floors, oak-beamed ceiling and a Venetian fireplace. It opens directly onto the beautifully kept walled gardens of the villa.

The Grounds

Surrounded by elegant walled gardens that flow effortlessly through a carefully manicured rose gardens on to well tended lawns with a vast chestnut tree and orchard.

A dip in the 30-foot swimming pool with the foothills of the Dolomites as its backdrop is the perfect way to build up an appetite for an al fresco dinner or work off a sumptuous lunch under the old silk mills.

The facade of the villa faces out onto the main piazza of the village, with its magnificent entrance doors and matching shutters facing the stunning mountain range which rises up beyond the confines of the village.

