

Chef in Tuscany

The tradition of Tuscan cookery

With our cooking classes you can find what you want to learn how to cook the tastiest dishes of Tuscan cuisine.

The Tuscan cuisine offers a variety of dishes that vary from province to province, and that really highlight the richness and quality of local products that Tuscany produces.

The kitchen is primarily culture, conviviality and creativity and is a way to learn about the traditions of the country wishing to visit.

With us you will learn to cook dishes but above learn to know and appreciate the aromas and flavors of this extraordinary marriages ground.

Our advice is to venture into a cooking class and choose the course that you like to discover the wonder of traditional enjoy a good meal accompanied by fine wine from our hills and the ever welcome you to reserve.

With the hope that this experience will remain in the heart so that you can repeat recipes you learn from your relatives and friends in the warmth of your house.

We will teach you to make traditional Tuscan dishes.

At the end of the course (which last about 4 hours) you will taste the dishes you have prepared.

Each participant will receive their own diploma and recipe book in English.



Traditional cooking course

Starters

Crostini with gorgonzola cheese and sausages
Bruschetta with fresh tomatoes, garlic and basil

First course

Fresh pasta or "gnocchi" potato balls (hand's on) with meat sauce

Second course

Chicken with hunter's sauce and olives

Side dishes

Zucchini Fries

Dessert

Tiramisu classic version

Limoncello or Grappa

Bread baked in wood oven

Chianti Classico red wine

Diploma

Recipes book



Tuscan harvest

Starters

Tomatoes with green sauce

First course

Rough cut (homemade pasta) with pork meat and red wine

Second course

Prime cut of beef with red Chianti wine and black pepper

Side dishes

Baked tomatoes, potatoes, onions, oregano and pecorino sheep cheese

Dessert

Tiramisu with orange and dark chocolate

Limoncello or Grappa

Bread baked in wood oven

Chianti Classico red wine

Diploma

Recipes book



Tuscan hills

Starters

Bruschetta with cannellini beans, extra virgin olive oil and aromas

First course

Ravioli (hands-on) with fresh tomatoes and seasonal vegetables

Second course

Scaloppine (veal meat) with porcini mushrooms

Dessert

Delicious cup

Limoncello or Grappa

Bread baked in wood oven

Chianti Classico red wine

Diploma

Recipes book



Mare nostrum

Starters

Crusty bread with clams

First course

Tagliolini (homemade pasta) with fish sauce

Second course

Sea bass or black sea bass (sea food) "all'isolana" with tomatoes, onions, potatoes, oregano, basil, olives and cappers

Side dishes

Fresh vegetables in vinaigrette

Dessert

Sorbetto - Lemon ice cream

Limoncello or Grappa

Bread baked in wood oven

Tuscan white wine

Diploma

Recipes book



Cooking lesson for "pasta lovers"

Starters

Fettunta (toasted bread) with garlic and extra virgin olive oil

First course

Tagliatelle (hands-on) with Ragu Bolognese sauce

Ravioli (hands-on) with butter sauce and sage

Dessert

Chocolate "Salami" roll

Limoncello or Grappa

Bread baked in wood oven

Chianti Classico red wine

Diploma

Recipes book



Cooking lesson for "good eaters"

Starters

Bruschetta with fresh tomatoes, garlic and basil

First course

Gnocchi (hands-on) with fresh Pesto sauce

Second course

Roll meat filled with sage bacon and cheese

Dessert

Panna cotta - Vanilla cream pudding with fresh berries sauce

Limoncello or Grappa

Bread baked in wood oven

Chianti Classico red wine

Diploma

Recipes book



Prices List Cooking lessons

2 people € 135.00 p.p.

3 people € 130.00 p.p.

4 people € 125.00 p.p.

5 people € 115.00 p.p.

6 people € 105.00 p.p.

7 people € 95.00 p.p.

From 8 people and up € 90.00 p.p.

P.p. – Per Person

