

COOKING CLASSES IN A TUSCANY VILLA

The Itinerary

If you would like to request special lessons not included here - just ask! Remember, all the accommodations are self-catering so you can prepare meals in your room - including breakfast. Breakfast service is available - just ask!

SATURDAY

- Transfers from Pisa or Florence airports/train stations for arrival at the villa around midday for a welcome buffet lunch
- Buffet lunch - meet your hosts & cooking companions with time to settle in and relax
- Tour of Villa Bordoni estate
- Cooking demonstration - kitchen tour
- Welcome aperitivi and orientation before dinner

Welcome dinner - cooking demonstration

Spaghetti - simple, sexy and sumptuous

Insalata - from garden greens

Irma la Dolce - gelato e cake

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SUNDAY

- Breakfast on your own
- Wine tour in Greve
- Lunch on your own
- Return to Villa Bordoni
- Hands-on cooking lesson and preparation of dinner
- Aperitivi and dinner

Lesson 1

Tagliatelle with home grown tomatoes and basil

"Toppe" (flat square pieces of pasta) with fresh zucchini and zucchini flowers .

"Pollo alla cacciatore" (huntsmans' chicken) raw cut pieces of chicken pan fried with wine, small red certaldo onions, homegrown tomatoes and black olives.

Irma's yogurt cake with bitter chocolate sauce.

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MONDAY

- Breakfast
- Depart for a Chianti adventure stopping off at San Gimignano an enchanting market town as well as renowned vineyard for wine-tasting and lunch.
- Lunch on your own
- Return to Villa Bordoni
- Leave Chianti and return home to prepare an informal pizza dinner at Villa Bordoni.

Lesson 2

Making pizza dough

Preparing the pizza sauce

Selecting the ingredients

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TUESDAY

- Breakfast available
- It's off to Florence to visit the incredible *Mercato Centrale*
- Lunch on your own in Florence
- Hands-on cooking lesson and preparation of dinner
- Aperitivi and dinner

Lesson 3

Trenette al pesto- long thin flat pasta with pesto sauce.

Bracirole rifatte - fine slices of chianina beef fried in extra virgin olive oil and cooked in home grown tomato sauce, served with green beans "All uccelletto" with Certaldo small red onions and tomato.

Sformatini al cioccolato amaro con scorza d'arancio e cointreau - little cups of rich chocolate mousse with orange zest and cointreau.

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WEDNESDAY

- Breakfast
- Full day in Siena, Chianti & Monteriggioni
- Lunch on your own
- Hands-on cooking lesson and preparation of dinner
- Aperitivi and dinner

Lesson 4

Crostini ai fevatini - crostini with chicken livers, capers, anchovies and vin santo.

Crespelle alla fiorentina with spinach and ricotta filling in homemade tomato and basil sauce.

Bistecca fiorentina (famous Tuscan cut of steak) with mixed seasonal grilled vegetables from the estate vegetable garden.

Zuppa Inglese - "english pudding-" Italian style, with sponge fingers dipped in coffee and amaretto, flakes of bitter chocolate, confectioner's custard and whipped cream.

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THURSDAY

- Breakfast
- Excursion to local castles and estates including Castello Coiano for wine and olive tastings
- Lunch at L'Appalto for Tuscan specialties
- Hands-on cooking lesson and preparation of dinner
- Aperitivi and dinner

Lesson 5

Irma's lasagne with the preparation of "sugo toscano" (minced beef, carrots, onions, parsley, celery and red wine)

Melanzane alla parmigiana, using vegetables from the estate vegetable garden, homemade bechamel and tomato and basil sauce.

"Polpettone toscano" tuscan meatloaf with sweet red onions from Certaldo in a sauce.

"Il Tronco di Irma" chocolate hazelnut pud with whipped cream and amaretto biscuits.

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FRIDAY

- Breakfast
- Excursion to the ancient Etruscan city of Volterra
- Lunch on your own
- Hands-on cooking lesson and preparation of dinner
- Aperitivi and final nights dinner and "show" produced by you and your companions in our Enoteca

Lesson 6

"Spaghetti alle vongole veraci e zucchini" spaghetti with clams prepared with garlic, flatleaf parsley, white wine and finely sliced baby zucchini.

Locally caught "Pesce all'isolana", oven roasted fish prepared with lemon and rosemary, with fine slices of potato, olives, capers and cherry tomatoes.

"Crema di limone".

SATURDAY

- Breakfast
- Transfers to your next onward destination.