

TOSCANA

Saporita

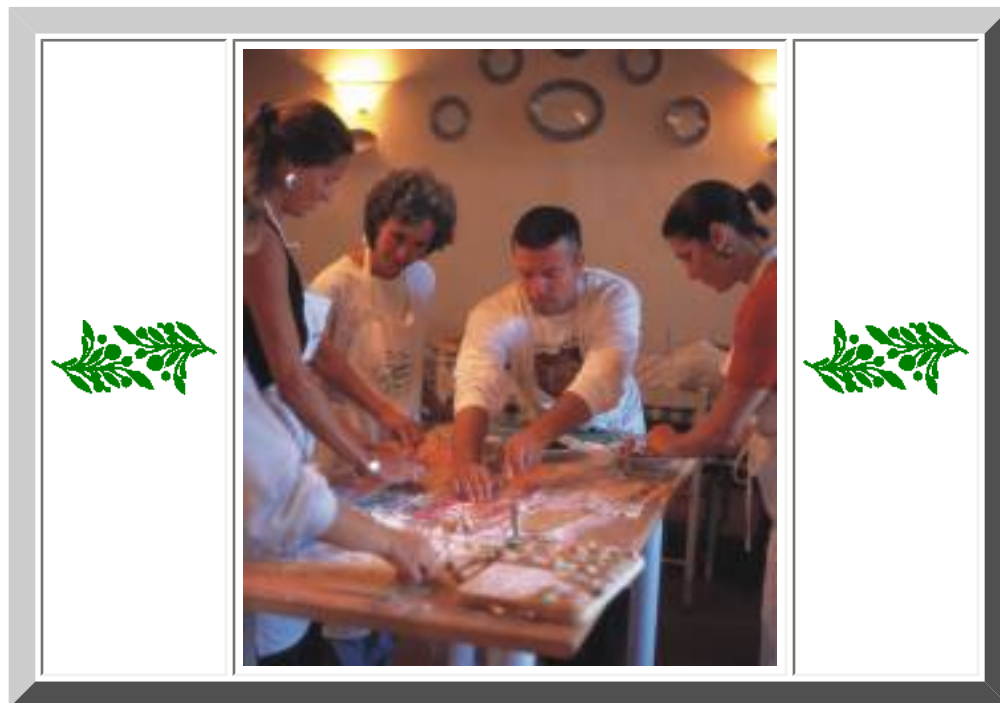
COOKING SCHOOL

ITINERARIES



You arrive on Sunday and are welcomed with lunch served on the main lawn. The remainder of the day is yours to settle in, explore the estate and enjoy a delicious four course dinner prepared by your instructors.

Monday through Friday, lessons are held from 10:00-1:00. Classes are small, completely hands-on, and make use of all-natural, seasonally-fresh ingredients. Essential Tuscan techniques you will master include: homemade pasta, ravioli, gnocchi, pizza, focaccia, risotto, bruschette, crostini and other types of canapes, vegetable and grain soups, grilled, roasted, fried and stuffed vegetables, fish and meat preparation, sweet and savory tarts, pastries, ice creams and sorbets.



Lunch is from 1:00-2:30. and features foods prepared during the mornings' lessons. All meals consist of three courses accompanied by local wines and served at a formally set table situated on the main lawn.

Afternoon tours take place from 3:00-7:30 and are led by a professional, English-speaking guide who will introduce you to undiscovered local treasures.

Dinner each night is a glorious, candlelit affair featuring four delectable courses prepared by your instructors and accompanied by a variety of excellent wines. Your Tuscan experience reaches its climax on Friday night at our graduation festival dinner, where you receive a diploma certifying your newly acquired status as an "Authentic Tuscan Cook."



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