

### **3 DAY Puglia cooking class - stay + Boat cave tour**

#### **FROM EURO 350 per person in double occupancy**

Take home a souvenir from Puglia in the form of the new Italian cooking skill, during a three-days break and discover also a beautiful region of Italy, Salento. Home to some of Italy's loveliest beaches and most dramatic rocky coastline, the Salento is a haven for sea lovers and we add for food lovers too... Salento cuisine is based on fresh and dried vegetables, homemade pasta, fish and a few types of meat.

During this Apulian break at the hotel "Il Tabacchificio", an ancient tobacco factory converted in a 4\*\*\* hotel, famous for its cooking school "COOKING PUGLIA", you will learn the tricks behind the traditional Italian recipes, utilizing local ingredients from your instructor, one of the hotel owners. You will roll on your sleeves and learn to prepare the two main types of dough: egg (all' uovo) mostly for filled pasta, flour-and-water (all'acqua), gnocchi and some typical sauces and vegetarian appetizers. Each night you can taste your recipes and other amazing dishes at the restaurant by the pool, tasting very good wine from the region.

One boat tour is included: you can decide if on the Adriatic rocky coast or on the white sandy coastline, called Maldives of Italy.

Our geographic position allows you to access the most beautiful places of Salento in a few minutes by car, choosing from the long sandy beaches of the Ionian Sea to the cliff of the Adriatic coast. There are also beautiful villages such as Castro, Specchia, Ugento, Tricase very close to us, wonderfully preserved and restored that pulse of cultural activity: festivities with magnificent lights, food festivals, concerts during the summer season.

#### **HIGHLIGHTS**

- Three nights accommodation in standard double room
- Three continental breakfast included
- Three 4 course dinner
- Wine pairing during the dinner
- Two three hours hands-on cooking class where you will learn to make two types of pasta dough and exceptional sauces
- Receive take-home recipes for each dish
- One boat cave tour included with transfer included
- Relax by the pool of this top-rated four star hotel "Il Tabacchificio" (ancient tobacco factory in Italian)
- Class size is limited to eight for personalized attention from the instructor

#### **PROGRAMME**

##### **Day 1 Arrival in the afternoon**

You will be greeted in the afternoon by the owner of the hotel. Accommodation in double standard room. The day is at your leisure for relaxing by the pool or discovering the beautiful surroundings. Aperitivo by the pools offered. Dinner is at the hotel restaurant.

### **Day 2 Boat cave tour and cooking class**

After breakfast a transfer will bring you to the departure of the cave tour. From 13.00 to 16.00 free time to relax. At 16.00 start of the first cooking class: homemade pasta, flour-and-water (all'acqua), gnocchi and some typical sauces. Dinner to taste your personal attempt with wine pairing

### **Day 3 Free time and Cooking class**

After breakfast free time to discover our region. The staff of the hotel is available to give you information about the most beautiful place to see. At 16.00 start of the second cooking class: homemade pasta, egg (all'uovo) mostly for filled pasta and three types of vegetarian appetizers. Dinner to taste your personal attempt with wine pairing.

### **Day 4 check out**

Check out after breakfast

## **IMPORTANT INFO**

### **INCLUSIONS**

- Three night accommodation in standard double room on half board basis (breakfast, dinner included with wine pairing)
- Two (2) hands-on cooking class
- 1 boat cave tour
- Apron and recipe book

### **EXCLUSIONS**

- Transfers and local transportation (private car is recommended)
- Additional 'super' alcoholic drinks not included

### **ADDITIONAL INFO**

- Confirmation will be received within 48 hours of booking, subject to availability
- Vegetarian option is available; please advise at time of booking if required
- Please specify any dietary requirements at time of booking
- This class accommodates between two and 8 attendees
- Please do not wear open shoes during the cooking class
- If you are interested in single occupancy please contact us for a quotation