



## Cooking Class Tuscany



### **Option 1: 3 Recipes with Fresh Pasta Hand made**

- cooking class: apertizer, Fesch pasta (pici, tagliatelle, ravioli, lasagna or gnocchi), Dessert
- wine and water during the class
- apron
- cook cards with the recipes that we do
- certificate of merit
- Meal with the food that we prepare during the class, wine, water, vin santo

Cost for **private** class for 2 people 240 euro

Cost for **private** class for 4 people 370 euro

Cost for **private** class for 6 people 450 euro

Cost for **private** class for 8 people 750 euro

Cost for **private** class from 10 people 85 euro per person

The class is from Monday to Friday from 10am to 1pm or from 5 pm to 8 pm

Reservation minimum 3 days in advance

## Option 2: 4 Recipes with Meat



- cooking class: apertizer, Meat,vegetables, Dessert
- wine and water during the class
- apron
- cook cards with the recipes that we do
- certificate of merit
- lunch or dinner with the food that we prepare during the class, wine, water

Cost for **private** class for 2 people 260 euro

Cost for **private** class for 4 people 450 euro

Cost for **private** class for 6 people 630 euro

Cost for **private** class for 8 people 800 euro

Cost for **private** class from 10 people 90 euro per person

The class is from Monday to Friday from 10am to 1pm or from 5 pm to 8 pm

Reservation minimum 3 days in advance

## Cheese making Class “ The Art of Pecorino”:



- cheese class (where we do: raviggiolo, pecorino and ricotta)
- wine and water during the class
- apron
- cheese book
- certificate of merit
- visit at the sheep
- lunch or dinner with bruschetta, raviggiolo, 3 different pecorino ( fresh, medium ageing, ageing), pasta, ricotta and jam, wine, water and vin santo

Cost for **private** class for 2 people 220 euro

Cost for **private** class for 4 people 340 euro

Cost for **private** class for 6 people 470 euro

Cost for **private** class for 8 people 580 euro

Cost for **private** class from 10 people 70 euro per person

The class is from Monday to Friday from 10am to 1pm or from 5 pm to 8 pm

Reservation minimum 3 days in advance

## **Farm tour with cheese tasting**

**(from 1 hour to 2 hours maximum)**

**only from Monday to Friday from 12.30am to 2.30pm**

### ***From 8 to 20 people***

- Tour, Bruschetta, 3 pecorino cheese, vegetables, focaccia, bread, cantucci and vin santo water, wine (1 bottle for 4 people) 25 euro for person
  - Tour, Bruschetta, 3 pecorino cheese, vegetables, focaccia, bread, one kind of pasta, cantucci and vin santo water, wine (1 bottle for 4 people) 30 euro for person
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### ***From 2 to 6 people Private Tasting and Visit***

- Tour, Bruschetta, 3 pecorino cheese, vegetables, focaccia, bread, cantucci and vin santo water, wine (1 bottle for 4 people) 30 euro for person
  - Tour, Bruschetta, 3 pecorino cheese, vegetables, focaccia, bread, one kind of pasta, cantucci and vin santo water, wine (1 bottle for 4 people) 35 euro for person
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### **Cancellation Policy:**

- 30% deposit for confirm the class no refund
- if you delete one week in advance 50%
- if you delete less one week 100%