

Maria's Cookery Course

Hands-on cooking lessons

Three Day Cooking Session



Our cooking vacations at the Tenuta Castel Venezzè will allow you to immerse yourself in the culture and lifestyle of Veneto and learn to cook authentic Italian dishes in an informal and friendly environment.

Classes are limited to 8 participants. The classes are small enough to accommodate cooks of all levels and are ideal for small groups of family and friends.

It is also possible to bring along a non-participating partner who can spend the day enjoying the surroundings, sightseeing or playing golf and could then join the group at dinnertime.

Program: 3 lessons & 4 nights

Sunday: Arriving & Welcome Dinner Arrival at Tenuta Castel Venezzè. Time to mingle with the other guests and welcome dinner offered by the family. Introduction to the program.

Monday: 1st Cooking Class and wine tasting course Get ready! Today we're going to start making pasta using techniques and recipes handed down through generations of local women. Lunch at the villa. In the afternoon you will meet our Sommelier Mario for a wine tasting course. There will be a focus on the nearby regions of the Euganean Hills and the Valpolicella, to prepare you for your upcoming excursions.

This wine tasting covers four wines, all paired with a small appetizer or abats faim (mainly local cheeses and cured meats). You will study each wine in depth as you discuss the names, colors, aromas, tastes, food pairings, serving temperatures, best ages, alcohol levels and geographical areas. Dinner at the villa.

Tuesday: 2nd Cooking Class and Wine Tour to Bagnoli Doc Hands-on cooking lesson on meat, fish and herbs or vegetables and starters. Lunch at the villa. After lunch we'll have a wine tasting at Il Dominio di Bagnoli where you'll taste the famous Friularo (red dry wine), will be back at 6.30 pm. Dinner at the villa.

Wednesday: 3rd Cooking Class and wine tour to Colli Euganei Hands-on cooking lesson on meat, fish and herbs or vegetables and starters. At the end, we sit down and enjoy the meal together. In the afternoon you are going to tour the Colli Euganei wine zone where you can visit a famous winery and have a wine tasting led by Mario Piccinin, a professional Italian sommelier. Dinner at the villa.

Thursday: Departure Breakfast, transfer to airport or train station, departure.

Program Prices:

Program Prices Rate per person/based on double occupancy: **Euro 880.00**

Single supplement Euro 100.00

Non-participating guest, double occupancy: Euro 380.00

Program Includes:

- Four nights accommodation with private bathroom.
- 3 cooking lessons from Monday to Wednesday from 10:30 am to 2 pm. and all meals, including wine.
- A wine tasting course
- Wine tasting tour to Bagnoli.
- Wine tasting tour to Colli Euganei
- Airfare and transfer for the airport are not included. For your convenience, we recommend renting a car.

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San Martino di Venezzè 45030 – Rovigo – Italy Tel: +39 042599667 Fax: +39 042599667

E-mail: info@mariascookerycourse.com - Url: www.mariascookerycourse.com