

GROUP COOKING CLASSES

If you wish to turn your holiday in Tuscany into a real and enogastronomic experience, you can take part to one of the typical and local cooking class that **CHEPERTE** organizes weekly. It is a comfortable and exclusive space in the characteristic rooms of my kitchen laboratory where you can spend some time with fans of very good food and wine! Tuscany courses of our tradition such as **fresh egg pasta, meat sauce, wild boar, cantuccini** and so on. The lessons will be completely practical and everybody will be involved in the preparation of each dish and you will have recipes and aprons at your disposal as a fantastic memory of this unforgettable experience. Each lesson will end with a funny tasting dishes made combined with excellent local wines and oils!

Every Tuesday at 9.30 am

The Whole Tuscany Menu – Cooking Class

The course includes about 3 hours of cooking class and dinner:

- ✓ Handmade pasta with combined sauce
- ✓ Second course of meat with side dish
- ✓ Dessert

€ 90 per adult | € 50 per children (12-17 years) | € 30 per kids (4-11 years)

The chef will follow a menu according to the season and food availability! Some dishes you could learn to cook are: **Bruschette, Tomato soup, Chicken liver sauce, Lasagne with meat sauce, Potato ravioli with seasonal vegetables, Ricotta and spinach cannelloni with fresh tomato, Wild boar pappardelle, Impruneta peposo, Cacciatora chicken, Wild boar, Polenta, Cantuccini, Tarts, Tiramisu...**

Private Courses and Personalized Menu will be organized on request.

RESERVATION REQUIRED (min 4 max-8 attendants)

INFO and BOOKINGS: info@giovanfiorentini.it | +39 389 8429330

Piazza Domenico da Peccioli, 10 – 56037 Peccioli(Pi) – Tel 0587/720215