



COOKING CLASS IN PUGLIA 2021

One day



Nicknamed the heel of Italy, Puglia's cuisine has been influenced over the centuries by its neighbours - and invaders. The Greeks, the Frenchs, the Germans, the Arabs – all of them have influenced today's Apulian cuisine. This genuine land, kissed by the Mediterranean sun for over 300 days a year, is scattered with fortified castles and whitewashed Trulli, Puglia's distinctive conical shaped swellings, and carpeted with a silvery sea of olive groves. It also has an incredibly rich natural offer: the area produces most of the country's extra virgin olive oil, full-bodied wines and is famous for its intensely flavoured olives, table grapes, almonds and figs. Other local specialities include *orecchiette*, an ear-shaped pasta, seafood pasta, fava beans (which are dried and made into a paste) and *burrata*, a creamy cheese similar to mozzarella.

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The Location

The class is held at a stunning 1600 luxury Masseria immersed in a wonderful expanse of olive trees, a few kilometres away from the golden beaches and crystal water of the Adriatic, 65 km south of the capital city of the region, Bari. It is a place rich with history and fascination in which ancient farming is united with authentic hospitality. Battlements, dry stone walls, olive groves and the azure blue sea will cause you to fall in love with this unique estate. Originally a fortified farmhouse, through the centuries the Masseria has maintained its function both as an agricultural centre and as an aristocratic residence, thanks to the efforts and the love for this estate on the part of the four families who have owned it over the centuries.

Unparalleled Italy, LLC

211 E. 7th Street, Suite 620 Austin TX 78746 USA
Mob: +39 3471824249 e-mail: info@unparalleleditaly.com
EIN: 83-3717529



The Program

During the 3 hours hands-on class, you'll learn the tricks and the secrets of the most common cooking practice in Italy – fresh pasta. Simple ingredients for an amazing product which suits all tastes! Hosted by the owner of this magnificent Masseria, you will have fun learning how to make different shapes which you'll taste later, each with a different sauce! Along with pasta, the class will focus on another queen of the Apulian tables – focaccia! Pick the freshest ingredients from the organic garden and arrange your own masterpiece to be enjoyed with the others on a genuine food competition. Finally, attend a glorious meal (which will include your produce!) and cheer to your beautiful day.

The class is guaranteed with a minimum of 2 people.

The Organizer and its vendors reserve the right to cancel the group tour, in cases where the necessary minimum number of participants, as here above specified, has not been reached. Final confirmation or cancellation will be notified in writing within 45 (forty-five) days of the departure date.

Itinerary and food at the class may be subject to variation due to weather and/or season's availability.

The rate include:

- 1 hands-on cooking class
- 3 course lunch or dinner (incl. ½ water and ¼ wine)

The rate do not include:

- Cost to reach the Masseria
- Alcoholic drinks, personal expenses and tips
- Extras
- Everything not clearly included in the paragraph "The rate include"