



AL GELSO BIANCO - AGRITURISMO

“Con le mani in pasta”
Traditional Tuscan Cooking Course at Al Gelso Bianco

*“Cooking is like Love.
It should be entered into
with abandon or not at all”*



www.algelsobianco.it

Why a cooking course during your stay?

Because you are in Italy and, for us, eating and drinking well are fundamental parts of our culture. Because you will take home with you the memory of a carefree day spent “kneading dough with your hands”, preparing gnocchi, ravioli and tagliatelle. You will learn to recognize true extra virgin olive oil, to appreciate its use in every dish, and to taste good Tuscan red wine!

In the new Al Gelso Bianco kitchen, in addition to homemade pasta, you will also learn some of the more traditional Tuscan recipes like ribollita, pappa al pomodoro, peposo, tiramisù, and many others.

Naturally, your preferences and your possible food intolerances are taken into consideration.

Courses last approximately three hours, followed by a lunch where participants and instructor eat the dishes prepared and taste the wines of the farm. Lunch is a convivial moment of tasting, learning and, above all, joyfulness and fun. Children and adults staying with you, who are not taking part in the cooking classes, are always invited to join the lunch.



“Con le mani in pasta” for the more demanding:

For the more demanding, one or two day private cooking courses are organized. The morning is devoted to visiting local markets and producers of cheeses, meats, wine and oil. Each visit is combined with a tasting session of the products. The afternoon is devoted to the actual cooking class, where the ingredients purchased directly from producers will be put to use. The afternoon course is followed by dinner, where you will taste the dishes prepared, paired with appropriate wines. This program foresees a specific menu and visits to local producers according to requests expressed by clients.

“Con le mani in pasta” for children:

Even kids can have fun “with their hands in the dough”. Pizza, pasta, cookies and savory pies will be prepared during the cooking class for children. Parents are invited to follow the course and to taste all that is prepared by the youngsters! Courses last approximately two hours and are followed by a happy snack for everyone to enjoy together.

Cooking courses for adults require a minimum of four participants and the course for children a minimum of five participants.

For further information, please write to:
info@algelsobianco.it



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