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## Michelin Star Cooking Experience

Join an immersive Michelin Star cooking class on the Amalfi Coast. Using only local produce, meats and cheeses in the cooking classes you will heighten your tastebuds and elevate your skill levels.

### Why choose this experience?

Discover fresh and local cooking traditions of the Amalfi Coast on this Michelin Star cooking experience. Chefs will guide you on this fun and educational cooking experiences that highlight recipes from the Campania region. Enjoy the harvest of organic vegetables, local meats, freshly caught fish and home crafted pastas and desserts.

Daily foodie tours will let you explore the fascinating and breathtakingly beautiful Amalfi Coast and Sorrentine Peninsula with Limoncello, wine and olive oil tastings while exploring the history of Napoli.

The Michelin Star cooking class on the Amalfi Coast includes all meals and wine, dinner in different restaurants each night (including one Michelin Star restaurant in Sorrento), tasting and cultural tours, cooking lessons, sightseeing and transportation within Italy. This culinary experience can be fully tailored to meet your needs.

### Accommodation

During the Michelin Star cooking class on the Amalfi Coast you will be accommodated in a 4 star hotel situated in downtown Sorrento.

### What's included

- Six nights accommodation in a 4-star hotel in downtown Sorrento
- Round trip transfers to/from Naples airport or train station
- Daily breakfasts and seven dinners
- One dinner at a Michelin Star restaurant
- Lunch everyday
- Three hands-on cooking lessons in a luxury villa overlooking the sea
- Excursions and food artisan visits
- Tour in Naples with pizza lunch, sfogliatella and coffee
- Transfers as detailed in itinerary



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## **Itinerary**

### Day 1 - Sunday

Upon arrival at Naples airport or train station you will be met and transferred to the farmhouse. Relax in the garden with a glass of wine or explore the area before a candlelit dinner overlooking the sea on the patio.

### Day 2 - Monday

#### *Hands-on Pastry Making Course*

Meet the team this morning for a welcome meeting where the chef will give you an overview of the week ahead.

Your first hands-on cooking class starts with a basic pastry course that consists of croissants, brioche, short-crust pastry, puff pastry with different types of cream plus the traditional Neapolitan sweets such as sfogliatella, pastiera and babà.

At your own cooking station you will get hands-on experience in the dough, sugar and cream. The pastry chef will help you master the techniques, tricks and skills to reproduce the classics. After sampling all your creations fresh from the oven, these desserts will be the crowning glory at lunch.

The afternoon is free to relax and explore the area before dinner.

### Day 3 - Tuesday

#### *Traditional Fresh hand-made pasta class*

After breakfast you master the skill of making fresh hand-made pasta and the stuffing process for ravioli, lasagna and cannelloni. Each of these will be stuffed with a selection of local fresh produce and meat. This is a great skill to take home and wow your friend's and family with!

Lunch follows based on your efforts paired with fresh produce, cheese and meats from the Campania region.

The afternoon is free to explore the area, go for a walk or swim or simply relax in the garden. This evening you will have a special excursion to beautiful Postiano where you will take in the breathtaking views, explore the heart of the town with a glass of wine and have dinner on the beach.

### Day 4 - Wednesday

#### *Traditional Amalfi Coast Cooking and Pastry Course*

Start a fully immersive day where you will create a whole meal from starter to desert. Today you will be taught classic Amalfi Coast cooking skills including how to choose and filet fresh fish. Your full menu will include homemade pasta, delicious main courses and traditional Amalfi Coast desserts.



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Afterwards, you will all savour the fruits of your labour at a gorgeous lunch including local wine overlooking the gorgeous view.

In the afternoon you will have a tour of the local area visiting citrus groves, wineries and olive oil mills. The tour will be led by a member of the Persico family who have been guardians of the traditions of the Sorrentine Peninsula for generations.

Dinner will be in a farmhouse on Sorrento hill with local organic produce from the farmhouse garden as well as some of Mamma Luisa's Limoncello digestive...

## Day 5 – Thursday

### *Explore the beauty of Napoli*

Indulge in the food and culture of Naples on a sightseeing tour inspired by 'Eat, Pray, Love'. Follow in the footsteps of Julia Roberts along the streets, bars and baroque churches.

You will discover hidden treasures, secret corners, beautiful fountains and famous squares before stopping for a pizza lunch in a famous restaurant.

After a free afternoon to stroll through the piazzas, you will be picked up and transferred back for another great dinner.

## Day 6 - Friday

### *Amalfi Coast and Sorrentine Peninsula Tour (Amalfi, Positano and Ravello)*

After breakfast, you will have the chance to explore the stunning Amalfi Coast and Sorrento Peninsula on a guided tour with the chef preparing a boxed lunch to take with you. (Before starting the tour with your driver, you can choose to make some changes. For example: have lunch or dinner in a restaurant, stop for swimming and snorkeling at a beach, etc.)

Today is full of breathtakingly beautiful views with your personal professional English speaking driver providing you with sea-to-mountain vistas and awe-inspiring scenic beauty around every corner. The Amalfi coast has been declared as a UNESCO World Heritage Site for its undisputed beauty, history and its unique natural landscape inspiring Homer's Odysseus as The Land of the Sirens.

Ravello at 1,000 meters above the sea is home to the beautiful Villa Rufolo and spectacular views of the coast. Positano is a postcard seaside village hanging on the cliffs of the Mediterranean Sea where there is great shopping for traditional hand made "Moda Postiano" sandals and local linen clothes, ceramics and jewelry. Stroll down bougainvillea covered walkways to the Church of the Assumption and to the sea for a panoramic view of the "li Galli" islands.

Head back to the farmhouse to relax after dipping in the sea or snorkeling before dinner



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## Day 7 - Saturday

*Explore Capri Island and the Sorrento coastline by boat*

Quite possibly the most beautiful and perfect island in Italy. At the same time luxuriant and extraordinary with perfect climate, blessed by history, nature, life and culture.

After breakfast you will get picked-up from the farmhouse and transferred to the port of Piano di Sorrento where you will grab a boat to Capri - with time to swim and snorkel of course!

Join a tour around the island with a stop in the White, Green and Blue Grotto's with time to explore Capri before your departure back to the Farmhouse.

*(In case of bad weather the tour of Capri will be replaced with an alternative tour)*

## Day 8 - Sunday

After breakfast, say goodbye to your chefs and new friends before transfers.

## **How to get here**

Round-trip transfers from Naples station (Napoli Centrale) around 2:30pm or Airport at 12 noon are included.

*(Confirm timing upon booking)*

Late arrival or early departures may incur an additional fee.

## **2016 Dates**

AVAILABLE ON REQUEST APRIL TO OCTOBER

*£600 deposit required*

***1 day cooking and pastry course versions available***