

ITALIAN LANGUAGE AND CULTURE EXPERIENCES

FOR ADULTS, CHILDREN, STUDENTS AND PROFESSIONALS

SPEAK AND COOK WITH THE CHEF

Experience duration: full day (10 a.m.- 9 p.m.) or half day (4 p.m. – 9 p.m.)

Learn and speak Italian while preparing the traditional Italian and regional food. You will cook and taste a wide range of local organic food and live a great experience of one of the key elements of the Italian culture. This course is designed for enthusiastic amateurs and anyone who appreciates food, wine and cooking.

Programme (half day)

- Introduction to Italian language about Italian food traditions, regional delicacies and vocabulary of the kitchen, the name of ingredients and traditional dishes
- Cooking class with the preparation of a special menu, which will be decided with the chef according to the season. For example, you will learn how to prepare olive all'ascolana, cremini, pasta all'uovo (tagliatelle, maccheroncini), pizza, timballo (typical local lasagne), fish soup, roast rabbit, tiramisù and lots more!
- Dinner together with the teacher and the chef with the dishes prepared during the lesson.

Programme (full day)

- Morning: Visit of the old town of **Offida** with its tourist attractions (*Teatro Serpente Aureo, Chiesa di Santa Maria della Rocca, Museo Archeologico, etc.*) or of the city of **Ascoli Piceno** (*Piazza del Popolo, Piazza Arringo, Duomo di Sant'Emidio, Chiesa di San Francesco, Palazzo dei Capitani del Popoli etc.*), and local wine tasting. Shopping at the local food market with the teacher, discovering the typical gastronomy of Le Marche
- Light lunch in a typical local restaurant
- Afternoon: Introduction to Italian language about Italian food traditions, regional delicacies and vocabulary of the kitchen, the name of ingredients and traditional dishes
- Cooking class with the preparation of a special menu, which will be decided with the chef according to the season. For example, you will learn how to prepare olive all'ascolana, cremini, pasta all'uovo (tagliatelle, maccheroncini), pizza, timballo (typical local lasagne), fish soup, roast rabbit, tiramisù and lots more!
- Dinner together with the teacher and the chef with the dishes prepared during the lesson.

The programme and the menu can vary according to the season or upon request. Please advice any possible intolerances, food allergies or dietary habits.

