

LA PETRAIA CUCINA 2012
ADVANCED CULINARY TECHNIQUE

PROGRAM

October 29 to November 3

MONDAY
(afternoon)

Arrival at La Petraia
Welcome *aperitivo* and Dinner

TUESDAY

Breakfast. Farm Tour. Lunch.
Cooking Class – *The Whole Animal and The Whole Tomato. Introduction to the Thermomix, the siphon, sous-vide, and the pressure cooker*
Dinner.

WEDNESDAY

*Bread making. Breakfast. An Etruscan Past – Tour of *Piazza Di Siena*. Visit to Radda in Chianti and lunch on your own.
Cooking Class - *Making confit. Coloring and stamping pasta. Smoking. A classic ragu. More on sous-vide*
Dinner.

THURSDAY

Breakfast. Olive Oil Appreciation Class with Dr. Marco Panichi. Visit to Panzano in Chianti. Dario Cecchini's butcher shop and lunch on your own.
Cooking Class – *The Slow Roast & Braising under Pressure. Herb and vegetable oils. The Art of the Tart. Cheese making.*
Dinner.

FRIDAY

*Bread making. Breakfast. Biodynamic Wine Tasting. Lunch.
Landscape Reading and Foraging Class – *Everything Wild.*
Dinner.

SATURDAY

Breakfast and Departure.

**Bread making is optional and for early risers! Join Susan before breakfast in the pastry kitchen. Fire up the bread oven, mix the pre-ferments and doughs for the day's breads and bake the breakfast pastries.*

*Price: €2,750 per person, based on double occupancy
Single Supplement €800
Non-cooking partners €2,000*

*Price includes 5 nights accommodation at La Petraia, all classes, farm tours, breakfast daily, 2 lunches and 5 dinners including wines, gratuities and government tax. You will also receive a gift package of our lavender products, a Petraia apron, your own natural sourdough starter, and a copy of Susan's
Petraia Cucina*

Airfare and transportation to and from La Petraia not included. Deposit of €500 due at the time of booking and the balance is required 90 days before the start of the program. Cancellations will be refunded only if we are able to resell the week.