

CULINARY ARTS

“One cannot think well, love well, sleep well, if one hasn’t eaten well.”

- VIRGINIA WOOLF

THE ART OF VEGETABLE GARDENING*

Planting and tending a vegetable patch is simple, healthy and fun. During lessons held in the estate’s organic kitchen garden, the ortolano (market gardener) will help you to discover the secrets of the soil, how best to sow seed, how and when to water, and the local lore of the seasons.

*Maximum participants: Six
Minimum age: 18 or 12 if accompanied by an adult
Duration: Two hours
Price: €120 per person*

OSTERIA LA CANONICA COOKING SCHOOL*

At the estate’s cooking school, guests learn how to transform fresh local ingredients into delicious, authentic Tuscan and Italian dishes using traditional cooking skills. The engaging chef-led classes are kept deliberately small to ensure personal attention and hands-on involvement. Classes begin in the organic kitchen garden before moving indoors to the interactive atmosphere of the kitchen. Lessons are offered daily from 10 a.m. to noon and 4 to 6 p.m. All classes, except the Pizza Experience, include a tasting meal and glass of wine. Preferred meal times are requested

and accommodated based on availability. For more information about the schedule or to arrange private lessons, please contact Guest Relations.

*Maximum participants: Six
Minimum age: 18 or 12 if accompanied by an adult
Duration: Two hours*

Please note that for younger guests a Family Cooking Class is available. Please refer to Families and Kids Session for more information.

FOR MORE INFORMATION OR RESERVATIONS, PLEASE CONTACT OUR GUEST RELATIONS TEAM.

* CANCELLATION POLICY IS 24 HOURS ** CANCELLATION POLICY IS 48 HOURS
ADVANCE BOOKING IS HIGHLY RECOMMENDED, AVAILABILITY MAY BE LIMITED.





LA PASTA FRESCA EXPERIENCE*:

Uncover the secrets to creating fresh, homemade pasta. Under the direction of a skilled chef, learn how to make different kinds of the most authentic Italian pasta and the most delicious sauces, such as the popular Sugo di Pomodoro.

*Price: €230 per person;
€1,300 for private lesson*

FORGOTTEN FLAVORS*:
Rosewood Castiglion del Bosco's commitment to the preservation of rural Tuscany's heritage is celebrated and reflected in its kitchen. Reaching back to a simpler time, this lesson reveals an authentic world of kitchen craft and tradition.

*Price: €230 per person;
€1,300 for private lesson*

PIZZA EXPERIENCE*:

Learn how to make delicious traditional pizza from scratch. The lesson begins with instruction on dough preparation, followed by the selection of toppings. Each pizza is then cooked to perfection in La Canonica's wood-burning brick oven. Guests enjoy samples of the savory creations during the lesson. Availability may be limited. Tasting meal not included.

*Price: €200 per person;
€1,200 for private lesson*

VEGETARIAN TUSCANY*:

In this lesson, the delicacies of the earth and freshest seasonal produce are used to prepare delicious vegetarian Tuscan dishes under the guidance of the chef.

Price: €230 per person; €1,300 for private lesson

TUSCAN MEAL EXPERIENCE*:

In addition to teaching participants how to create a delectable three-course Tuscan meal, this lesson includes tips on advanced preparation and storage, a subject every host can appreciate.

*Price: €230 per person;
€1,300 for private lesson*

ALL ABOUT BREAD*:

Bread is one of the oldest and most precious provisions of Italian cuisine. Traditionally, this simple yet incredibly rich food not only accompanied main dishes; dried bread was also used within many recipes. In this lesson, participants learn how to knead dough with various flours and incorporate bread in several delicious dishes.

*Price: €180 per person;
€1,000 for private lesson*

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