

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 from 4 to 6 p.m. All classes, except the Pizza Experience, include a tasting meal and a 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.

FOR MORE INFORMATION OR RESERVATIONS, PLEASE CONTACT OUR GUEST RELATIONS DEPARTMENT AT EXT. 401.

* 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.

*Price: €180 per person;
€1,300 for private lesson.
Availability may be limited.
Tasting meal not included.*

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.*

FAMILY COOKING CLASS*:

A hands-on lesson in pasta-making combines all of the ingredients of a fun-filled shared experience. Learning this Italian tradition is not only interesting for all ages; it is a culinary skill the family can build upon together back at home.

*Maximum participants: six.
Minimum age: eight; a babysitter is available to look after younger children separately within the room.*

*Duration: two hours.
Price: €1,300, private lessons only.
A tasting meal at the end of the class is included.*

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COOKING

DEMONSTRATION*:

Our cooking demonstrations have been created to allow small to medium-size groups to discover the secrets of Tuscan and Italian cuisine. Our skilled chef will show you how to prepare the best and most traditional recipes while including tips on advanced preparation and storage.

Minimum participants: nine.

Maximum participants: twenty.

Minimum age: 18 or six if accompanied by an adult.

Duration: two hours.

Price: €90 per person.

MIXOLOGY CLASS*:

Italy has a great tradition of spirits and liqueurs that goes back centuries. Today, that tradition has blossomed into a vibrant aperitivo culture underpinned by a wave of small-scale craft distilleries intent on creating artisanal grappas, vermouths and even italianissimo gins.

It's the country's expert baristas who are at the forefront of this new cocktail culture: not content with the ingredients the market offers, the best Italian mixologists are restless, curious inventors, home distillers, and liquid chefs. You are invited to learn some of the secrets of this fascinating art with Castiglione del Bosco's head barman, secrets that will

allow you to recreate, at home, a series of 'gourmet' cocktails that go well beyond the old standards.

The lesson begins in the orto, or kitchen garden, where guests will gather a selection of aromatic herbs. In the CdBar, we will use these, under the barman's supervision, to prepare three or four special cocktails, all the while picking up valuable professional tips and learning the correct use of mixing glasses, muddlers, shakers and other tools of the mixologist's trade.

Every Wednesday, from 4 p.m. until 5:30 p.m. - Availability upon request.

Duration: one and a half hours.

Price: €150 per person.

24-hour notice is required.

