

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 seeds, how and when to water, and the local lore of the seasons.

Maximum participants: eight.

Minimum age: 18 or 12 if accompanied by an adult.

Price: €125 up to eight persons.

Tour available until 12 p.m. from Monday to Friday.

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. 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; four for the Pizza Experience.

Minimum age: six if accompanied by an adult.

For younger guests we recommend the presence of a baby sitter.

Duration: two hours.

Two daily lessons:

- Morning from 10 a.m. to 12 p.m.;

- Afternoon from 4 p.m. to 6 p.m.



FOR MORE INFORMATION OR RESERVATIONS, PLEASE WRITE TO CDELBOSCO.GUESTRELATIONS@ROSEWOODHOTELS.COM

* 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: €260 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: €260 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: €190 per person;
€1,300 for private lesson.
Availability may be limited.*

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: €260 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: €260 per person;
€1,300 for private lesson.*

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: seven.
Maximum participants: twenty.
Minimum age: 18 or six if accompanied by an adult.
Duration: two hours.
Price: €100 per person.*