

## *Truffle Hunting, Olive Oil Harvest, Cooking Classes in Tuscany...um, yes please!*

### *Fall 2021 Tuscan Culinary Tour*

**What's included?** Meals and drinks on tour days, hands-on cooking classes, hotel accommodations, transportation throughout the tour, unique excursions to some of the best culinary spots in the region and so much more.

(Airfare and airport transfers not included)

Join me in Tuscany as we venture off to hunt truffles in San Miniato. We will scour the countryside with one of the best truffle purveyors in Italy and his little sniffing dog to seek out these delicious treasures. We will end with a delicious 3-course truffle dinner. This excursion is truly a "once in a lifetime" experience.



This private tour includes hands-on cooking classes that focus on the best of Tuscan cuisine, and gorgeous locations such as Impruneta, looking over the hills of Chianti at my good friend Veronica's villa. Veronica grew up in Florence and has wonderful old family recipes to share. We'll also cook with another good friend, Elisabetta, who lives in the hills of Florence. Her home was transformed from an old water mill and still has the look and feel of the mill. Her pantry alone will make you want to hide out in there for a week.



For our cooking classes, we'll be using the freshest ingredients from outdoor markets and butcher shops in the village. You'll learn to make pastas by hand and create Tuscan ragus that you can prepare at home, along with many other local Tuscan specialties. The scenery will make the entire trip. November is prime olive oil pressing season. You will see step-by-step instructions on pressing the Tuscan olives and learn why it's so flavorful and one of the best regions for olive oil in the world. I do this each year and I'm telling you there is nothing like scooping up freshly pressed oil with warm bread from the oven. The bright green vibrant color and flavor will send you to another place.



**Accommodations:**

We'll stay at one of the top rated boutique hotels in the heart of Florence.

**Tuscany Trip Details**

Dates Available:

November 1-7, 2021

November 8-14, 2021

Price:

\$3650 single occupancy (one person in room)

\$5500 double occupancy (two persons in a room \$2750pp)

\$1500 deposit to hold per person

The week long timeline would look similar to the schedule below:

Day 1: Arrival 3pm/Check into Hotel 6pm /Welcome aperitivo with Charlotte

Day 2: Cooking class in Chianti with local friend and Chef, Veronica, followed by late lunch and a light dinner.

Day 3: Truffle hunting in San Miniato followed by 3-course truffle dinner.

Day 4: Morning Sant'Ambrogio food market tour/free afternoon.

Day 5: Learn about the olive oil harvest, followed by light bites and cooking class with local friend and Chef, Elisabetta. Dinner will be served after class.

Day 6: Visit one of the most picturesque villages with the oldest working flour mill in Italy as we make our way up to bake fresh schiacciata bread in the town brick oven.

7pm: Final dinner at a popular local restaurant in Florence.

Day 7: Morning Breakfast/Close Tour/Departures

It will be a full week of culinary heaven; however, you will have some time to see Florence and take in some additional local attractions. We will never have a lack of great food & wine.

Please contact [charlotte@letzcook.com](mailto:charlotte@letzcook.com) for more information.

*Andiamo!*