



Toscana Resort Castelfalfi

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# Rosso Toscano Cooking School

*Cooking for everyone*

*Would you like to experiment in the kitchen and try some new recipes? Or just learn some new tricks from a great Chef? Would you like to share a cooking experience with your friends, your companion and with your little ones? Our Chefs have prepared a selection of cookery classes that meets everyone's needs.*

## **A cookery class with our Michelin-starred Chef**

**Michele Rinaldi**, the young chef from Bergamo that now leads the gourmet Restaurant La Rocca di Castelfalfi, will reveal you every secret of his success. The cookery classes with Chef Rinaldi are arranged preferably from Monday to Friday, in the morning, and cost € 130,00 per person. Any change will be quoted on request.

- *A new Chef in the kitchen*  
Cooking class for those who would like to improve their culinary skills
- *Cooking with Mom and Dad*  
Family cooking class
- *Traditional Tuscany*  
From Pappa al pomodoro to Bistecca alla Fiorentina, learn how to bring back home the flavours of Tuscan dishes
- *Great Italian Classics*  
Learn how to prepare some of the most renowned Italian recipes
- *My Patisserie*  
A sweet experience with traditional Italian cakes and desserts
- *Just Vegetables*  
Cooking class dedicated to vegetarian recipes
- *Private tuition*  
Individual tailored classes for the discerning amateur cook
- *Team cooking*  
If you like to cook with your family & friends, we can arrange a cooking class for up to 6 pax in our kitchen

For further information or reservations e-mail [rossotoscano@castelfalfi.it](mailto:rossotoscano@castelfalfi.it) | Ph. +39 0571 890170  
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### Learn how to cook traditional dishes, starting from the ingredients

**Francesco Ferretti**, born in Le Marche but adopted by Tuscany, teaches his students the secrets of the Tuscan cuisine of the Trattoria Il Rosmarino. Cookery classes may be arranged every day and it is also possible to follow the Chef at the grocery shop. The rate for the following cooking classes is € 85,00 per person. Any change on the program will be quoted on request.

- *Food for everyone*  
Cooking class for who has food intolerances: to gluten, lactose or eggs. Refuse the cliché that a “healthy” cake can’t be delicious
- *Short distribution chain and traditions*  
A gastronomical tour, purchasing local and organic products and preparing Tuscan traditional dishes
- *Home-made pasta*  
A cookery class completely dedicated to home-made pasta, to learn how to prepare different kinds of pasta with your own hands
- *Bread and pizza*  
A cookery class to learn different techniques to prepare bread and pizza
- *Famous Recipes*  
Famous Italian recipes in a modernized version
- *Shortcrust pastry and pies*  
A cookery class dedicated to cakes: a selection of pies and biscuit that will delight everyone
- *Love & food*  
If you love cooking with your beloved one, this is a cookery class to prepare romantic dishes for a candlelit dinner
- *Vegana dishes*  
To learn that preparing dishes without animal products is not only possible, but also healthy, tasty and funny

*Each cooking class lasts 3 hours and is followed by a lunch with the dishes prepared together with our Chefs. We kindly ask for reservations to be made at least 3 days in advance. Cancellation policy is 24 hours before the beginning of the activity.*