



Go2Piemonte

Cooking Class with Paola Arpione



Enjoy a hands-on cooking lesson together with Paola, owner of a small farmhouse among the Langhe hills (Piedmont) and taste local wines. You will learn how to prepare some delicious courses from the wonderful region and maybe how to surprise your guests at home!



Details

min. 4 guests (adults) – max. 10 guests. If more there will be some program changes

duration: about 2,5/3 h + dinner

available days: Monday, Tuesday, Wednesday

Timeschedule

at 5.30 p.m.

arrival at the farmhouse and welcome aperitif with Paola

until about 8 p.m.

cooking class

at about 8 p.m.

dinner based on the prepared dishes

location

Agriturismo Tre Colline in Langa, reg. Pantalini 157, 14051 Bubbio AT,

The experience includes

Option 1 (cooking & dinner)

1 welcome drink with Rosé organic wine by Torelli

1 appetizer (for example vitello tonnato)

3 different pastas (agnolotti del plin, maltagliati, fettuccine)

1 dessert (bunet or other dessert)

mineral water

wines: Rosé Torelli, Barbera Tre Colline of the house, Moscato Tre Colline

espresso and grappa

English or German speaking guide/assistance (Valeria or another person)

printed menus and small certificate of attendance

Option 2 (cooking & dinner)

1 welcome drink with Rosé organic wine by Torelli

1 appetizer (for example vitello tonnato)

1 or 2 different pastas (among them agnolotti del plin e maltagliati)

1 second course (pork filet with sauce made up of Piedmontese hazelnuts)

1 dessert (bunet or another dessert)

mineral water

wines: Rosé Torelli, 1 glass Sauvignon baroque Rovero, 1 glass Barbera d’Asti Superiore Torelli, Moscato d’Asti

espresso and grappa

English or German speaking guide/assistance

printed menus and small certificate of attendance

Price per person	
Option 1	€ 75
Option 2	€ 90

For bookings: Go2Piemonte, tel. 0039-3425273074 Email: go2piemonte@gmail.com