

# magicpiedmont

## WEEKEND COOKERY CLASS

4 days, 3 nights (arrive Friday, depart Monday)

**Bed & Breakfast Formula in a guesthouse: a possible choice of either Botti village (Ca' Lein) or central Acqui Terme (Lella)**

**Hospitality in country/town** (double room in a country with exclusive use of: large lounge, living room with cooker, panoramic sun terrace with view of vineyards or the town)

- Welcome of guests with a rich apéritif and introduction to the accommodation
- Bottle of wine served in the bedroom with fruit and flowers
- Overnight stay and breakfast in the B & B in double room suite in country or town house
- Departure for Ponzone to visit the producer of the famous “**Filetto Baciato**” cured meat, the Salumificio Cima. The master butcher will give a demonstration of how this prestigious delicacy is made. After tasting it, there will be an opportunity for shopping for other wine and food delicacies on the premises.
- Overnight stay and breakfast at the B & B in double room suite in country or town house
- Departure for Valle Bagnario at Strevi. Visit to a local wine cellar with a walk through the vineyard, brunch in the cantina with tasting of wines and the legendary **Moscato** and **Brachetto Passito**.
- Afternoon: return to the B & B, free choice of dinner location (not included in price).
- Overnight stay and breakfast at B & B in double room suite in country or town.
- Creative Piedmont **cooking course**. Lunch of dishes prepared by guests. Free afternoon for shopping or visiting Acqui Terme.

Room available from 12.00 hrs on the day of arrival to 16.00 hrs on the day of departure.

### Notes on the “Filetto Baciato di Ponzone”

This is a cured meat delicacy made of salted and flavoured pork, then rolled with pasta of salami into a natural gut of the pig. The product is then seasoned for 4 months.

The market tends to favour use of soft meat.

Seasoning is done in the Ponzone area which has a microclimate perfectly attuned to this product.



## **Cookery Programme:**

The mini-course will take place near the “Ristorante Detto Moncalvo” in the hilly area of Terzo near Acqui Terme.

Coordinator chef Gianfranco Frau

Assistants chefs Ewa Komisarczk, Maria Guadagnino, Gabriele Gabuto

### **Course plan:**



**Antipasto (starters), soups, filled pastas, white meat, desserts.**

The course will take place in the daytime on Mondays, or alternatively in two half-days on Saturdays and Mondays. At the end a certificate of attendance will be awarded.

**Price per person: EURO 430,00**