Villa Montecastello
www.montecastelli.it

COOKING CLASS *in* TUSCANY

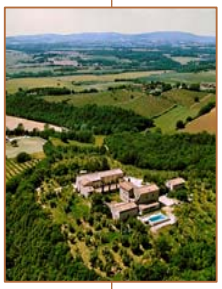
with CHEF CRAIG RICHARDS

Executive Chef of La Tavola Trattoria in Atlanta

Join Executive Chef Craig Richards of La Tavola Trattoria restaurant in Atlanta, in the romantic Tuscan countryside for a week of unforgettable culinary experiences. After five years of training under Lidia Bastianich, gaining invaluable knowledge of the Italian kitchen, Craig Richards runs the kitchen of one of Atlanta's top restaurants and is ready to lead you on a cooking journey of a lifetime in Tuscany. For anyone who enjoys cooking, there is no better way to sharpen your techniques and expand your skills and love for Italian cooking than in the setting of the 1000 year old Villa Montecastello working organic farm and olive orchard. We'll open the doors to local artisans and farmers lives, tour the vineyards and you'll learn firsthand from a chef at the forefront of 'garden to table' cooking and first rate hospitality. This week long journey will immerse you in the joys of Italian culture, introduce you to new techniques and ingredients, and inspire your cooking for years to come.

la Tavola TRATTORIA

DATES: JUNE 18 – 25, 2011



Chef Craig Richards offers you a classic Tuscan cooking experience in the unique setting of an organic olive orchard, free range pig farm, chicken coop and extensive vegetable garden. Craig will cooking together with you classic Tuscan recipes as well as the best recipes from La Tavola Trattoria, and add his own personal view on food and guide you through the simple but flavorful experience of living a week in Tuscany to the fullest!

The week long cooking class will be complimented by wine tours and wine classes held by Jens Schmidt, owner of Villa Montecastello and renowned importer of Italian wines to the United States through his company Montecastelli Selections. Jens will introduce you to the basics of Italian and Tuscan varieties used in winemaking and tour with you leading vineyards in Montalcino.

Jens Schmidt host, wine importer and farmer at the Villa Montecastello

The Location

- The setting for the week long cooking class will be the private Villa Montecastello, an eleventh Century restored fortress atop a hillside overlooking the Elsa River Valley.
- Close to all major destinations in central Tuscany you can reach the Villa from the Florence or Pisa airport in one hour 15 minutes. We provide all transport from airports and day trips. Your own rental car is recommended for other destinations.
- The Villa Montecastello is also a full size organic farm, producing the gold medal winning *Primo Olio* olive oil, as well as prosciutto and salami, lavender products and a vast assortments of garden produce which you will use in your cooking throughout the week..

Accommodation and Meals

7 overnight accommodations at the Villa, 7 breakfasts, 5 light lunches, 6 dinners, all local transport as described including airport pickup and drop off. Pickup at Florence or Pisa airports only! Beverages include 1 bottle of wine per day plus water. Included also all materials and wine for classes and tasting, as well as instructor's fees. For more information on the Villa Montecastello, visit the website at: www.montecastelli.it

Not included: Airfare, all extra beverages, daily room service, pull down service, extra transport services during free time, second set of linens, special requests.

Extras available: mountain bike €15/day, internet access €25/week, shiatsu massage €80 per 40 minute session, taxi service upon request

For more information and to make reservations, please contact:

Amie Ruditz amie@montecastelli.com

or by phone at (212)414.4898

visit www.montecastelli.it

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Program:

Saturday
-Arrival in Italy, welcome Prosecco snack and explore Villa Montecastello
-Dinner at Villa

Sunday
-Welcome Orientation
-Cooking Class
Brodo – the importance of having good stock
Cooking beans
Minestrone
Panzanella
-Light Lunch
-Cooking Class
Pasta fresca con pomodori – lesson in making fresh summer tomato sauce
Salcicce all'uccelletto
Arista di Maiale – lesson in preparing meat
Saltate of fresh garden greens
Pattate Arrosto
-Dinner at Villa

Monday
-Cooking Class
Asparagus risotto
Knife skills
Isalate verde
Acciuga Marinata
-Light Lunch
-Wine Class taught by Jens Schmidt
-Dinner at Villa

Tuesday
-Cooking Class
Insalata di calamari con ceci
Uova con pomodoro
-Light Lunch and Tour at Cheese Factory
-Cooking Class
-Dinner at Villa

Wednesday
-Wine Tour in Montalcino
-Light lunch at 'Osticcio'
-Afternoon free exploring Siena
-Dinner – your night on your own or out

Program *cont.*:

Thursday
-All day trip to Florence (museum tour and visit to markets), plus explore on your own
-Dinner at Ristorante in Florence

Friday
-Cooking Class
Lesson in making classic fish stew of Livorno
Ricotta filled ravioli with tarragon pesto
-Light Lunch
-Dinner at Villa – learn to make Pizza

Saturday
-Depart for airports

Cost:

Pricing per person:

- Single Deluxe Room - $3,995.00
- Single Regular Room - $3,700.00
- Double Shared Room - $3,300.00
- Spouse (non class participant) - $2,100.00

Booking Conditions and Payment Method:

50% deposit due at booking, 50% balance due at check in
Payment methods available:
-Credit Card via PayPal (villa@montecastelli.com – amount above in Euro)
-Personal US check to Montecastelli Selections
636 Broadway Suite 712
New York NY 10012
(amount above in US dollars)

Cancellation Policy:

-8 weeks prior to event: Entire deposit minus Pay Pal expenses shall be returned
-4 weeks prior to event: 50% of the deposit minus Pay Pal expenses shall be returned
-Less than 4 weeks prior to event: No deposit shall be refunded

**See additional details at http://www.montecastelli.it/prices.cfm*

cook, eat, learn, live at the 11th century Villa Montecastello