

Cooking classes and Personal Chef Service with Tamara

www.luccacookingclasses.it

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We can offer you two type service
Cooking Classes and Cooking Service at your villa.

Some information on the cooking classes:

In Italy we learn to cook since we are kids and we have grown our passion since then. In our dishes you will find the tradition of our land and we would like to take you for few hours in our world where cooking is enjoyable, relaxing and convivial.

The lessons last for 3-4 hours. We will come at your villa at 4 pm, so the dinner will be ready at about 7- 7,30.

The lessons are not only demonstrations. You will be involved actively in it, cooking with us your own meal.

The lesson is very informal, we like to talk and have fun together, sip some wine and learn some about Tuscan cooking traditions and lifestyle.

When the meal is ready we will leave you to enjoy it. You will take care of serving it.

Cooking class prices:

euro 130 per person 1 participant

euro 120 per person 2 participants

euro 110 per person 3 participants

euro 95 per person 4 participants

euro 85 per person 5 participants

euro 75 per person 6 participants

euro 65 per person 7 and more participants (special price for children)

-The menus that we propose are made in a typical Italian-Tuscan way , with appetizers, pasta or soup, second dish (meat or fish), vegetables , and dessert.

Groceries and wine are included.

-We need to know if you have any food allergies or something you dislike.

-Your phone number just in case we have to get in contact (349-5968448 or tamy.bianchi@hotmail.it)

Here you will find some menu suggestions. They are interchangeable and if there is something specific you like you can ask me and , if the season permits and the time is enough, I'll be really very glad to make you happy!

Menu 1

- Bruschetta with tomato and basil
- Ravioli(handmade pasta)filled with ricotta cheese and served with butter and sage sauce

- Chicken with lemon, aromatic herbs and Tuscan olives
- cooked peppers in tomato and basil sauce
- “Panna cotta” cooked cream with strawberries or wildberries sauce

Menu' 2

- Fried pizza dough with salumi
- Tagliatelle(handmade pasta) with mushroom sauce
- Turkey roll with aromatic herb, Tuscan bacon and olives
- Vegetable pie (sformato)
- Cantuccini biscuits with Vin Santo (sweet tuscan wine)

Menu 3

- Fried zucchini flowers stuffed with ricotta and fresh herbs
- Risotto with mushrooms ...or other vegetables you prefer
- Rosticciana pork ribs with tomato and olives
- Mixed roast vegetable
- Tiramisu'

menu 4

- Carpaccio di zucchini-Thinly slices zucchini with Parmesan and mint
- Farro and borlotti bean soup
- Roast pork loin with sage, rosemary and garlic
- Zucchini with tomato and calamint
- Frati (Tuscan donuts)

Cooking service at your villa

We can offer also cooking service at your villa.

In this case we will arrive at your location 1 1/2 hour before dinner time.

As some of the Italian dishes take long time to be prepared. We may cook of them at home and finish to cook them in your kitchen.

When we arrive we will finish to cook, set the table serve your meal and clean after dinner.

Here below some menu suggestions:

MENU' 1

- Mix of Tuscan appetizers
- Ravioli al burro e salvia *Stuffed home made pasta with butter/sage dressing*
- Pollo al limone ed erbe aromatiche *Chicken with lemon and herbs*
- Peperonata *Sweet peppers casserole*
- Panna cotta *Cream dessert with strawberries or chocolate*

MENU' 2

- Mix of Tuscan appetizers
- Tagliatelle ai funghi porcini *Handmade tagliatelle with porcini mushroom sauce*
- Rollè di Tacchino al profumo di salvia e rosmarino *Turkey roll with herbs*
- Sformatini di verdure di stagione. *Vegetable pie*
- Tiramisu'

MENU'3

- Mix of Tuscan appetizers
- Pasta alla carbonara *Pasta with eggs and bacon*
- Arrosto ai funghi porcini *Pork, beef or turkey with porcini mushrooms*
- Zucchini trifolati con pomodorini e nipitella *Zucchini with tomatoes and calamint*
- Cantuccini con Vin Santo *Biscuits with sweet wine*

MENU' 4

- Mix of Tuscan appetizers
- Risotto ai funghi porcini *Risotto with porcini mushrooms*
- Rovelline alla lucchese *meat with bread crumbs Lucca stile (with tomatoes)*
- Insalata mista di stagione *Mixed seasonal salad*
- Creme caramel

MENU' 5

- Mix of Tuscan appetizers
- Tagliatelle con pomodorini ed erbe *Tagliatelle with fresh tomatoes and herbs*
- Rosticciana alla cacciatora *pork ribs with tomatoes and olives*
- Insalata mista *Mixed seasonal salad*
- Sgroppino *lemon sorbet with liqueur*

MENU' 6

- Mix of Tuscan appetizers
- Maccheroni dell'orto *Macaroni with seasonal veggie's sauce*
- Scaloppine ai funghi o limone *escalope with mushrooms or lemon*
- Insalata mista *Mixed seasonal salad*
- Dolcetti al cioccolato con cuore morbido *chocolate pudding with soft heart*

MENU'7

- Mix of Tuscan appetizers
- Tordelli lucchesi con ragu' di carne *Lucca's meat ravioli with ragu*
- Arista al forno con salvia e rosmarino *Roasted pork loin with sage and rosemary*
- Patate al forno *Roasted potatoes*
- Biscotti della nonna *Grandma's Biscuits with pine nuts, walnuts and chocolate*

MENU' 8

- Mix of Tuscan appetizers
- Risotto porri e gorgonzola *Risotto with leeks and gorgonzola (blue cheese)*
- Tagliata di manzo con rucola e parmigiano *Sliced beef with rocket and parmesan*
- Insalata mista *Mixed seasonal salad*
- Torta coi becchi *Lucca's tart with chocolate or rice or amaretto*

FISH MENU 1

- Mix of fish appetizers
- Lasagne al salmone e zucchine *Lasagna with salmon and zucchini*
- Filetto d'orata al cartoccio *Fillet of sea bream baked with potatoes and vegetables*
- Insalata mista *Mixed seasonal salad*
- Buccellato fritto *Fried Buccellato*

FISH MENU

- Mix of fish appetizers
- Calamari con erbe su vellutata di piselli *Calamari with herb and peas sauce*
- Tortino di porri, merluzzo e patate *leeks, cod and potatoes pie*
- Tiramisu' alle fragole *Strawberry tiramisu*

FISH MENU 3

- Polpettine di pesce *fish meatballs*
- Risotto al nero di seppia *Risotto with cuttlefish ink*
- Filetto di branzino ai sapori mediterranei *Fillet of sea bass with Mediterranean flavors*
- Insalata mista *Mixed salad*
- Fagottini di pere e cioccolato *Bundles of pears and chocolat*

FISH MENU 4

- Mussels steamed and served in a garlic and parsley sauce
- Spaghetti alle vongole (spaghetti served in a clams sauce)
- Gamberoni al guazzetto (King prawns served in a seafood stew)
- Verdure grigliate (grilled vegetables)
- Tortini di mele e noci con gelato alla crema (mini apple and walnut cake served with vanilla ice cream)

VEGETARIAN MENU1

- Mix of vegetarian Tuscan appetizers
- Gnocchi al pesto *Gnocchi with pesto sauce*
- Verdure fritte *Fried vegetables*
- Insalata mista *Mixed salad*
- Macedonia di frutta *Seasonal fruit salad*

VEGETARIAN MENU 2

- Mix of vegetarian Tuscan appetizers
- Tagliatelle con zucchini al profumo di limone *Tagliatelle with zucchini and lemon zest*
- Melanzane alla parmigiana *Eggplant Parmesan*
- Insalata mista *Mixed salad*
- Crostata di frutta fresca e crema *Fresh fruit and cream tart*

Cooking service prices

euro 120 per person 2 people

euro 100 per person 3 people

euro 90 per person 4 people

euro 85 per person 5 people

euro 75 per person 6 people

euro 65 per person 7 /8 and more people

Kids under 6 years free

From 7 to 14 half price