



COOKING CLASS WITH LUNCH AT MASSERIA MONTENAPOLEONE

In the charming setting of an authentic Apulian farm, known as a Masseria, you will learn to create focaccia and three types of pasta using organic ingredients sourced from the farm itself.

You will prepare orecchiette, the most famous pasta from Apulia, as well as cavatelli and strascinate, a truly authentic pasta shape. The lesson will also include stories about the farm's production of different types of wheat, along with interesting anecdotes related to local traditions and history.

To complete your experience, a glass of fine wine will invigorate your spirit and inspire your creativity. After the cooking class, you will relax and enjoy a delicious lunch prepared for you by the chef.

THE PRICE INCLUDES: Cooking class, Lunch (prepared by the chef).

MEETING POINT: Masseria Montenapoleone - Pezze di Greco (Brindisi).

DURATION: 3H.

