



## FAMILY PASTA COOKING CLASS

Learn the art of homemade cooking in the heart of Tuscany. Start with a short introduction to this historic farm, nestled in front of an iconic Vernaccia vineyard in San Gimignano. Then, step into the family kitchen to discover the secrets of traditional Tuscan cooking. You'll begin by crafting a classic Italian dessert—you can choose Chocolate Salami, Margherita Cake, or Cantuccini, sweet biscuits with red wine and olive oil. Next, learn to make two kinds of fresh pasta—Pici and Ricotta Gnocchi—with seasonal vegetable sauces. The class also includes preparing the famous Tuscan bruschetta with 3-4 different toppings. Afterward, enjoy your creations in our private tasting room or garden, with breathtaking views of the San Gimignano towers. Savor a selection of Tuscan cold cuts, cheeses, and at least four organic wines from Podere La Marronaia, including Vernaccia and Chianti Colli Senesi, plus six types of extra virgin olive oil.

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**DURATION:** 3 hours

**THE PRICE INCLUDES:** Cooking class, tasting of wine and olive oil, as Menù Bruschette, two first courses, a selection of cold meats and cheeses, and dessert

**MEETING POINT:** La Marronaia

**NOTES:** On request vegetarian and vegan options

