



COOKING CLASS IN A TRADITIONAL GALLURA HOUSE

Immerse yourself in a centuries-old culinary tradition and master the art of preparing fresh homemade pasta and traditional Sardinian sweets in a warm and authentic setting.

Your journey begins at a local home, known as a "stazzo" in Sardinian, set in the breathtaking countryside of Gallura. Here, you'll be surrounded by a stunning landscape of rugged rocky peaks, ancient oak forests, and the fragrant Mediterranean shrublands known as macchia.

A welcoming local family will invite you into their home, where you'll take a leisurely walk through their lush vegetable garden and beneath majestic cork trees, before diving into the art of handmade pasta-making. You'll uncover the secrets of time-honored techniques, passed down through generations.

Next, you'll explore an assortment of sweet and savory delicacies, which you'll later savor during a traditional lunch, inspired by the sustainable diet of Blue Zone centenarians. This unforgettable meal will be complemented by fine local wines and other exquisite regional specialties.

THE PRICE INCLUDES: Qualified tour guide, Cooking class, Typical lunch at the farm beverage included, pick up and drop off from the villa.

DURATION: 4:30h + transfer time.



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