



*Accademia Italiana
di
Cucina Pandolfini*



Good Tastes of Tuscany



Welcome to "Good Tastes of Tuscany"

Culinary School which has been delivering a first class culinary education to students all over the world since 1990.

Our Chef Academy is one of Tuscany's best kept secrets. Offering a wide range of Culinary Programs, wine courses and classes for all skill levels and ages, It's become one of Tuscany's leading cookery schools. We offer a range of core courses, which will equip you with essential techniques to improve your skills in the kitchen, and introduce you to ingredients and flavour combinations you may not have experienced before.

Our chefs also design a number of courses throughout the year reflecting their passion for seasonal produce and particular cuisines. It's so rewarding to see so many people taking such an interest in creating their own phenomenal dishes.

Our courses are incredibly popular, with people returning again and again, building their skills and sharing their love of food with our team of chefs.

So take a look at what we have to offer and contact us to book your spot.

Embrace your inner chef and discover all of your potential!

Meaghan Lisebeth Barr

Accademia Italiana di Cucina Pandolfini



COOKING SCHOOL

Our Cooking School courses are designed to cater for all ranges of cooking ability, so whether you're a novice or an experienced cook, you'll leave with valuable culinary tips and advice. The team's approach is to help you learn through a combination of both demonstration and hands on practice to ensure you get the most out of your session. On the day, we'll provide you with aprons and workbooks, and we usually serve a light lunch during or after the course (this often includes what you've cooked or baked yourself!)

You'll find examples of the cookery courses on offer at Brookes Restaurant Cookery and Wine School over the next few pages full details can be found on our website.

<http://www.tuscany-cooking-class.com>

One Day

Our Culinary tours will expose you to the best food and wine that our beautiful region has to offer. Select from a one day basic or advanced multiple days course or a culinary vacation tour.

Choose from two different one day cooking classes in Florence - our most popular introductory class and the advanced class for the gourmands who desire a more intense day of gourmet cooking.

Multiple Day Courses

Our Tuscan Cooking Classes and our Italian Culinary tours collection will give you an in depth experience of true Italian food and the Tuscan way of life.

This class is dedicated to those who desire a more detailed kitchen experience. Spend two full days learning to prepare specialty dishes from the Tuscany region in Italy.



Weekly Courses

This cooking tour in Italy has been designed for lovers of Tuscany and all that it represents the charming medieval towns, the centuries old traditions, the people and their culture, the art and of course, the great food and wine.

We have spent time with our friends, tourism professionals, the guides and chefs all from Tuscany to create a Italy cooking tour dedicated to the secrets and traditions of Tuscan cookery and participants will spend many hands on hours perfecting the skills of Tuscan cooking in the original kitchen of a 14th century Villa and a 13th century Castle.



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Vegan

You can now discover an array of delicious Tuscan recipes featuring dishes that cater to your vegan dietary requirements. Our Good Tastes of Tuscany Culinary classes offer vegans a unique opportunity to indulge in delicious Italian cuisine specially crafted to meet their dietary needs.

We invite you to partake in a fabulous gastronomic experience which allows you to understand the art of preparing delightfully delicious meals, using the very best vegan ingredients.

Celiac

Our Good Tastes of Tuscany cooking class makes it simple for persons with practically any kind of dietary requirement to participate, including celiac patients who require a gluten-free diet.

Participants opting for these culinary classes in Florence will learn how to create authentic gluten-free Italian meals that cater to their dietary needs while enjoying the flavorful goodness of the local cuisine.

Organic

Organic farms flourish in Tuscany and our Good Tastes of Tuscany culinary class offers participants requiring an organic diet and organic cooking lesson, a unique opportunity to experience the marvellous traditions of a Italian organic cooking lesson.

In the organic cooking lesson, only the freshest organic ingredients are used to make the most delectable Tuscan meals. You will learn how to select only the best fruits and vegetables in season, and relish some of the finest wines of Tuscany. Our ingredients are supplied by local organic farms and vegetable garden.

Vegetarian

We offer Vegetarian Cooking classes in Italy. We invite you to savor the delectable flavors of our local recipes. Italian cuisine features a wonderful abundance of vegetable based dishes, so our lessons can easily cater to vegetarian participants. Our Vegetarian classes in Italy will allow you to enjoy an exciting Italian culinary adventure, where we use only the best ingredients to prepare amazing Italian delicacies.

We have carefully selected and planned our vegetarian menu to help you create sumptuous as well as nutritionally balanced Italian dishes.

PROFESSIONAL COURSES

The Pandolfini Academy of Italian Cuisine is a cooking school near Florence Italy for aspiring professional chefs. We have selected the best master chef who, thanks to cutting-edge techniques, will provide excellent theoretical and practical preparation.

Our cooking school in Florence Italy will provide you the necessary tools to find work both in Italy and abroad, with a Master via internships. All this will take place at the Villa Pandolfini, a XIV century estate in Tuscany, just a few minutes from Florence.

Chef Intensive Course

Our professional cooking school in Florence Italy prides itself on the extensive experience and prestige of our Chefs, experts not only in terms of technique but also in teaching. Lessons are held in a professional kitchen whose headquarters are on the Pandolfini estate. Located in the beautiful Tuscan countryside just a few kilometres from Florence, its history dates back to the fourteenth century.



Pastry Course

The Professional Patisserie Course teaches in a comprehensive manner, rendering students autonomous both to undertake their own business or to become Head Pastry Chef even in complex environments such as starred Italian restaurants.

JUNIOR COOKING SCHOOL

Our Junior Cookery courses are fun, creative and informative, teaching budding chefs about the ingredients they are using. All the courses are hands on, giving everyone the chance to create delicious dishes and treats to enjoy at the end of their course and to take home.

Our programme of junior courses is updated regularly, to reflect current interests, seasonal produce and food we feel passionately about. Below you'll find some examples of the type of junior courses on offer at Brookes Restaurant Cookery and Wine School.

Please check our website for details of the current courses available – please note that our junior cookery school courses are usually held on Wednesdays during school holidays.

Let's get baking

Extremely popular with our eager junior chefs, Let's get baking covers the essentials of dough and pastry making. We'll make some sweet yeast products as well as pastry based dishes and tray bakes. Be prepared for a very hands on day and plenty of sticky fingers!

Celebrate the harvest

As the nights draw in and the leaves start to fall from the trees, we all appreciate a bit of comfort food. Join us on this course to learn how to cook a simple, delicious, three course meal using autumnal fruits and vegetables. All dishes are perfect to recreate at home and enjoy with the rest of the family.





WINE TOURS

We are in the business for 15 years and as a part of our cultural programs, we offer wine tours of Tuscany, the land of the Medici's family. Wine has strong ties to both art and religion. Our wine tours will give you a full image of the most amazing secluded places and the fine wines of Tuscany.

Tuscan Wine Tasting Course

Our courses are given in the marvelous Estate of Villa Pandolfini, using the historical archives and the cellars where the wine is actually made.

The teacher is a Doctor of Agronomy specialized in Enology.

Tuscan Wines Sampled: Brunello di Montalcino, Chianti, Carmignano Riserva, Vino Nobile di Montepulciano.

Italian Wine DCG Tasting Course

This wine tasting course lasts four hours and are given in the Villa Pandolfini Estate.

The teacher is a Doctor of Agronomy specialized in Enology.

Italian Wines DCG Sampled: Brunello di Montalcino, Barolo, Amarone, Sfurzat, Nero D'Avola





Accommodations

This is the perfect place to discover Florence and enjoy the real Tuscan countryside while staying in an graceful castle that has played host to guests such as Napoleon Bonaparte and King Charles VIII of France. It is famous for its architecture and design.

In one of the living rooms, like the others, the 1800's style frescoes ornate the room.

A Shared Swimming Pool is also available for use.



Nearby

There are many restaurants nearby, some known to be the best in Italy. Explore the private forest or discover local attractions such as trekking, antique markets, horse riding, Etruscan ruins, medieval villages and Caruso's villa and gardens. Stroll down and buy your fresh bread or morning cappuccino and feel like a local. Or just sit back at the farmhouse, sipping a glass of our wine and take in the breathtaking countryside view.

Trains, buses and all shops are at a walking distance and close to all major highways. From, here it is just 10 min to Florence, 20mins to Montecatini, 40 mins to Pisa / Lucca / Siena, 60 mins to Forte Dei Marmi/ Volterra/ San Gimignano.



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