

Osteria *La Gramola*



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TRADITIONAL TUSCAN CUISINE COURSE

ONE DAY /TREE DAYS/ ONE WEEK COURSES

The traditional cuisine of Tuscany, its old flavours. To keep alive our traditions and not forget the sensations of genuine Tuscan cuisine. A new experience, to be in touch with our historical countryside culture and with the life as it was on our farms.

At our Osteria we offer cooking courses where you can learn to prepare traditional Tuscan meals; just like the ones we cook in our Restaurant.

"A DAY IN THE KITCHEN"

Cecilia Dei (The Chef) & Massimo Marzi (The Sommelier) lead you to discover the ingredients, the flavours,

the wines as well as the history of Chianti and its people.

We'll taste together dishes and products from this area through an "enogastronomic journey"...

THIS IS OUR PROPOSAL FOR 3 DAY LESSONS:

1st day (Monday)

Ribollita - A very typical Tuscan soup.

Maiale Ubriaco - An old recipe; it comes from the Medici time period.

Tiramisù - The most famous Italian cake in the World.

2nd day (Thursday)

Pappa al pomodoro - Tuscan tomato and bread soup

Maiale al tegame con verdure - Pork with vegetables

Torta al cioccolato - Chocolate cake

3rd day (Friday)

Pappardelle sulla nana - Noodles with duck sauce (in this lesson we will prepare fresh pasta "tagliatelle" with flour, eggs and water)

Stracotto al Chianti - Beef stewed in Chianti wine

Cantuccini al Vin Santo - Biscuits with special sweet

Tuscan wine

And more....

... during these lessons, tasting of local wines, extra-virgin olive oil and typical products with explanations about the area where they are produced and more.....

A nice present for you, so you'll remember these days together with us.

In each session you will learn to prepare a typical three-course lunch. After the course we enjoy the meal we cooked together! The course can be repeated for more lessons, in which we will prepare a different menu but always with the following layout:



1st course - Soup or pasta with different sauces

2nd course - Main course: preparation of a meat dish

3rd course - Dessert or home-made cakes

Starting at 10.00 a.m., our lessons will last about 4 hours. No minimum number of participants required.

[For further information, please contact us!!](#)

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