

Combined Cooking Course and Italian Course

“A journey through the Middle Ages: art, culture, traditions and fine cuisine...”
(6Days - 6Nights)

Day 1: Saturday

Transfer from the Airport to Masseria Serra dell’Isola.

Morning at leisure.

Light lunch

Afternoon: meet with your Italian teacher for an orientation class

Departure for Polignano a Mare - *a charming town situated on a steep rocky cliff overlooking the Adriatic Sea. The cliffs contain a number of natural caves which were inhabited in prehistoric times. During the Middle Ages the city was fortified. Today the beautifully preserved historical center is made of a series of alleyways that lead to terraces with breathtaking views over the Adriatic Sea.* Guided tour of the town.

Wine tasting and extra virgin olive oil tasting at the wine cellar of the Puglia Association of Wine Producers. Dinner to follow at the wine cellar in Polignano.

Overnight stay at the Masseria

Day 2: Sunday

Breakfast.

Departure for Matera - *a breathtaking city, a UNESCO World Heritage Site located in the Basilicata region, was the backdrop for Mel Gibson's "Passion of the Christ".* Guided tour of the city.

Light lunch.

Afternoon at the Masseria

Italian class in the gardens of the Masseria and cooking lesson (along with the Italian teacher) on how to prepare “La Tiella Barese” a traditional local dish.

At dinner, you will be the “Chef of the day”, introducing the dishes you have prepared to the other guests dining along with you.

Overnight stay at the Masseria.

Day 3: Monday

Breakfast

Departure for Bari. Guided tour of the medieval part of the city, the Romanesque churches, the Basilica of Saint Nicholas and the Swabian Castle.

Light lunch.

In the afternoon, Italian lesson and cooking class (along with the Italian teacher) on how to make handmade fresh pasta “orecchiette”, and how to make the “focaccia alla barese”.

At dinner, lights on you, “the Chef” that will introduce all the delicious dishes prepared during the cooking lesson.

Overnight stay at the Masseria.

Day 4: Tuesday

Breakfast.

Visit to a cheese factory for an exciting lesson on how to make ricotta cheese and mozzarella.

Guided tour of the Valle d’Itria (known as the Trulli Valley): Alberobello (UNESCO World Heritage Site), Locorotondo and Martina Franca. *The trulli, limestone dwellings, are remarkable examples of drywall (mortarless) construction, a prehistoric building technique. The trulli are made of roughly worked limestone boulders collected from neighbouring fields. Characteristically, they feature conical roofs built up of corbelled limestone slabs.*

Light lunch.

Afternoon at leisure.

Dinner in a typical Trattoria in Mola di Bari

Overnight stay at the Masseria.

Day 5: Wednesday

Breakfast.

Departure for Mola di Bari with the Italian teacher and meet with the locals: coffee shop, travel agency, fish market, fruit and vegetable market, grocery stores, ect., in order to communicate in Italian and interact in daily life situations.

Light lunch

In the afternoon, Italian lesson and cooking class(along with the Italian teacher) on how to prepare pasta with vegetables and after... Dinner is served!

Overnight stay at the Masseria

Day 6: Thursday

Breakfast.

Departure for Castel del Monte. Guided tour of the Castle. *A UNESCO World Heritage Site and a unique piece of medieval military architecture, reflecting the humanism of its founder, Frederick II (13th century).*

Departure for Trani and visit of the city. *The magnificent Cathedral by the sea is one of the finest examples of Romanesque in Puglia. Some of the streets in and around the Ghetto area remain much as they were in the medieval period, and many of the houses display more or less of Norman decoration.*

Light lunch.

In the afternoon, a caffè' espresso with the Italian teacher before an Italian lesson. To follow, a cooking class (along with the Italian teacher) on how to prepare a wonderful medieval dinner.

Farewell Dinner and Rosolio (homemade liquor) tasting.

Overnight stay at the Masseria.

Day 7: Friday

Breakfast. *Arrivederci!* Transfer to the airport.

The above course includes:

2 transfer from and to the airport

All transfers from and to the Masseria

6 overnight stays

6 continental breakfasts

6 light lunch

6 dinners

5 Italian lessons (10 hours)

4 cooking classes (10 hours)

1 wine tasting (local wines)

1 extra virgin olive oil tasting

1 outdoor cooking displays

5 guided tours

Some tours to local vegetable and fish markets and wineries.

TOTAL COST: €1.850,00 per person