



## PASTA MAKING IN VAL D'ORCIA

Immerse yourself in the heart of Tuscany with a hands-on cooking experience at an organic farm in the Val D'Orcia area.

Nestled amidst vineyards, olive groves, and vegetable gardens, this traditional farmhouse offers a unique glimpse into Tuscan life.

Guided by a local cook, you'll learn the secrets of authentic Tuscan cuisine, from crafting homemade fresh pasta from scratches, the old-fashioned way with a wooden rolling pin. But also how to prepare traditional starters like bruschettas, crostini, cold cuts, and cheeses paired with local honey and jams.

The experience culminates in a delicious homemade dessert, paired with wines and spirits produced on the farm. A tour of the property and its cellar completes this unforgettable culinary adventure.

---

**THE PRICE INCLUDES:** Private Tour with a Driver Guide, Cooking Class with preparation of a 3-course meal, Typical Tuscan Lunch with dishes you prepared, Wine Tasting.

**DURATION:** 4H

**INFO:**

- Meeting Point: Piazza Giuseppe Garibaldi in Buonconvento (SI) . After the booking, the supplier will be able to indicate a more convenient and suitable location based on the villa's position
- On request, pick-up and drop-off at your accommodation to be quoted separately

