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Fun in Tuscany - tours for every taste
SMALL GROUP & PRIVATE TOURS ALL YEAR ROUND

Cooking Class in Tuscany!

fall in love with tuscan traditions!
Daily departures 9:30 am from Florence and Tuscany
Small group tour guaranteed

Prices:

ADULTS [+21 yo] 150 €/person (all inclusive)
STUDENTS [12-20 yo] 140 €/person (all inclusive)
CHILDREN [6-11 yo] 130 €/person (all inclusive)
INFANTS [0-5 yo] 50 €/person (all inclusive)

Important details:

Easy & Secure Booking
Instant confirmation
Lowest price guaranteed
Available all year round
Transportation included
Small group guaranteed
Departure from Florence
Pick up all over Tuscany
Departure: by 9:30 am
Kids friendly tour
Duration: 7.5 hours
Language: english
Differently abled friendly

Free Cancellation up to 24 hours in advance

Highlights:

Tuscany - Tour will takes place in the heart of Tuscany, in the west side of the Chianti wine region, approximately 40 Km N-W from Siena, 60 Km S-W from Florence and 40 Km N-E from Volterra, an area rich of history and tradition that will impress you with its natural beauty ...

San Gimignano - Part of this daytrip will be dedicated in exploring San Gimignano, a genuine medieval city featuring thirteen original 12th century towers, wonderful 1300 San Gimignano Museum, stunning panoramic view from "La Rocca di Montestaffoli" for great photo ops and more ...

World Champion Gelato - You will have the opportunity to taste the famous world champion Dondoli gelato, one of the main attraction of the town: enjoy the fantastic "Santa Fina Cream" (with pinuts and suffron), the "Rosemary Baby" (with raspberry and rosemary) and the Venere Nera (with blackberry and lavender) ...

Tuscan Cooking - Traditional tuscan cooking is based on simple and fresh ingredients. This is the first "secret" you will learn during the Fun in Tuscany cooking class. Many of the tuscan recipes make good use of basic mediterranean herbs such as rosemary, garlic, onion and sage. But each tuscan region along the centuries has devoloped its own traditions. In the area of San Gimignano saffron was cultivated since the 12th century. Nowday it's still one of the most important product of the area. Potatoes and tomatoes, wrongly considered kind of basic vegetables for the tuscan cooking, were discovered by the tuscan families only in the 16th century, imported by the "new continent". Maybe the most important foodstuff in Tuscany is bread. It enters every recipe and it is widely used in many different ways. Differently from other regions in Italy, bread is not salty in Tuscany.

Tour Includes:

Comfortable roundtrip transportation by AC 8-seater minivan
Informative english speaking tour guide
Three hours cooking class with an expert italian chef
Guided visit to the medieval town of San Gimignano
Authentic three courses tuscan wine pairing lunch
Stop at the Michelangelo square in Florence

Itinerary:

Once-in-a-life experience in the picturesque kitchen of an italian passionate chef!

9:15 am

Meeting point and check in will be on Via Curtatone n.9, in front of Cafe' Curtatone, a few minutes walk from the main Florence train station. Departure by 9:30am. In our comfortable air-conditioned 8-seats minivan you will be taken to the heart of the Chianti region where some of the most famous wines are produced.

11:00 pm

Cooking class begins. Under the guidance of our chef you will get your apron and learn some of the secrets to cook fabulous italian recipes. Fun for kids and adults is guaranteed!

1:45 pm

It's time for lunch. It's time to try out what you just prepared! Fresh pasta, delicious sauces and other tasty recipes will be paired with fine Chianti wines.

2:30 pm

Guided visit to the medieval town of San Gimignano. Our guides will inotrdue to the history and the most important monuments of the castle. We'll stop at the 1300 Museum, at the world champion Dondoli gelato and we'll enjoy the breathtaking panoramic view from the Rocca di Montestaffoli.

5:00 pm

After a wonderful day in Tuscany we'll be back to Florence. We'll drop you off at the same spot we

met in the morning. In case you joined us directly at the first farm, we'll drop you off back to your car.

[Note: All scheduled times are an approximation and can vary slightly based on situations out of our control (traffic, weather, etc.)]

Full Description:

Creating your own traditional tuscan lunch is fun!

This tour is prepared to bring you in touch with the enchanting tuscan countryside, food and wine. We'll visit a villa in the heart of the Chianti region, on the edge of a stunning medieval castle uplooking the tuscan countryside, where you will create authentic tuscan antipasti, learn about extravirgin olive oil, roll your own home-made pasta and relish our typical tuscan dessert.

After creating your own lunch, take pride (and a fork) to indulge in the feast that you have prepared. Tuscan cuisine is an experience full of celebration and satisfaction, that you can enjoy with your family or with your partner. Fun and passion will be the real ingredients of this fantastic cooking class!

On our way back to Florence we'll stop and have a walk into the medieval town of San Gimignano, featuring thirteen authentic 12th century towers, where we'll visit the famous Dondoli gelato maker and taste his world champion gelato. Do not miss "Crema di Santa Fina" with saffron and vanilla, "Venere Nera" with blackberry and lavender, and "Rosemary Baby" with raspberry and rosemary!

Meeting Point:

We meet 9:15 am in Florence, on Via Curtatone #9, in front of Cafe' Curtatone, just five min walk from S.M.N. train station.

Private pick up at your accomodation in Florence or at your villa in Tuscany available upon request at an extra charge.

Important Info:

Online booking is required

Tour lasts up to 7.5 hours

Vegetarian, vegan and gluten-free meals available upon request

Kids & family friendly tour

Differently abled friendly activity

Download tour description in PDF

More info:

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