



7 NIGHT ALL INCLUSIVE LUXURY

CULINARY RETREAT

Cook. Eat. Relax. Explore

30 MAY - 5 JUNE 2021

JOIN US AT VILLA PRATI ON AN EXCEPTIONAL ALL
INCLUSIVE ADVENTURE THAT COMBINES FUN AND
RELAXATION WITH MASTERING THE ART OF
SERIOUSLY GOOD COOKING

WWW.VILLAPRATI.COM

About the villa

The retreat will take place at Villa Prati, a luxury 7-bedroom villa set amidst the rolling hills and breath taking countryside of Le Marche guaranteeing peace and tranquillity. The kitchen which is where all the action will take place is large and open plan with a big island perfect for cooking classes. There is a terrace outside with a large table where guests can enjoy alfresco dining trying all the exquisite foods that have been prepared during the day which will be accompanied with carefully selected local wines. The villa is surrounded by large manicured gardens and a big swimming pool where you can sit back and relax with a cocktail.



Meet the team

Hello I'm **Daniela** and I will be your host and I can not wait to meet you and get to know you.

I am an events manager and planner but my passion and heart lies in food and cooking.

I have lived in le Marche Italy since i was seven years old and was brought up on a farm with animals and our own vegetables and cooking and preparing food became a big part of my growing up and is now a huge part of my life.

My favourite pastime is sourcing local artisans to discover new flavours and delicacies, shopping in local food markets, buying only the freshest local ingredients and then spending time in my kitchen cooking delicious healthy meals for my family and friends.

I have carefully planned what I believe to be an amazing itinerary with a perfect balance of exploring, cooking, eating, fun and relax. I will take you off the beaten tracks to meet the real experts in the field, the nonna that makes the best pasta i have ever tasted, the cheese farm where you will make your own ricotta, the butcher that will show you how to make sausage and salami and so much more!

So if like me you are passionate about real food and cooking then join me and we will have so much fun!

Our special guest this year is **Amy Vyse** and we are so excited that she will be joining us on this retreat!

Amy is an amazing cook, Masterchef UK quarterfinalist from 2020 and owner of the Incognito Club, a popular pop up restaurant in Nottingham. Amy, together with her baby daughter, Luna Florence and her husband will be flying over from the UK and staying at the Villa and will teach you some of her delicious recipes which will be then enjoyed for the evening meal paired with some carefully selected local wines. Who knows she may even prepare and demonstrate how to make her signature dish that won all the judges over from Masterchef, her lemon and goats cheese ravioli!



Cook. Eat. Relax. Explore

The Plan



The retreat has been carefully planned to make sure you get to experience a real taste of Le Marche while mastering invaluable cooking skills in a relaxed laid back family environment. You will meet local artisans to sample their foods and visit local markets to source the freshest seasonal produce. Cooking classes will take place at Villa Prati by Daniela, Amy and other experts where you will help prepare delicious meals which will later be enjoyed with other house guests in a relaxed and convivial atmosphere where the feast you have helped cook is paired with exceptional local wines. Does it get any better? Creating and sharing delicious meals with friends and family around the table using only the freshest ingredients!

Included

Airport transfers there and back at pre-established times
6 night all-inclusive accommodation at the luxury villa prati
exclusive use of the grounds and the large salt integrated pool
All meals and fine Italian wines

Over 15 hours cooking lessons where you will learn how to make pasta, focaccia, breads, desserts, traditional recipes and so much more

Handmade apron and recipe cards
Visit and tour around a local market and exploring local artisans
Day out truffle hunting and lunch out
wine tour and tasting
Horsebackride around the monstry Abbazia di Fiastra

Price for 6 night, 7 days all- inclusive culinary retreat

€ 1850 double occupancy +€ 500 per person surcharge for single occupancy

What our guests have to say

I would definitely recommend this course, it was so much fun, I met some great people, tasted amazing food and wine and brought home lots of great memories and great recipes
Danielle & Tim, Surrey UK

Who knew such healthy food could be made to taste so good! Thank you Villa Prati
Suzy, Liverpool, UK

Great experience at Villa Prati, everything was perfectly organised and the cookery course was great fun and very helpful, i hope to put all the helpful tips into practice!
Tom, USA



Cook Eat Relax Explore

The Experience

DAY ONE - WELCOME

You will be greeted at the airport by Stefano, a charming young man who will be your designated driver throughout your stay. He will bring you to Villa Prati where you will be met by Amy and Daniela who will have a lovely aperitivo and Prosecco to greet you.

Afternoon to unpack, relax by the pool and settle in followed by a Four course seasonal feast paired with superiore wines from Le Marche.

DAY TWO- LETS GET COOKING

After breakfast you will have your first cooking lesson with Daniela who will demonstrate how to make hand made pasta and a delicious sauce to accompany it. This may be gnocchi alla Lepre (hand made potato gnocchi with hare sauce) or pappardelle al Cinghiale (wild boar sauce) or traditional vincisgrassi (traditional lasagna from Le Marche region) which will then be enjoyed for lunch.

After lunch relax by the pool and later on enjoy a horseback ride around the monastery of Abbazia di Fistra. Four course seasonal feast paired with superiore wines from Le Marche.

DAY THREE - MORE COOKING AND EXPLORING

After Breakfast head up to the local village for the weekly market with Daniela to buy the fresh produce of the day and some fish which you will later prepare for your evening meal.

Afternoon cooking class at villa prati where you will learn how to make a delicious four course fish meal which you will then enjoy for your evening meal.

DAY FOUR - DAY OUT WITH TRUFFLE HUNT

After breakfast Stefano will drive you to the mountains where you will enjoy a few hours walking in the woods with truffle hunting experts who will guide you to hunt for truffles followed by a special truffle lunch.

Four course seasonal feast paired with superiore wines from Le Marche.

DAY FIVE - SAY CHEESE!

After breakfast we will visit the local farmer who will demonstrate how to make fresh ricotta and pecorino cheese. In the afternoon you will learn how to make focaccia bread and other traditional recipes from our region by a very talented chef and owner of a popular restaurant.

In the evening enjoy a delicious meal paired with regional superiore wines from Le Marche

DAY SIX - COOKING DEMO WITH UK MASTERCHEF CONTESTANT AMY VYSE!

Morning off to relax

Early afternoon wine tasting at La murola winery

Afternoon cooking class with our amazing guest and Masterchef UK quarter finalist, Amy Vyse followed by meal and live music at villa prati

DAY SEVEN - FAREWELL

after breakfast Stefano will pick you up and accompany you back to the Airport.



Contact us

www.villprati.com
tel. +3387970993
mail. info@villapрати.com

