



Vila Prati
Luxury Holidays & Weddings



6 NIGHT ALL INCLUSIVE LUXURY

CULINARY RETREAT

Cook. Eat. Relax. Explore

28 MAY - 3 JUNE 2022

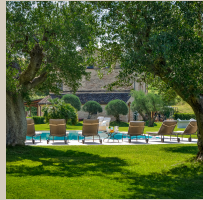
1 - 7 OCTOBER 2022

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 8-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

Daniela will be your host during the retreat. She is very passionate about food and cuisine without a doubt her enthusiasm will be contagious as she guides you through the excursions and cooking courses. The retreat has been carefully planned with a perfect balance of exploring, cooking, eating, fun and relax.

Daniela will take you off the beaten tracks to meet the real experts in the field, the nonna that makes the best pasta we 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!

Not only will you learn how to make traditional local dishes but for each retreat we also call out a famous local chef who will come and demonstrate how to cook and prepare a 4 course gourmet meal from scratch which you will later get to enjoy for your evening meal. So if like us you are passionate about real food and cooking then join us and we will have so much fun!



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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. Hand on cooking classes will take place at Villa Prati 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 swimming 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

Price for 6 nights all- inclusive culinary Retreat

€ 1950 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 1 - WELCOME

Arrive at Villa Prati to a welcome Aperitivo.
Afternoon to unpack, relax by the pool and settle in.
Delicious meal prepared paired with wines from Le Marche.

DAY 2- LETS GET COOKING

After breakfast you will have your first cooking lesson with Daniela and our talented Marcella, who will demonstrate how to make 3 types of pasta and complimentary sauces.
Afternoon visit to a local vineyard where you will have a private tour of the vineyard and winery and enjoy a wine tasting.
Later you will enjoy a delicious meal at Villa Prati.

DAY 3 - 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 demonstration 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 4 - 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.
Evening meal at Villa Prati

DAY 5 - SAUSAGES AND VINO COTTO

After breakfast we will visit a local butcher who will demonstrate how to make traditional sausages and other typical cured meats. You will also see how traditional vino cotto is made.
After lunch at villa prati you have an afternoon to relax and maybe book in a massage or roll up your sleeves and spend time in the kitchen with our chef who will be preparing a delicious meal for the evening .

DAY 6 - TRADITIONAL CHEESE MAKING, PIZZA & FOCACCIA

Experience the art of traditional cheese-making using authentic methods passed down through generations. Learn how to make 3 types of cheeses from cow's milk and how to stretch your own mozzarella. Using your cheese, make a typical Calcione ricotta desert as well as Crescia Marchigiana (a typical bread from the area). Later, learn the art of creating the perfect pizza base, and then use your freshly made cheese as part of your ingredients! Enjoy your creations over dinner.

DAY SEVEN - FAREWELL

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



Contact us

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