

Cooking Class and Discovering Parma- The Food Valley

Culinary experiences by Chef Anthony
The Italian Elixir

8 days Culinary Experience with Chef Anthony

ARRIVAL -June 8, 2024 **DEPARTURE** -June 15, 2024

ACCOMODATION -Novotel Parma

COOKING LESONS - Private Villa



Details

Arrival at Milano Malpensa where Chef Anthony welcomes you. Based on your arrival time have lunch in Milan or in Parma. If you're not too tired you start discovering the city with a quick walk. After your relax time Chef Anthony will present you your cooking plan for the week and cook dinner together.

DAY 1: ARRIVAL



DAY 2: TRADITIONAL BALSAMIC VINEGAR

Morning:

Take a breath in the nature. Enjoy a guided visit of Tradition Balsamic Vinegar production and discover the passion and the love behind which the black gold is made. Taste the 12, 20 and 25 years old Traditional Balsamic Vinegar. After your visit have a guided tour in the city center of Parma to discover the most beautiful hidden corner. At the end of you experience enjoy your lunch in a typical restaurant.

Afternoon:

Start your cooking class with Chef Anthony and enjoy dinner.





**DAY 3:
PARMIGIANO
REGGIANO**

Morning:

Relocate to the Parma countryside and explore a Parmigiano Reggiano factory to witness every step of the intricate natural process that results in the creation of the king of cheese. Wander through the aromatic aging rooms housing more than 5,000 wheels of Parmigiano Reggiano. After the tour, savor the various flavors of the cheese and appreciate how its qualities enhance with time. Conclude your visit by relishing a traditional lunch at a countryside Trattoria in Parma.

Afternoon:

Start your cooking class with Chef Antony



DAY 4: BOLOGNA

Morning:

Travel to Bologna. Discover the clock tower from where you can enjoy panoramic views of the city. Walk to discover its most evocative corners, where your guide will explain history and art to you. Stroll through the city's food market with a stop in the oldest shop in the neighborhood, where you can taste Raviolone, a particular Bolognese biscuit, accompanied by a glass of Pinoleto, an excellent local white wine. Have a lunch in a typical Bolognese Trattoria.

Afternoon:

Start your cooking class with Chef Antony and enjoy dinner.



**DAY 5:
CULATELLO
AND WINE
CELLAR**

Morning:

Travel to the Bassa and understand the meaning of the French word "Terroir". The penetrating scent of the fog accompanies you on a visit to the cellars where Culatello ages, the prestigious Italian cured meat with a noble and refined history. Admire the unique products intended for Massimo Bottura, King Charles, and many other famous lovers of Culatello di Zibello. Taste the overwhelming aroma of Culatello.

Afternoon:

Move to and historic villa where a family carries on the tradition of wine in full respect of nature. Taste selected wine, such as Lambrusco, Merlot and, Barbera, produced from hand-grown grapes. Enjoy an excellent lunch directly in the cellar, where you will try the local gastronomic specialties paired with wines. At the end of your experience start your cooking class with Chef Antony and enjoy dinner.





**DAY 6:
MODENA**

Morning:

Travel to Modena to uncover the Albinelli Market. Since the beginning of the 20th Century, it's been a place of meeting and flavours. Breathe in the Modenese tradition. During lunch, try the famous Tigelle filled with the typical cured meat of Modena and more.

Afternoon:

Start your cooking class with Chef Anthony and enjoy dinner.



**DAY 7:
PARMA HAM AND
TORRECHIARA CASTEL**

Morning:

Find out about Langhirano Village, the place where Parma Ham is born. Take a guided tour of the Parma Ham laboratory and discover every step of the process that gives life to this delicious product. Stroll through the fragrant cellars where Parma ham ages. At the end of the visit, transfer to Torrechiara Castle, which dominates the hills of the area. Let yourself be enchanted, like the directors, by the rich rooms permeated by the love between Pier Maria Rossi, a nobleman from Parma, and his beloved Bianca Pellegrini. Enjoy lunch in a typical trattoria.

Afternoon:

Start your cooking class with Chef Anthony and enjoy dinner.



**DAY 8:
DEPARTURE**

Details

Depart from Parma to arrive at your new destination.





This culinary experience has been created by Enton Qesari - Culinary Name Chef Anthony doing business in Treviso Italy with The Italian Elixir brand .

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- **Special Dietary Requirements**

Chef Anthony and Maestro Travel Experience (Tour Operator) will make any reasonable effort to accommodate special dietary or allergy necessities at no additional charge. Unfortunately, we may not be able to accommodate all special dietary needs requested. Please contact us at chef@theitalianelixir.com or

info@maestrotravelexperience.com before your departure in order to advise us of your dietary or allergy needs.

- **Suggestions**

Chef Anthony and our local guides will be happy to assist you at all times with suggestions and local tips to make the most of your free time.