

# Cooking Class and Discovering Parma- The Food Valley

*Culinary experience by Chef Anthony*  
**The Italian Elixir**

## 7 days Culinary Experience with Chef Anthony

### ARRIVAL

ACCOMODATION -  
COOKING LESONS -

### DEPARTURE

#### \*Pricing:

2 participants € 6,100per person  
4 participants € 5,600 per person  
6 participants € 4,500 per person  
8 participants € 4,000 per person

*\*Pricing is per person and varies depending on group size. Larger groups benefit from a lower per-person rate.*



#### Details:

Arrive at the airport, where Chef Anthony awaits with a warm welcome. Depending on your arrival, savor a lunch before the journey to Parma. Settle into your hotel, and as the day fades, Chef Anthony will share the week's culinary adventures. Together, you'll create and enjoy your first dinner, a simple taste of the magic to come.

### DAY 1: ARRIVAL



### DAY 2: PARMIGIANO REGGIANO

#### Morning:

Start your culinary adventure in the Parma countryside. Visit a Parmigiano Reggiano factory to see every step of the traditional process that creates the "king of cheeses." Walk through the maturing rooms with over 5,000 aging wheels and taste the unique flavors that develop with time. Finish the morning with a traditional lunch at a local trattoria in Parma.

#### Afternoon:

Begin your scheduled cooking class with Chef Anthony at the private villa.



**DAY 3:  
PARMA HAM AND  
TORRECHIARA CASTEL**

**Morning:**

Visit Langhirano Village, the birthplace of Parma Ham. Take a guided tour of the ham laboratory to see how this iconic product is made, then explore the cellars where it ages to perfection. After the tour, head to the stunning Torrechiara Castle, overlooking the hills. Discover its rich history and the love story of Pier Maria Rossi and Bianca Pellegrini. Finish your morning with a delicious lunch at a local trattoria.

**Afternoon:**

Your cooking class with Chef Anthony and enjoy dinner together.

---



**DAY 4:  
TRADITIONAL  
BALSAMIC VINEGAR**

**Morning:**

Take a moment to enjoy the beauty of nature before visiting a Traditional Balsamic Vinegar producer. Learn about the passion and dedication behind crafting this "black gold." Savor tastings of 12, 20, and 25-year-old balsamic vinegars. Conclude your experience with a delightful lunch at a restaurant in Reggio Emilia.

**Afternoon:**

Start your cooking class with Chef Anthony and enjoy dinner.

---



**DAY 5:  
CULATELLO**

**Morning:**

Travel to the Bassa and discover the meaning of the French word "Terroir". The penetrating scent of the fog accompanies you on a visit to the cellars where Culatello, the prestigious Italian cured meat with a noble and refined history, ages. Savor the overwhelming aroma of Culatello with a truly special lunch

**Afternoon:**

Start your cooking class with Chef Anthony and enjoy dinner.



**Morning:**

Travel to Bologna and visit the clock tower for panoramic views of the city. Explore the city's charming streets as your guide shares its history and art. Stroll through the bustling food market and stop at the oldest shop in the area to taste Raviolone, a traditional Bolognese biscuit, paired with a glass of Pinoletto wine. Enjoy lunch at a classic Bolognese trattoria.

**DAY 6:  
BOLOGNA**

**Afternoon:**

Start your cooking class with Chef Anthony and enjoy dinner.

---



**Morning:**

Spend the day at a beautiful winery, where you'll learn about the intricate process of crafting local wines like Lambrusco and Merlot. Stroll through the vineyard, soaking in the natural beauty among the rows of vines. Enjoy a light lunch paired with regional specialties, perfectly complemented by the wines.

**DAY 7: WINERY**

**Afternoon:**

Your cooking class with Chef Anthony and enjoy special firewall dinner.

---



**Details:**

Depart from Parma to Milan Malpensa Airport or continue your journey to another destination if you choose to extend your stay.

**DAY 8: DEPARTURE**





This culinary experience is brought to you by Enton Qesari, known as Chef Anthony, operating in Treviso, Italy, under The Italian Elixir brand.

**Contact : [chef@theitalianelixir.com](mailto:chef@theitalianelixir.com)**

**Mobile Business : [+1 305 546 5874](tel:+13055465874)**

**ITALY : [+39 328 68 54 638](tel:+393286854638)**



Tour operated by Maestro Travel  
Experience by Parma Tour SRL

**Via Paolo Maria Paciaudi, 2/E, 43121 Parma PR, Italy**

**Contact Person : Rossella Bassani**

**[rossella@maestrotravelexperience.com](mailto:rossella@maestrotravelexperience.com)**

**Mobile Business : [+39 339 1230633](tel:+393391230633)**

**Phone : [+39 0521 229785](tel:+390521229785)**

Website: [www.maestrotravelexperience.com](http://www.maestrotravelexperience.com)

---

---

**Book your Culinary adventure Now!**

- **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](mailto:chef@theitalianelixir.com) or [info@maestrotravelexperience.com](mailto:info@maestrotravelexperience.com) before your departure to discuss your specific requirements.**

- **Suggestions**

**Chef Anthony and our local guides are always available to provide suggestions and tips to help you make the most of your free time.**