

Cooking in Italy

Enjoy a four-day cookery holiday in Tuscany, staying in a private villa and learning to cook with a local chef

One of the most satisfying ways to learn how to cook Italian dishes is to do it in Italy with help from experts. **olive** has got together with Flavours Cookery Holidays to offer readers a four-day trip to Tuscany.

On arrival at Pisa, you'll be transferred to Villa Segelato on the Forci estate, which is high in hills above Lucca amid vineyards and olive groves. The area has a strong culinary tradition of olive oil and wine production and you'll be able to sample the estate's wine, olive oil, pecorino cheese and honey during your stay. On the first evening you'll have dinner on the terrace, which has views of the valley, dotted with ancient bell towers, olive groves and 18th-century villas.

On day two, you'll take a cookery class in the morning – typical dishes include zuppa di farro, a hearty bean soup; tortelli lucchese, pasta filled with spicy meat and covered in a ragu; and a classic dessert of cantuccini, sweet almond

biscuits, dipped in vin santo. The afternoon can be spent relaxing, wandering round the estate's winery and taking part in a tutored wine tasting before having dinner at the villa.

Day three will start with a cookery class followed by lunch and exploring the medieval city of Lucca. After an aperitivo in the Piazza del Mercato, dinner will be at a local trattoria where the family cure their own meats and make their own cheese. On day four, you'll enjoy your final cookery class and lunch before departure.

During your stay, you'll appreciate the luxury of Villa Segelato, which is for a minimum of six guests and a maximum of eight. Each room is en suite, and the villa has Tuscan touches such as terracotta tiles, wooden beams and a large kitchen. There is also a private pool. Enjoy all this for just £899 per person (no single supplement) – and return with authentic Italian recipes up your sleeve.



Pictured top to bottom: Explore the medieval city of Lucca; a local chef; the luxurious villa

What's included

- Return flights from Gatwick to Pisa*, airport transfers and transport for all organised excursions (accompanied by a local Flavours Cookery Holidays host).
- Three nights' full-board accommodation.
- A selection of wines to accompany meals.
- Three cookery lessons, private wine tasting, a trip to Lucca and meal in a local restaurant.

DATES Availability in February, March, April and May 2008. See flavoursholidays.com.

TERMS & CONDITIONS

1 A deposit of £400 per person is required to secure the booking and the balance is payable eight weeks before departure. 2 Each holiday is subject to a minimum of six and a maximum of eight guests. 3 Travellers need to organise their own travel insurance.

* regional flights can be arranged on request.

To book: call 0131 625 7002 and quote olive Jan (Please have your credit or debit-card details handy)