

## Cooking Class Experiences

### “FARINA BÒNA” COOKING CLASS- EXCLUSIVE EXPERIENCE

*Farina Bòna*, the “good flour”, is a unique product obtained from roasted corn. Its deep-rooted origins take us to a spectacular, remote valley in the back of Lake Maggiore. Our cooking class is a real celebration of its humble origins and of its fame and importance in the gastronomic traditions of Ticino, today. We visit the original stone mill, where passionate and dedicated locals still produce *farina bòna*. We witness the various steps and have a tasting of several products, including beer, made with this special flour, and enjoy some local wine. We visit an artisanal studio, where a group of local women carry down the ancient tradition of weaving straw, turning it into a real art. Our cooking class is the grand finale. Under the guidance of a chef, we prepare a meal where the main protagonist is *farina bòna*. The dishes will depend on the season. Sit down dinner, accompanied by local wine. A truly unique experience. Opportunity to buy the product and cook the special dishes at home.



**NUMBER OF PARTICIPANTS:** 2 - 15. Larger groups on request.

**PRICE PER PERSON:** from SFr. 160.-

**INCLUDED:** visit to mill, products tasting, visit to weaving artisans workshop, cooking class, three-course meal, wine, water, coffee, English-speaking tour guide for the entire time, private transport available for the entire day.

**LOGISTICS:** starting point is Locarno. Other locations possible upon request.

**WHEN:** on request. Full day.

### GNOCCHI BY THE LAKE

A leisure cruise on Lake Lugano and a hands-on cooking class in an elegant village strategically positioned on its shores is a glamorous and fun way to enjoy an afternoon and evening. We make our way from Lugano to the enchanting village of Morcote, rated “Most Beautiful Swiss Village” in 2016. In Morcote, we will get our hands “in pasta”, literally. With an unforgettable cooking class experience, we learn how to make *gnocchi*, a traditional dish of Ticino, consisting of flour and potatoes or, depending on the season, pumpkin or chestnut flour. We will enjoy our dinner on the panoramic veranda right on the water, savouring the gnocchi we just made and finishing our meal with a sunset on the lake. Three-course meal paired with local wines.

**NUMBER OF PARTICIPANTS:** 2 - 15. Larger groups on request.

**PRICE PER PERSON:** from SFr. 175.-

**INCLUDED:** cooking class, three-course meal with wine, water, coffee, boat cruise to Morcote, return to Lugano by private bus, English-speaking tour guide for the entire time.

**LOGISTICS:** starting point is Lugano. Other locations possible upon request.

**WHEN:** on request. Half day.



## DELUXE COOKING CLASS ABOVE LAKE MAGGIORE

Discover the secrets of the Swiss-Italian cuisine of Ticino with an exclusive cooking class in the welcoming setting of a “rustico”, a typical century-old stone house of Ticino above Lake Maggiore, renovated in style. Guided by the deep-rooted knowledge of our host and sommelier, with recipes handed down by her grandmother, discover how to make the traditional dishes of this region: two different types of risotto or a more elaborate three-course meal. Start with an aperitif in the traditional cellar of the house, where our host/sommelier introduces you to a wine reality unknown to most. Delve into a cooking class, followed by a sit down dinner on the outdoor terrace, weather permitting. The dinner will be paired with wine. To/from cooking class by public transport.

**NUMBER OF PARTICIPANTS:** 2 - 12.

**PRICE PER PERSON:** from SFr. 220

**INCLUDED:** cooking class, two risottos, aperitif and wine with dinner, water and local sodas, coffee/local herb teas, English-speaking tour guide for the entire time. Optional private vehicle transfer to/from cooking class.

**LOGISTICS:** starting point is Locarno. Other locations possible upon request.

**WHEN:** on request. Half day.



***Upon request, we can customize all the above experiences.***

## CONTACT

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