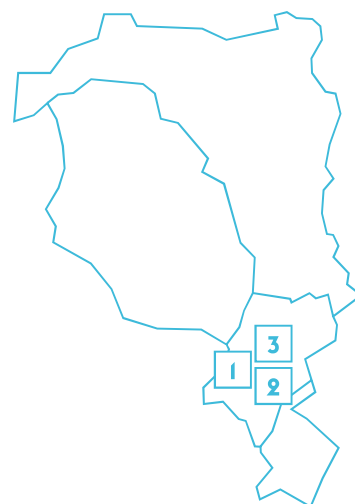


READY-MADE PACKAGES

Cooking workshops



1

Ciambella workshop

The Ticino “ciambella” is part of the Swiss Culinary Heritage. It’s a spicy, crunchy, crumbly, ring-shaped cookie with a hole in the center.

At Osteria degli Amici in Villa Luganese, you can learn how to make Ciambelle, and while waiting to take them out of the oven, you can enjoy a good local wine, salami and cheese from the region. You can take home your still warm ciambella.

Price from CHF 85



tours-in-ticino@bluewin.ch
ticino.ch/trade/packages



2

Cruise & Cook: cooking like a chef

The unique experience starts with a charming cruise on Lake Lugano followed by a stop on the opposite shore in a Grotto to enjoy a drink on a terrace with a wonderful view of Ticino’s largest city and cultural hotspot. Afterwards, with the help of the Chef, participants prepare a typical Ticinese meal such as risotto or ravioli to be enjoyed accompanied by a glass of delicious wine.

Price from CHF 145



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3

Ravioli workshop

Participants are involved in every phase of the process: making the pasta dough, preparing the filling, and assembling the ravioli, each step explained and guided by the Chef. Afterwards, participants enjoy a meal composed of the ravioli they created, local wines and a dessert.

Price from CHF 185



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Prices on a p.p. basis - additional participants might decrease the individual fee.