

# Agnes Lanza Lanza

A SICILIAN COOKING EXPERIENCE



Book now

**When:**

October 24-29, 2017

**Who:**

The course will be led by the famous food blogger, Beatrice Peltre. She is the author of “La Tartine Gourmande: Recipes for an Inspired Life” (Roost Books, Feb 2012), and “My French Family Table” (Roost Books, May 2015). She lives in Boston with her husband, her daughter Lulu and her son Rémy.

Béatrice Peltre was born and raised in the countryside in northeastern France. She is a freelance food writer, stylist and photographer, and the author of the award winning blog La Tartine Gourmande.

## Food Styling and Photography with Beatrice Peltre

Her work has appeared in such places as the Martha Stewart Show, Saveur, the New York Times, the Washington Post, Fine Cooking, Bon Appétit, Clean Eating, Mindful, Oprah

Magazine, Whole Living, the Huffington Post, the Wall Street Journal, and the Boston Globe, as well as in other international and online publications and books.

**What:**

It will be a combined food styling and photography workshop with cooking classes at Case Vecchie, and guided tours in Sicily to discover its beautiful food scene and sceneries. Beatrice will be teaching the food styling and photography sessions while Fabrizia Lanza,

director of the cooking school, will lead the cooking classes. And amongst it all, there will also be local visits to discover snapshots of the Sicilian culture (such as visiting a ricotta farm, style a picnic at the beach before a photo shoot, wine tastings, and more). Some props will be provided—and a number of classic and innovative styles will be explored and compared. Bring your own SLR camera (and tripod, if you have one, and any additional props you'd like)—this class is an invaluable introduction for aspiring food photographers and stylists to start building a portfolio

**Where:**

The Anna Tasca Lanza Cooking School, located at Case Vecchie on the Tasca D'Almerita Regaleali Winery and Estate in central Sicily, is an ideal place for food bloggers (or aspiring food bloggers) to come and sharpen their skills.

**Cost:**

€ 2.700 per person for single-occupancy;

€ 4.800 for 2 people in a double occupancy.

Prices include: Accommodation, lessons, meals, trips to local producers, Wi-Fi service, tea/coffee furniture into your room, free access to the swimming pool at Case Vecchie.

Prices exclude: Airfare to Sicily, transportation to/from the airport.

Upon request, we can organize a cab for you from both Palermo or Catania airport; Price for this transportation is € 150 each way.

**Accommodation:**

Accommodation is in charming rooms that are part of the 19th century Case Vecchie country home and cooking school. Beds have embroidered linen, old framed prints line the walls of the bedrooms, which are full of Sicilian rustic charm. Several rooms have sweeping views of the vineyard and gardens from the shuttered windows.

**Schedule:**

Day 1 — Monday, October 24

- Arrive in late afternoon, between 4-6pm, for an introductory di-

*Please note, due to the seasonal rhythm of life and agriculture in Sicily, planned activities and schedules may change at short notice. If this is the case, an equally engaging activity will be arranged.*

scussion over Sicilian aperitifs and a welcome dinner.

Day 2 — Tuesday, October 25

- Breakfast at 8:00am. Visit local shepherd and cheesemaker Filippo Privitera, Return at Case Vecchie around 11:30am. The next hour will be an introductory course discussing basics and advanced camera features and food styling tips. Lunch at 1pm. Meet at 3pm for our first food styling and photography session. We will collect mixed greens and herbs in the garden for a class on styling salads and using fresh greens. Meet at 7 PM for aperitifs followed by dinner.

Day 3 — Wednesday, October 26

- Breakfast at 7:30am and leave at 8:30am for Agrigento for visiting the Valleys of Temples. We will bring a picnic and chilled wine for lunch, with a lesson on styling. Return to Case Vecchie by 4:30pm. In the afternoon, we will learn how to make gnocchi and a fresh garden salad with Fabrizia before dinner.

Day 4 — Thursday, October 27

- Breakfast at 9am, followed by fruit harvesting in the orchards, then lunch. In the afternoon, we will meet for a cooking and styling session with Béa and Fabrizia, making tarts with our harvested fruits. Meet at 5pm to visit Case Grandi winery for a wine tasting. Dinner at Case Vecchie.

Day 5 — Friday, October 28

- Breakfast at 9am, followed by a cooking lesson with Fabrizia, then lunch. In the afternoon, we will visit a local coffee roaster in the nearby town of Valledolmo, followed by a photography session. Before dinner, we will have a chance to relax in the garden, take a walk around the estate, and rest before meeting for our farewell dinner together.

Day 6 — Saturday, October 29

- Breakfast at 9am, followed by goodbyes.