

Anna Tasca Lanza

A SICILIAN COOKING EXPERIENCE



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David Tanis Cooks in Sicily

When:

May 29 – June 3, 2017

Who:

David Tanis has worked as a professional chef for three decades, and is author of multiple acclaimed cookbooks, including “A Platter of Figs” and “Other Recipes”, which was chosen as one of the 50 best cookbooks ever by the Guardian/Observer (U.K.)

He spent many years with Alice Waters at Chez Panisse restaurant in Berkeley, California, he ran the kitchen of the highly praised Café Escalera in Santa Fe, New Mexico, and he operated a successful private supper club out of his former home in Paris, France.

He is passionate about simple, seasonal home cooking—real food—and is inspired by his travel and the regional cuisines of Europe, Asia, and Latin America. He currently resides in New York City and writes a weekly food column for the New York Times.

What:

6-day culinary workshop celebrating the seasonal bounty of Sicilian spring.

Where:

The Anna Tasca Lanza Cooking School, located at Case Vecchie on the Tasca D’Almerita Regaleali Winery and Estate in central Sicily.

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, May 29 - SETTling IN:

- Arrive between 4-6 p.m. and settle into your room before a Sicilian aperitivo and welcome dinner.

Day 2 — Tuesday, May 30 - FORAGE:

- Morning tour of the Case Vecchie gardens and orchards. You'll learn how to improvise a menu around the "arm"-to-table philosophy of Anna Tasca Lanza, selecting from the seasonal bounty of garden and wild vegetables, including wild fennel, spring peas, spring onions, artichoke, and wild greens. We'll use our harvest for a lunchtime cooking lesson.

After an afternoon for resting or exploring the surrounding vineyards, we'll follow the setting sun through the fields to the ancient hillside

village of Polizzi Generosa, where we can visit one of the most ancient pottery producers in the area.

Dinner at Case Vecchie.

Day 3 — Wednesday, May 31 - WINE, CHEESE, and SEA:

- In the morning we will visit local shepherd and cheesemaker Filippo Privitera, where we will watch traditional ricotta production and taste both freshly produced cheeses and the family's aged cheeses. For lunch, we'll have an in-depth Sicilian cheese-and-wine pairing workshop at Case Vecchie, with a variety of Tasca D'Almerita wines learning about how they are produced, as well as sample the variety of Sicilian cheeses that could go with them.

That evening, we'll switch our focus from the land to the sea, incorporating fresh, local Sicilian fish into our evening cooking lesson and dinner at Case Vecchie.

Day 4 — Thursday, June 1 - WHEAT:

- Today we'll learn techniques for working with wheat, from the variety of flour options to the variety of recipes (from pasta to focaccia to peasant bread to couscous).

Evening cooking lesson and dinner at Case Vecchie.

Day 5 — Friday, June 2 - CITRUS:

- That morning, we'll drive through the spring landscape to the Agrigento's ancient "Valley of the Temples" where we will sightsee and picnic under the blossoming citrus groves.
- That afternoon, we'll have a cooking lesson focused on incorporating seasonal Sicilian citrus into refreshing granitas, gelato, and salads. Dinner at Case Vecchie.

Day 6 — Saturday, June 3 - Goodbyes

- Breakfast at 9am, followed by goodbyes.

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.