



Book now

When:

August 28 – September 2, 2017

What:

The heat of August brings with it the sweet, tangy flavors of Sicilian tomatoes. During this workshop, we will preserve the bounty of August, learning how to make a very important staple in Sicilian cuisine—Estratto (tomato paste). Fabrizia Lanza will teach us the process of making the Estratto, in between moments of relaxing in the pavilion, touring the garden of Case Vecchie, and cooking together in the kitchen. During this course, we will

Tomato Paste Workshop with Fabrizia Lanza

enjoy 5 cooking classes, with different menus highlighting the seasonal Sicilian produce and Tasca d'Almerita wines, from a variety of our vineyards around the island. We will also have the chance to explore local producers, including a nearby coffee roaster and our local cheese maker. We will bask in the tastes, smells, and sunshine of Sicily as we bid August farewell!

Where:

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

Cost:

€ 2.500 per person for single-occupancy;

€ 4.600 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, August 28

- Arrive in late afternoon between 4-6pm, settle into your accommodation and meet for an introductory discussion over Sicilian aperitifs and a welcome dinner at Case Vecchie.

Day 2 — Tuesday, August 29

- Breakfast at 9am; A morning of washing and prepping tomatoes. After being washed and chopped, the tomatoes will be dumped into the big cauldron to begin breaking down, making the Salsa Pronta; Lunch at 1pm;

We will return to our Tomatoes in the afternoon and will pick figs for drying in the sun;.

For dinner, we will cooking together a variety of savory dishes using fresh tomatoes followed by dinner.

Day 3 — Wednesday, August 30

- Breakfast at 9am; A morning of first stage of Estratto making; we will spread the juice into boards to begin drying in the sun.

Lunch at 1pm; Then an afternoon preparing the tomatoes and figs for drying. Meet at 5:30pm for a tomatoes-centric cooking lesson with Fabrizia. We will cook right up until aperitif at 7:30 followed by dinner at 8pm.

.Day 4 — Thursday, August 31

- Breakfast at 9am; Meet the gardener at Case Vecchie for a garden tour; We will spend the rest of the morning tending to the Estratto and sundried tomatoes and figs;

Lunch at 1pm; The afternoon will be filled with more tomato care and harvesting vegetables and grapes for dinner; We will have a cooking lesson at 5:30pm followed by aperitif and dinner.

Day 5 — Friday, September 1

- Breakfast at 9:00am; A morning of finishing up our tomato projects followed by a Sicilian cheese tasting before lunch; Final project wrap-up in the afternoon, making the Pelato, followed by a farewell dinner to begin after aperitifs at 7:30pm.

Day 6 — Saturday, September 2

- 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.