



Learn to cook in Italy's gastronomic motherland
Emilia Romagna
2009

1st course, 3rd week in September Arr. 21st – Dep. 25th 5 Days 4 Nights
2nd course, 3rd week in October Arr. 19th – Dep. 23rd 5 Days 4 Nights

Min. 2 – Max. 5 participants.

Mon-Fri

Cookery course (in English) : 12 hours + 3 hour Wine tasting seminar.

With bi-lingual Chefs Enea and Jon plus all staff English speaking.

Accommodation : Full Board in double room with toilet (en suite or private). See our Internet address for details www.trekorone.it and following attachments.

Price € 600,00 per person (€ 100,00 supplement for single room)

Extras

Full insurance on the premises during your stay at the Tre Corone

Hats, aprons and utensils provided

2 excursions to wine producer (including wine tasting session) /retailer

Extra class for continental breakfast –Italian coffees and cappuccino, available early in the morning (to be booked in advance).

Farewell dinner with traditional live music provided by our guest accordionist Norberto and friends.

Vegetarian menu option (to be booked in advance)

Programme

Mon.

Afternoon/evening: independent arrival followed by six course gourmet evening meal with fine wines (see à la carte menu attached).

Tues.

Continental breakfast

2 hrs cookery master class: 1 Fresh pasta – Tortelli - 2 Semifreddo al torroncino

Lunch

2 hrs cookery master class: 1 Pollo alla diavola with Courgettes alle Tre Corone
2 Appetizers: Bruschetta, Bortolina.

Dinner / Stroll down to the river Po and a local Inn to sample regional wines

Wed.

Continental breakfast

2 hrs cookery master class: 1 Risotto ai funghi – Stock - 2 Tiramisù

Lunch

Visit to local food market “ Il Gigante” and shopping advice.

2 hrs cookery master class: 1 Scaloppine al limone and Fennel à gratin
2 Brasato al Barolo con Purée and roasted Carrots (to be eaten Thurs night)

Dinner and wine-tasting lesson in house at the Tre Corone

Thurs.

Continental breakfast

2 hrs cookery master class: 1 Ragù – Lasagne al forno – 2 Pesche ripiene

Lunch

2 hrs cookery master class: 1 Pizza / Gnocco fritto – 2 Banana en flambée

Visit to Borgonovo Wine producer “ Valtidone” for wine tasting session.

Dinner / Music

Fri.

Continental breakfast

Independent departure

Affordable authentic Italy



Marian and Sergio are now taking bookings for the 2009 season.

The fully renovated **Official Youth Hostel** is situated right on the Crusade trail (the "Via Francigena") from Canterbury to Rome, just 1 km from the majestic river Po, in the tranquil village of **Calendasco (Piacenza)**, just 50 miles south-east of Milan.

There are **16 rooms**, most of which are en suite. Facilities in the hostel include a **library, chapel, lounge, TV/video room, fully licensed restaurant, bar, BBQ area and tea-garden**. In the immediate vicinity (5 mins walk) there is a superb open-air **swimming pool** complex (open mid-May to early September) which offers discounts to hostel residents. Other sports facilities within walking distance include **tennis courts, volleyball/basketball courts, football/rugby pitches, two equestrian centres and extensive cycle paths**. Local inns offer ancillary services such as horse-drawn carriage picnic trips and ferry boat trips along/across the river Po from €5 per person.

The Tre Corone (the Three Crowns) is in the region of Emilia-Romagna, famous for its tradition of superb food and excellent wines.

In the hostel restaurant, run by our elder son Enea, you can sample local and international cuisine from both the set and a la carte menus. Furthermore, within a radius of 2 km, there are at least 6 other establishments we would recommend for their fine wines and succulent dishes - all at extremely reasonable prices.

Menù à la carte

Antipasti

*Gnocco fritto, Bortolina, Farinata con Salumi vari
Ventaglio di pera alla Bonarda con crema di Mascarpone
Cipolle in agrodolce*

Primi piatti

*Tagliolini e/o Maltagliati freschi all'uovo
Raviolini al tartufo nero*

Spaghetti, Penne, Rigghettoni, Farfalle, Gramigna

*Sughi: Noci, Funghi, Ragù, Panna e Salmone, Salsiccia, Alla Norma, Burro e Salvia,
Pomodoro.*

Secondi piatti

Brasato al Barolo

Pollo alla Diavola

Costata di Manzo

Tagliata di manzo Rucola e Grana.

Saltimbocca alla romana

Salsiccia alla Griglia

Puntine di Maiale arrosto

Contorni

Purè di patate, Patate arrosto e fritte

Finocchi o Spinaci gratinati

Insalate di stagione

Formaggi

Piatto di formaggi misti con mele e noci.

Gorgonzola, Grana, Taleggio, Provolone

Dolci

Cheesecake ai frutti di bosco

Fragole e crema chantilly

Banana flambé

Frutta

Di Stagione e secca

Menù Vegetariano

Antipasti

Bortolina, Gnocco fritto, Farinata.
Pipolle in agrodolce, Melone e Grana, Pere alla Bonarda.
Tortine di Asparagi, Bruskette

Primi piatti

Tagliolini freschi all'uovo al Sugo di Noci
Pasta alla Norma, Primavera, ai Funghi, Burro & Salvia
Trofie, Trenette, Gnocchi, Tagliolini al Pesto Genovese
Spaghetti: Aglio & Olio e Peperoncino
Risotti: Alla Parmigiana, All'Ortolana.
Crema di Carote e Mele

Secondi piatti

Melanzane alla Parmigiana
Caprese, Carpaccio Rucola & Grana
Formaggi alla Piastra: Tomino, Proste di Grana, Provolone, Scamorza.
Omelette: al Formaggio, Spagnola, Bavaroni,
Uova sode in umido alla Diacentina

Contorni

Patate arrosto, Carote al forno, Patate fritte, Anelli di Cipolla fritti
Zucchini, Peperoni, Melanzane e Pipolle alla Griglia
Insalate e Pinzimonio di stagione

Formaggi

Gorgonzola, Taleggio, Stracchino, Grana.
Caprino Olio e Limone

Dolci

Semifreddo al Torroncino, Panna Cotta

Frutta

Banana Flambée, Fragole, Mele e Pere alla Bonarda o alla Vaniglia con Gelato



Wine List

White wine

Ortugo

Trebbianino

Malvasia secca

Malvasia dolce

Pinot grigio

Cortese

Red wine

Barbera

Bonarda

Gattornio

Barolo

Bardolino

Delcetto

Chianti

Spumante

Franciacorta

Carpanè Malbelli

Moscato d'Asti

Champencise

Berlucchi

Ferrari

Champagne

Veuve Cliquot

Moët Chandon