

COOKING IN ITALY

A Culinary Week at Villa il Boschetto in Le Marche

Year after year, this unique and fully inclusive week in the beautiful region of Le Marche proves a roaring success. The region is on the Adriatic coast near Ancona. It is jaw achingly beautiful and a far cry from the madding crowds of Tuscany and other major tourist magnets of Italy. With very little tourism, some of the best cuisine and ingredients in Italy, high quality vineyards and UNESCO listed Renaissance towns such as Urbino, Le Marche offers a rare insight into the real Italy.

Early summer is the best time to travel as the weather tends to be warm, calm and sunny but not too hot. This is perfect for making the most of the gorgeous Villa il Boschetto with its lovely large pool and outdoor kitchen which is ideal for prepping vegetables and rolling pasta and a leisurely breakfast in the early morning sunshine.



TRIP ITINERARY

Friday

We will meet you at Ancona airport at lunchtime and take you to Villa il Boschetto, located a 45 minute drive inland on a hill top just outside the small market town of Appignano. A light lunch will await you and the afternoon is yours to settle in to your room and familiarise yourself with the gorgeous villa and the grounds with its open views to surrounding farmland and the foothills of the Sibillini mountains. We will prepare a wonderful welcome dinner for you - the only meal in which you have not played any part! You will also be introduced to your first but - if last year is anything to go by - far from last Aperol Spritz as an aperitif.

Saturday

We set off for the mountains and the lovely market town of Cingoli, half an hour from our base. Cingoli is home to a thriving Saturday morning market which we will take you around to buy fresh ingredients for dinner. After that we will leave you to explore the lovely town and sit down for a coffee or ice cream while admiring the stunning views over the landscape below and down to the Adriatic in the far distance. We return to Villa il Boschetto after lunch for a few hours relaxation before calling you to the kitchen for our first cookery session together, introducing you to the local cuisine and creating a wonderful 3 course evening meal.



Sunday

We will spend the day at the villa cooking porchetta and relaxing by the pool.

Monday

we spend the morning at base making and eating a light lunch before setting off in the afternoon to two wineries: Fattoria Forano and Il Pollenza. These are followed by an early evening stroll through beautiful walled medieval town Treia with its spectacular views of the rolling landscape and then supper at stunning hill top restaurant Casolare dei Segreti

Tuesday

A full day of cooking at the villa, including making fresh bread, pasta, sauces and desserts. There is also plenty of time to enjoy the wonderful garden, the surrounding landscape and the pool.

Wednesday

This is our last full day together. We will pop in to Appignano for an opportunity to visit the superb local supermarket and independent shops, perfect for stocking up on produce such as Parmesan, salami and ham. On our return, we will set up a light lunch.

In the afternoon we gather in the kitchen for a cookery class focusing on classic Italian cooking followed by drinks and supper.

Thursday

We will have breakfast and ponder how on earth to fit all the pieces of Parmesan and local ham within the Ryanair luggage restrictions! Once sorted we will take you back to Ancona airport for the early afternoon flight home.

Villa il Boschetto

Il Boschetto welcomes guests with open arms. The heart of the house is the former cow stalls, now a massive kitchen with views over the surrounding hills and farmland. There are also two beautiful and comfortable drawing rooms furnished with the Persian rugs that bring warmth and colour throughout the villa.

Wide doors lead onto the pergola covered terrace that runs along the house and onto the extensive garden, outdoor kitchen and saltwater pool.

The typically Italian open air summer kitchen provides a big covered area for food preparation and large dining table. Weather permitting, we will be serving breakfast and drinks here as well as preparing some of the food we will be cooking.

The villa sleeps 10 guests in five beautiful bedrooms. All the bathrooms are new and of the highest standard and stocked with shampoos, soaps and lotions. The bedrooms all have hairdryers and adaptors and there is a massive lavender scented linen press stacked to the brim with bathroom and pool towels. There is also a laundry for guest use.

"I knew that the cooking classes would be informative, fun and ultimately delicious... but the holiday itself totally exceeded our expectations...By the end of the week we were all experts in making staples like pasta and focaccia, but also prepared some stunning dishes fit for a feast...Meals were taken outside with the other guests, now friends, with a selection of very good locally produced wines, and would last all evening as we sat and ate what we had cooked that day...It was wonderfully informal, intimate and felt very exclusive...The holiday was fully inclusive from the time we were met at Ancona airport until we dropped off there...The holiday was excellent value for money and we both agreed we would do it all again in a heartbeat"

PRICES AND DATES

- £2,800 - 2 twin rooms with shared bathroom
- £3,100 - 2 en suite double rooms
- £3,600 - 1 deluxe suite with en suite wet room

(Prices are per room with 2 people sharing)

The trip is totally inclusive from the moment you arrive at Ancona airport until we drop you back there at the end of the week and includes:

- 6 days of luxury accommodation
- All meals, drinks and snacks at the villa and out on trips
- 9 cookery classes
- 1 deluxe dinner with wine
- 1 3-course lunch with wine in Cingoli on the Saturday
- 2 exclusive wine tastings

**Friday 21st - Thursday 27th
June**



TAKE A TOUR WITH US

Our culinary trips are all-inclusive with no need to spend any money unless you would like to buy something to take home or the odd coffee or glass of wine. However, flights are not included and our transfer service assumes Ryanair flights from Stansted. Trips are all subject to a minimum number of bookings in order to run. We advise guests not to book their flights until final confirmation has been received from us approximately 6 weeks prior to the start date that the trip is going ahead. As stated in our terms and conditions, we cannot refund payments in respect of travel in the event of cancellation before this confirmation has been given. Therefore, early booking of your flights is entirely at your own risk. Please see our website for our full terms and conditions.

OTHER TOURS RUNNING IN 2019

Secret Italy Slow Food Trail
Thursday 9th - Sunday 12th May

Stockholm Heritage Food Trip
Friday 20th - Sunday 22nd September

Italian Truffle Trip
Thursday 31st October - Sunday 3rd November

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