

# TRULY TRUFFLES!

For this trip we are based in the UNESCO world heritage town of Urbino. This small, exquisite hill top town still has much of its Renaissance architecture intact and its steep, cobbled streets, superb patisseries and restaurants usually have an immediate effect on our guests. The Ducal Palace, painter Rafaello's house and the exquisite Oratorio di San Giovanni Battista alone put Urbino in the same league as Florence or Sienna - only on a very much smaller and tourist-free scale.

From the tranquility of Urbino we visit the little town of Acqualagna for the annual truffle festival to sniff, taste and marvel our way around this picturesque mountain village as it transforms itself into the heaving epi-centre for all things truffle! We will join a man and his dog for a morning truffle hunt, enjoy front row seats in the cooking theatre and sample hand made Passatelli with truffles, cooked over an open fire in the town square.



## TRIP ITINERARY

### Thursday

We touch down in lovely Marche mid afternoon and head straight to the family owned Guerrieri estate where we will enjoy a light, late lunch and a wine tasting. The Guerrieri family make artisan pasta from their own wheat, sublime oils from their olive groves and outstanding wines from old traditional grape varieties. A far cry from large commercial wine tastings, we are invited into the manor house for an intimate tasting. We will depart from Guerrieri late afternoon and will hopefully catch one of the region's spectacular sunsets over the mountains as we wind our way up to Urbino.

We check into majestic former convent Albergo San



Domenico before meeting for dinner at Enoteca Antiche Bontà, run by two sisters, Monia and Michela. They present wonderfully informal sharing platters of local cheeses, charcuteries, honey, bread and, of course, truffles and share their knowledge and vast collection of local wines.

### Friday

We will enjoy a leisurely breakfast before stepping out on the beautiful square for a wonderful day of exploring this stunning little town. Some of the most important works of the early Renaissance still hang in Urbino and it is a privilege to see so much of it up close - and without crowds.

Lunch is enjoyed at our favourite bar and café and dinner is at elegant Antiche Osteria della Stella where we will have a four course, truffle infused, tasting menu.

### Saturday

After breakfast we follow the beautiful winding roads from Urbino down to the little market town of Acqualagna, home of the annual truffle festival. Our first encounter is with Paolo, our truffle guide, and his amazing dogs. Between them, they will make sure we have a hugely enjoyable morning on the green slopes finding, sniffing and learning about truffles.



By early lunchtime, we will be dropped back down to Acqualagna itself to join the frenzy that is the *Feria del Tartufo*. During the festival, this normally sleepy little town is flooded with local visitors who come to sniff, talk, taste and trade truffles. We will enjoy an alfresco lunch of freshly made Passatelli with fresh truffles, stroll the market and try our hand at identifying and buying the perfect truffle to bring home.



In the afternoon we will join the *Salone del Gusto* for a cookery show and wine tasting. There will be a few hours of free time before our evening meal at Ristorante Lampino, run by Paolo and his wife. Our driver will bring us safely back to the tranquility of San Domenico and Urbino at the end of the evening.

Sunday

There is time for an early morning stroll around the ramparts of Urbino and a last glimpse of the breathtaking views before breakfast and departure to Ancona airport for our mid morning flight home.

## PRICES AND DATES

£950 per person  
(£125 single traveller accommodation supplement)

Thursday 31st October -  
Sunday 3rd November

*"The Truffle trip to Italy was simply outstanding. From start to finish, Tine organised everything magnificently... It felt like longer than a 3 day trip....Finding, smelling and eating fresh truffles along with other Italian foods was wonderful...We were a few strangers who formed a group of like-minded people...I would not hesitate to go with the Cambridge Cookery School all over again."*



## 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 of the trip 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

Cooking in Italy  
Culinary week at Villa il Boschetto, Le Marche  
Friday 21st - Thursday 27th June

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

#### Cambridge Cookery

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