



Castello di Ugento

Puglia Culinary Centre

6 Day Workshop

Day 1 - The vegetable world

Walled kitchen garden tour to discover aromatic and wild herbs and plants.
Lesson in the kitchen learning traditional “nonnas” recipes.
Lunch prepared by the students with the Chef accompanied by local wine pairing.

Day 2 – Pasta discoveries

Traditional pasta recipes from the north to the south with the tour to Benedetto Cavalieri pasta factory.

Day 3 - The sea in all its waves

Daily fish market tour in Torre San Giovanni (Marina di Ugento), lesson in the kitchen focusing on fish recipes from Apulian tradition and preparation techniques.

Day 4 - Meat and cheese

Focus on cheese and meat dishes with visit to local farm (cheese and mozzarella makers).

Day 5 - Italian Street Food and No waste recipes

Discovering the authentic Italian street food

Day 6 - The flavours of Italian traditional desserts

“Mani in pasta” with our Pastry Chef learning traditional Italian desserts.

Workshop groups of minimum 6 guests.

Lodging available at [Masseria le Mandorle](#) or [Castello di Ugento](#)

Tours in the area of historic towns, wine tastings, olive oil tasting and boat outings can all be arranged during free time.

For more information about the [Puglia Culinary Centre](#) and [Special Class Packages](#) please click on the links or [email us](#) with your enquiries.