



IL BOTTACCIO



Cooking School



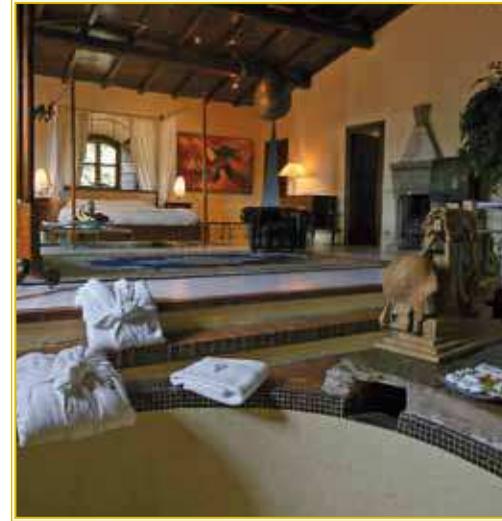


*The white marble caves of Carrara,
the peace of the Apuan Alps,
and the fashionable seaside resort of
Forte dei Marmi frame the refined
Il Bottaccio in Tuscany.*

*Transformed from what was once
an eighteenth century olive mill,
it is now one of Italy's
most elegant hotels and restaurants.*

*Now Il Bottaccio is opening the doors
of her magical kitchen,
to share her gastronomic secrets
and teach you the art of simple
yet elegant Italian cooking.*

Staying at Il Bottaccio



While learning about its cuisine, you will enjoy the warm and elegant hospitality of Il Bottaccio, a member of the prestigious Relais and Chateaux association. Located amid the farming towns of northwestern Tuscany, just over an hour from Florence, the hotel provides a convenient location for exploring the treasures of Tuscany as well as the beautiful Ligurian coast.



The hotel, originally an eighteenth century olive mill, now houses eight beautiful rooms, each unique in ambiance and mood, but all luxurious with details like hand painted tiles and original hand-made silks and linens. In the rooms and throughout the hotel, a tasteful blend of seventeenth century antiques, modern Italian designs, and an atmosphere that is elegant and comfortable. The beautiful interiors, with a welcoming garden and attentive staff at Il Bottaccio, will provide for an unforgettably peaceful and pampering holiday.

Exploring the area



You can broaden your culinary experience with daily activities that will allow you to enjoy the beauty and diversity of the region. Excursions and tours can be tailored according to the season and the interests of each group.

- Visit the marble caves of Michelangelo in Carrara and see artists at work in private sculpture studios
- Explore Pisa or Lucca, both charming medieval cities with an interesting history
- Play a round of golf at the nearby 18 hole Versilia Golf Club
- Enjoy the beautiful scenery of the hills or seaside on horseback
- Tour Puccini's house in Torre del Lago and then explore the shipyard and shops in Viareggio
- Hike through the breathtaking Apuan Alps or the quaint towns of the Cinque Terre



The Cuisine of Il Bottaccio



The unique cuisine of Il Bottaccio is inspired by the beauty and abundance of the countryside surrounding the hotel, with the peaceful green embrace of the Apuan Alps to the east and the warm Tyrrhenian Sea to the west.

Il Bottaccio artfully blends the treasure harvests of the hills with the delicacies of the sea for superb dishes like Oyster Ravioli with Red Pepper Cream Sauce,



Baby Calamari with Herbs and Porcini Mushrooms, and Wild Boar with Berry Sauce. Even Italian classics achieve a new level with Il Bottaccio's refined approach to its cuisine.

Whatever the creation, it is always simple and elegant, allowing the freshness, flavours and textures of the ingredients to shine. And the creative beauty of the cuisine is further enhanced by sophisticated presentation and an impressive wine list, resulting in a truly outstanding and memorable culinary experience.

The Cooking School



For the fondest Taste Explorers, small classes with a maximum of eight participants, ensures you have a hands-on learning experience with personal instructions. At Il Bottaccio you will have the chance to participate in a working kitchen, giving you the behind-the-scenes experience of a top Italian restaurant. Each day, the school focuses on a few different aspects of cooking and Italian cuisine.



Menus and lessons are tailored to seasonal produce and specialties, ensuring only for the freshest and highest quality ingredients to be used. Daily classes typically take place in the morning, leaving the remainder of the day to explore the surrounding area through planned activities or on your own. For those wanting a more personalized experience, individual courses can be designed to uniquely fit your interests. Although this being a five day program, you are free to choose to select individual classes. The cooking School runs throughout the entire year.

The Cooking School



Day 1 Italian Classics

We start the course by tasting and learning about a collection of essential Italian ingredients, including olive oil, balsamic vinegar, and cheeses, with a special emphasis on seasonal items. After reviewing basic knife skills, we will discuss regional differences and specialties of Italy and prepare a selection of courses for lunch.

Day 2 The Cuisine of Il Bottaccio

We will share the secrets of the modern cuisine at Il Bottaccio. Given its emphasis on seafood, we will talk about and demonstrate the best method to clean and prepare it. You will also learn how to make homemade pasta, just one of the ingredients that will be used as we prepare our sumptuous lunch.



Day 3 Desserts and Introduction to Wines

A chance to discover classic and modern Italian desserts. Then, over a leisurely lunch prepared by our staff, we will talk about wine tastes savouring a selection of Italian wines.

Day 4 Culinary Outing

We will tour the countryside and visit a local winery. While dining on a delectable lunch we continue to learn and taste Italian wines. Afterwards, we visit a market, tour an olive oil mill or another culinary destination, depending on the season.

Day 5 More Il Bottaccio Cuisine and "Being the Chef"

You will experience more wonderful specialties of Il Bottaccio. Afterwards, you will have the chance to be the chef and apply what you have learned to create your own masterpiece.