

# Cooking with Luisa

## The location

Small groups will find this location excellent since it distances 10 km. from the center of Verona (taxis and public transport are available) and it is very near the airport. The chef's residence, recently renovated is part of a farming community dating back late 16<sup>th</sup> century. The kitchen is well equipped with a large table in the middle for cutting and peeling, rolling and shaping pasta.



A wooden stove for cooking special dishes like polenta and warming up in the cold season confers a special mark to the room. An enclosed garden provides, in the good season, the perfect site for enjoying the dishes prepared "al fresco".

## The chef

After Luisa returned to live in her native country she established a cooking business for visitors interested in learning about Northern Italian cuisine. She proposes cooking classes, visits to wineries and wine tasting, cook & stay

programs.

When she is not working she studies and experiences new recipes. Her classes convey warmth and passion, joy and togetherness that you find in an Italian table. Luisa uses organic produce and some of her own fruit and herbs she grows in the garden.

## The classes

Luisa's classes are hands-on where all participants contribute to the making of appetizers, home-made pasta and dessert. The hope is that everyone could make at home what they have learned in the cooking class; cooking with joy and passion, eating healthy food and sharing your meals with people you love is the secret of a happy life. Luisa uses traditional recipes handed down from her grandmother and more contemporary ones she selects from the vast sphere of Venetian cuisine. A booklet of recipes is given to all participants.

A class usually lasts from 4 to 6 hours including eating time.

