

Culinary

Gourmands and Chocoholics Unite!

Turin, Italy

Enjoying good food and drink is undoubtedly an important part of Turin (Torino) culture. With the informal atmosphere of the trattorias, the charm of the top restaurants and the exoticism of the ethnic eateries, your eyes, nose and taste buds are in for an incredible experience. Turin (Torino) is, in fact, one of the undisputed world capitals of taste: the city has always boasted a tradition of good food and wine and is famous for the unique ingredients that are used in its local dishes and the skill and creativity of its chefs, confectioners and chocolate makers. Several establishments have developed here over the years that pay close attention to quality and continuous improvement, in order to making eating and drinking a truly pleasurable experience. Thanks to initiatives such as Gourmet in & around Torino, ChocoPass, Merenda Reale and Disn you can sample many different dishes and delicacies at affordable prices. Go on, give in to temptation!

ChocoPass is your passport to the endless seductions of chocolate: gianduiotti, pralines, cakes, biscuits, ice cream and hot chocolate.

The best chocolate production awaits you in the historical cafés and patisseries of Torino and the surrounding area. The delicious set of coupon offers you 22 tasting to be savored in 3 days for only € 12,00.

Check it out and enjoy!
Turism Torino

At

Poland Culinary Vacations, we offer customized, intimate cooking vacations throughout the various regions of Poland. We combine elements of rural tourism known locally as "agrotourism" with a satisfying, slow-vacation approach. You'll enjoy hands-on and demonstration-style cooking lessons in Polish farm homes and acclaimed urban restaurants. In the evenings, you'll retire to the casual elegance and historic wonder of a castle or palace during the agricultural portion of our trip. Refined hotel accommodations await you while we're exploring the cities of Poland.

Come with us to Poland for a truly amazing vacation experience!

Along the way we'll:

- Cook traditional recipes in Polish homes with local women
- Visit neighborhood markets and Polish food festivals
- Sample rare delicacies from local artisan producers and family farms: breads, cheeses, preserves, sausages, wild game dishes, beer, honey wines, and world-renowned vodkas
- Go blueberry and mushroom hunting
- Learn local crafts
- Visit many famous cultural sites throughout Poland
- Learn about the history, traditions, and identity of the Polish people

Poland Culinary Vacations, Inc.
Poland Culinary Vacations Travel Website
Toll Free 888 703-8130
Cooking in Thailand

Like the word Thai which means free our open air beach side cooking school on beautiful Koh Lanta island is all palm trees, balmy sea breezes and tropical tastes! Thai food needs no introduction - combining the best of Eastern cuisines, the oriental bite of Szechwan Chinese, flavours from Malaysia and the creamy coconut sauces of Southern India- not many of us have escaped the seduction of a green curry. Here, at this creative and imaginative school, you'll learn much more. The workshops are hands-on, led by an experienced Thai cook and you'll learn by doing and tasting. The menu is mainly based on seafood and vegetables and vegetarians are very welcome. You'll be using the freshest produce with suggestions for substitute ingredients so you can recreate that authentic flavour when you get home. Classes are fun and relaxed - sharing the pleasure of cooking with other food enthusiasts, listening to music and the sound of the sea. Bring your swimsuit, as you may want to have a quick dip between courses or just relax at the school's beach bar and watch the sun go down. Your chef will take you to the local market, a fascinating experience, which will give you a rare insight into the flavours of this gentle country.

Holiday on the Menu
 Holiday On The Menu Travel Website
 08708 99 88 44

Â Cooking in Croatia

â€œOur holidays focus on authentic experiences in unspoilt locations,â€• Vanessa Borcic, director of My Croatia says â€œWe explore the links between a regionâ€™s food, drink and culture! Our tours are private, flexible and designed for groups of 2 to 12 persons, [and] we combine self-drive day trips, escorted visits, private presentations and courses.â€• My Croatia has â€œthe flavors, the beauty, and the lifestyle.â€• They have programs in different settings from the hilltop towns to the island villages, and they take you to kitchens, vineyards, markets, and gardens, as well as truffle hunting. Events in Croatia include Gourmet Istria and Dubrovnikâ€™s Wine and Oysters. Gourmet Istria is offered from March through June and September through November, and the Wine and Oysters begin from March through November. Both events are one week long, and usually focus on other ethnic cuisines, vacation programs, and wine.

gonomad.com
 gonomad Travel Website

Â The Heart of Burgundy

From tiny villages on quiet canals to rolling vineyards surrounding pretty chateaus, Burgundy is a region of wine and gastronomy. This area is home to world famous wines like Chablis and Puligny-Montrachet. It is also known for such classic French dishes as escargots, coq au vin, beouf bourguignon, and jambon persille. Epiculinary offers two unique trips to the heart of BurgundyThe choice is yours-a five- day walking and cooking tour featuring healthful hikes, or a relaxing four-day getaway exploring the area by private car. Either way, you'll travel through vineyards to little wine hamlets; you'll discover abbeys and medieval villages; and you'll learn to cook traditional French dishes in the kitchen of a Burgundian manor house.

Epiculinary
 Epiculinary Travel Website
 888-380-9010

Italy/Amalfi CoastÂ Â Â

Join Chefs Rosa, Anna Maria & Roberto and Pizza-maker chef Pietro as they lead you in hands-on cooking classes in Positano-for a week of food, wine and sun-filled days. Our chefs share their Neapolitan recipes with you making pizza, fresh pasta, antipasto, fish, meat and desserts. This program features the healthy Mediterranean diet. This one-of-kind cooking experience is set our luxurious private Villa, a private property, perched on the Amalfi Coast and overlooking the pastel village of Positano.

Cooking VacationsÂ Â Â
 www.cooking-vacations.comÂ Â Â
 617-247-4112

Â Canadian Wine CountryÂ Â Â

Culinary Vacations & Cooking Classes in the heart of Canada's wine country.The Wine Country Cooking School - located within Strewn, an estate winery minutes from the beautiful town of Niagara-on-the-Lake - is a unique culinary experience for recreational cooks. As Canada's first winery cooking school, we are focused on the relationship between food and wine. But we're equally excited about the abundance of fresh products grown in the region and showcase them in recipes and menus that reflect the seasons. Every weekend from January until the end of November, we offer hands-on cooking classes designed to tempt your palate while increasing your culinary knowledge and appreciation of the relationship between food and wine.

Wine Country CookingÂ Â Â
 www.winecountrycooking.comÂ Â Â
 905-468-8304

Â Mexican CuisineÂ Â Â

Participants are based in the picturesque village of Tepoztlán, an hour's drive from Mexico City, where they enjoy luxury accommodations at one of the following: the grand Posada del Tepozteco, whose terraced gardens overlook the cobbled streets and open-air market for which the town is justly famous, Las Golondrinas, an intimate country B & B down in the valley, or Casa Bugambilia, a small, lush resort on the edge of town, with sweeping views of the mountains. Following a sunset reception at the Posada and a morning market orientation the next day, they prepare five full menus - one for each day of the week - that form a veritable encyclopedia of Mexican cooking. They cook each morning in a beautifully appointed local kitchen, feast each afternoon on their own work, and spend the afternoons and evenings in a rich array of leisure and cultural activities. There is plenty of free time to take in the natural beauty of the surroundings, as well as to visit local homes where we sample the fare of other cooks. Each Cocinar Mexicano workshop includes a day of curated dining and culinary sightseeing in Mexico City, with meals at our affiliated restaurants and a Q & A with the chefs. Our base in Mexico City is the splendid JW Marriott, one of country's top-rated hotels.

Cocinar Mexicano
www.cocinarmexicano.com
 212-655-4432
 Tuscan Cuisine

Experience firsthand the good tastes of Tuscany. We have designed our cooking and wine classes to expose you to an intimate side of that Italian lifestyle that is so appealing to all. Our tours expose you to the best that Tuscany has to offer.

Spend a fruitful day in an original gallery kitchen of the 13th century Villa Pandolfini with hands-on instruction by one of our professional Italian chefs. Our menus vary according to the seasonal cuisine and are universally appealing. Our goal is to expose you to all of the Good Tastes of Tuscany. We guarantee an unforgettable experience.

Good Tastes of Tuscany
www.tuscany-cooking-class.com
 801-405-0700

Catalan Cuisine

6 - Day Gourmet Food & Wine Experience in El Priorat.

This culinary vacation program will really allow you to discover first hand why Catalonia and its food have become so popular. With six or seven hands-on classes of approximately three hours each and a combination of restaurant meals and class preparation meals, a very good knowledge of Catalan cuisine is attained. Four visits to local Priorat wine producers and vineyards, along with wine tasting will allow you to discover and appreciate the fantastic DOC Priorat and DO Montsant wines. An official olive oil tasting presentation will let you discover the incredible DO Siurana olive oils. A trip to a local ceramics producer, the Scala Dei monastery, and the Gaudi architecture in Reus will enable you to learn of the areas history as well as indulge in the landscapes of this beautiful and unspoiled region.

Catacurian
www.catacurian.com
 866-538-3519

Chinese Cuisine

Culinary Highlights include (in chronological order) :

Peking Duck Banquet at the China Club, Beijing
 Introductory lecture on Chinese cuisine from renowned food author Fuchsia Dunlop
 Demonstration of Northern Cuisine from Executive Chef at Made In China, Beijing
 Lecture on Sichuanese xiaochi or Tea House Food, Chengdu
 Participatory Lessons at the Sichuan Institute of Higher Cuisine , Chengdu
 Demonstration of Shanghainese Cuisine from Whampoa Restaurant Star Chef, Jereme Leung
 Visit to tea and food markets at Chengdu and Shanghai, accompanied by experts
 Participatory Lessons at the Chinese Cuisine Training Institute of Hong Kong

This one is pricey, but it includes 10 night accommodations in 5 star hotels and is limited to 20 people in each tour.

Imperial Tours
www.imperialtours.net
 888-888-1970
 Paris Chocolate Adventure

Visits to the hidden laboratories of master Parisian chocolatiers, including chocolate sculptor Jean-Charles Rochoux and the elusive Jacques Genin, meeting them and sampling their specialties. A private guided tasting at La Maison du Chocolat with their experts. Fabulous evening soir e aboard Mort's house boat docked in the Seine, across from the Musee d'Orsay. Lunch in Normandy with cookbook author Susan Hermann Loomis, at her famous country home On Rue Tatin. Visits to David's favorite markets and landmark food meccas including Le Grande  picerie, Poilane bakery, and the stunning chocolate boutiques of the Left Bank. Absinthe tasting (if you dare!) at one of the world's only Absinthe boutiques. Outdoor market tour and lunch under the historic and grand arches of Place des Vosges, the most beautiful square in Europe.

David Lebovitz      
www.davidlebovitz.com      

European Culinary      

The key attribute of European Culinary is its healthy stability, the excellent basic ingredients being simply cooked and retaining their original goodness and freshness. Enjoy a culinary extravaganza or visit some of the finest vineyards throughout Europe with one of Central Holidays Cooking Class Tours. These classes will allow the culinary enthusiast to enjoy the pleasure of immersing themselves in the knowledge of some of Europe's top chefs. Visit Italy, Spain, Portugal, France and Turkey.      

Central Holidays      
www.centralholidays.com      
 800-539-7098

  Taste of the Southwest  

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 This program introduces you to the cuisine of Sonora, Mexico. Your senses will appreciate the taste, texture, and aroma found in these traditional dishes. Tucson will showcase the art of southwest cooking by local celebrity chefs through demonstrations. Hostellers will enjoy instruction in the culinary arts and tasting opportunities as well. Travel to Nogales for a chef's tour in Old Mexico, visit a Mexican grocery, and relish diverse dining experiences. Learn the difference between gold and silver tequila and the many varieties of salsa. Experience the colorful Mexican marketplace and mariachi music.      

Elderhostel      
www.elderhostel.org      
 800-454-5768

  New Orleans Cuisine      

The New Orleans Cooking Experience is dedicated to the wonders of   the Louisiana kitchen and the pleasures of the table.   We offer cooking vacations, half-day, private and special event classes to visitors and local New Orleanians.   The highly personalized classes focus on authentic Creole cooking.   Regular classes are limited to ten, and include instruction, recipes, wines and conclude with a multi-course dinner party. Special event classes are available for groups of ten to 60+.   The cuisine is classic Creole New Orleans plus a little Cajun, and classes are taught on residential equipment so that students will be able to reproduce the recipes at home.

New Orleans Cooking Experience      
www.neworleanscookingexperience.com      
 504-945-9104