TUSCAN COOKING CLASSES
TUSCANY FROM A LOCAL PERSPECTIVE
**Why a cooking class with me?**

My name is Giulia, I am a 34 years old foodblogger, food writer and food photographer. I work with my partner Tommaso to offer you the most authentic experiences in Tuscany: we shop at the local markets, we talk with the producers, we plan the menu together according to the season. Our cooking classes are hand-on, as I believe that we learn by doing - and after all it's fun to knead your ball of pasta dough, isn't it? To get to know Tuscany better, we visit local farms where we have the chance to know the best local typical products such as pecorino cheese, cinta senese porks, chianina cows, wine and olive oil.

I've been living in the Tuscan countryside since I was born, in the same house where my father was born and my grandmother was born. Tuscany is my daily life and the landscape I see from my bedroom window each morning. When I am abroad, I am often asked about my country, our typical wine and food, nature and small villages sitting at the top of the hills. I started seeing my home land through the eyes of foreign people and I discovered a new point of view, new colors, fresh emotions, genuine flavors and tantalizing scents. I deeply fell in love with the vision that foreigners have of Tuscany.

**How does it work?**

The class is held in Juls’ kitchen, located in a traditional country house in the heart of the Tuscan countryside, between Siena and Florence. By request, the class can be held in your rented villa or apartment (cooking class open to a maximum of 10 people, more people are welcome to have dinner). The course will be held in English.

A private driver can be arranged on request for pick-up and drop-off (price not included). A photographer can be hired to take photos of your class, giving you precious memories of the experience (price not included). Vegetarian, gluten-free and vegan options are always available on request.
CLASSIC EXPERIENCES:

TUSCAN COUNTRY COOKING CLASS

VEGETARIAN TUSCAN COUNTRY COOKING CLASS

GLUTEN-FREE TUSCAN COOKING CLASS

MARKET VISIT AND TUSCAN COUNTRY COOKING CLASS

SPECIAL EXPERIENCES:

FRESH PASTA COOKING CLASS AND CINTA SENESSE FARM VISIT

COOKING CLASS AND VISIT TO A LOCAL ORGANIC MICROBREWERY

COOKING CLASS AND VISIT TO A PECORINO CHEESE FARM

COOKING CLASS AND VISIT TO A CHIANINA FARM
TUSCAN COUNTRY COOKING CLASS

Three hour hands-on cooking class creating a complete menu, from appetizer to dessert, using only the freshest seasonal ingredients. Every dish will be introduced by a family story or a local tradition, you will learn to cook as Tuscan grandmas and mums do every day in their kitchens for their family. You will discover the secrets of the local peasant country cooking.

The price includes:
• three hour hands-on cooking class
• the cost of food and wine
• the final lunch or dinner
• a Juls’ Kitchen apron
Three hour hands-on cooking class with only the freshest seasonal ingredients. We will create a whole menu – from appetizer to dessert – keeping the focus on the Tuscan tradition. We will choose either Tuscan recipes which are naturally gluten free – such as savoury chickpea cake, chestnut cake or chestnut crepes and squid risotto – or we will try to turn gluten-free recipes from our tradition, such as fresh pasta and gnocchi.

The class will be suitable for gluten – intolerant people and for those who want to learn a more conscious approach to food.

The price includes:
• three hour hands-on cooking class
• the cost of food and wine
• the final lunch or dinner
• a Juls’ Kitchen apron
The traditional Tuscan country cooking has many vegetarian dishes, from ribollita to pappa al pomodoro, from panzanella to a generous feast of fresh and seasonal products, cooked with the creativity of the peasant cooking to make every bit flavourful and tasty. Gluten free and vegan options are always available on request.

VEGETARIAN TUSCAN COUNTRY COOKING CLASS

The traditional Tuscan country cooking has many vegetarian dishes, from ribollita to pappa al pomodoro, from panzanella to a generous feast of fresh and seasonal products, cooked with the creativity of the peasant cooking to make every bit flavourful and tasty. Gluten free and vegan options are always available on request.

The price includes:
- three hour hands-on cooking class
- the cost of food and wine
- the final lunch or dinner
- a Juls’ Kitchen apron
MARKET VISIT* AND TUSCAN COUNTRY COOKING CLASS

*Available just on Tuesday, Wednesday and Friday

In the early morning we will shop together at the local market and we will visit my family butcher. We will learn to choose and use the best seasonal products and we will cook a wholesome menu. The market visit will be followed by a three hour hands-on cooking class to create a complete menu, from appetizer to dessert. Vegetarian, gluten free and vegan options are always available on request.

The price includes:
• market visit
• three hour hands-on cooking class
• the cost of food and wine
• the final lunch
• a Juls’ Kitchen apron
FRESH PASTA COOKING CLASS AND CINTA SENESE FARM VISIT

Fresh pasta is my favorite recipe, I learnt how to make the traditional tasteful fresh pasta from my Grandma. We will learn together how to make fresh pici, tagliatelle, tagliolini, lasagne, tortelli or ravioli.

In the afternoon we will visit a local family run farm, the Azienda Agricola Casamonti, a farming estate producing Chianti Classico wine, extra virgin olive oil, and raising the rare Cinta Senese pigs. The family is among those that helped save this race from extinction. Today they are the largest breeder in the Siena area and produce and age the traditional Tuscan products: prosciutto, salami, finocchiona – all certified by the Protected Denomination of Origin, Cinta Senese DOP. After a visit of the farm, we will enjoy a satisfying and complete tasting of wines and cold cuts.

The price includes:
- three hour hands-on fresh pasta cooking class
- a Juls’ Kitchen apron
- the cost of food and wine
- the final lunch
- visit to the Azienda Agricola Casamonti farm in Castellina in Chianti
- tasting of cold cuts and wine at the farm with local wines
In the morning we'll have a three hour hands-on cooking class creating a complete menu, from appetizer to dessert, using only the freshest seasonal ingredients. You will discover the secrets of the local peasant country cooking. After the cooking class we will visit a local organic microbrewery. The San Gimignano brewery produces organic beers which gather in a bottle all the aromas, tastes and history of San Gimignano, Siena and Chianti. The essential elements that guide their creative approach are the product sustainability, focused on choosing the best organic raw materials, and the use of techniques that favor quality and respect for the natural and slow production process. The San Gimignano Brewery is one of the few breweries in Italy to have an organic certification.

The price includes:
- three hour hands-on cooking class
- the cost of food and wine
- the final lunch
- a Juls’ Kitchen apron
- visit to the San Gimignano brewery in Barberino Val d’Elsa
- tasting of their beers
In the morning we'll have a three hour hands-on cooking class creating a complete menu, from appetizer to dessert, using only the freshest seasonal ingredients. You will discover the secrets of the local peasant country cooking. After the cooking class we will visit a local sheep farm, Podere Paugnano, an organic family run farm where we will meet sheep, piglets and shepherd dogs, we'll learn how to make pecorino cheese, discovering the option of traditional vegetarian rennet, and we'll have a taste of their pecorino cheeses, sitting on a patio overlooking the town of Radicondoli. The farm is located in a wilder part of Tuscany, off the tourist beaten track, you'll fall in love with the landscape, the farm and the authentic setting.

The price includes:
• three hour hands-on cooking class
• the cost of food and wine
• a Juls’ Kitchen apron
• the final lunch
• visit to the Paugnano farm in Radicondoli
• tasting of raw milk cheeses at the farm
In the morning we’ll have a three hour hands-on cooking class creating a complete menu, from appetizer to dessert, using only the freshest seasonal ingredients. You will discover the secrets of the local peasant country cooking.

In the afternoon we will visit the farm Montechiarino, located in the high hills of Siena. From the farm you can enjoy a breathtaking landscape, dominating the skyline of the medieval town of Siena, Chianti and Val d’Arbia, an ideal location for long walks in the peaceful countryside. The farm has a wide range of productions, including DOP extra virgin olive oil, IGP Chianti Colli Senesi wine and IGP Chianina meat. Chianina is an Italian breed of cattle, formerly principally a draught breed, now raised mainly for beef. It is the largest and one of the oldest cattle breeds in the world. **The famous bistecca alla fiorentina is produced from its meat.**

The price includes:
- three hour hands-on cooking class
- a Juls’ Kitchen apron
- the cost of food and wine
- the final lunch
- visit to the Montechiarino farm in Taverne d’Arbia
- tasting of Chianina meat at the farm
Juls’ Kitchen is located in the countryside near Colle Val d’Elsa.

Main distances
7 km from Casole d’Elsa
8 km from Colle Val d’Elsa
22 km from San Gimignano
30 km from Volterra
About 30 km from Siena
About 60 km from Florence
About 70 km from Montalcino
About 80 km from Pienza
95 km from Montepulciano
130 km from Lucca

WHERE IS JULS’ KITCHEN?

CONTACT ME
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