



PARMA, ITALY.

Gourmet Food & Wine Tour complete with Italian Cooking Lesson Wednesday 10th – Monday 15th April 2024 £1599.00pp

Parma is a city in the northern Italian region of Emilia-Romagna known for its architecture, music, art, prosciutto (ham), cheese and surrounding countryside.



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You will see and taste amazing local produce together with an authentic experience by preparing, cooking and eating food typical of the Emilian tradition and beyond. The private Awaydays cooking course takes place in a local chef's country home (a charming 18th century palace in the foothills just outside Parma city). Hospitality and conviviality are important elements of Italian culture.



Parmigiano-Reggiano, prosciutto di Parma, traditional balsamic vinegar, culatello, truffles: these are just some of the products you will be able to appreciate “live”, in their places of production, discovering their history, curiosities and, of course, enjoying their flavour to the full!



You will have our Italian speaking Awaydays guide, throughout this holiday who will help with suggestions as to where to go and what to do in your free time.

All included in the cost :

Airport and hotel transfers / Return Flights from Gatwick / hotel accommodation with breakfast / cooking lesson / Entrance fees to museums and factories / 2 lunches out.



Suggested itinerary, may be subject to change.

Wednesday.

Travel day. Private transfer to Parma. Hotel accommodation in Parma is The 4 * Starhotel Du Parc. Just a short stroll from the centre of town. Our hotel includes breakfast each morning. No supplement for single occupancy in rooms.

Thursday

Our day starts with a gourmet tour. We will visit a parmigiano-reggiano factory, a ham factory and sample local balsamic vinegar, which has been aged between 5 – 40yrs. This full day starts at 8.30am finishing at 4.30pm. We will have time for lunch, included, either at our chefs villa or at a nearby Trattoria.





Friday

In the morning we will visit a couple of food museums, one dedicated to pasta and the other to the 'pomodoro'.

Lunch, then time for wine with a visit to a nearby winery, with of course, tasting!

Saturday

Apron day!

Morning. We will make a special pasta dish and complement, followed by a dessert. Times and menu still to be confirmed.

Evening. In town (optional extra) Performance of Turandot at Parma's celebrated Teatro Regio. Early booking recommended.

Sunday

Free Day in Parma. Your Awaydays guide can make recommendations on what to see.



Monday

Departure day with flight back to Gatwick.

Don't miss out on this unique trip especially designed for
Awaydays. Limited to 6 persons only!