



Bianca's Farmhouse Delights



An Authentic Farmhouse Experience



YOUR PRIVATE ITALY



Nestled in the center of the Tuscan hills, located between two of its iconic cities – Pisa and Siena – sits a scene you've imagined in your dreams. Like a movie, it's here, in a picturesque farmhouse on a lovely estate where its horses run wild, where you'll join us for an authentic culinary adventure.

Bianca, your guide and chef for the day, invites us onto her land and into her world for a unique cooking experience. A step-by-step guide to original Tuscan recipes while surrounded by picturesque Tuscan scenery. This stunningly seductive 8-hectare ranch produces its own Extra Virgin Olive Oil from its 10+ acres of olive trees, and exquisite cured meats from the Cinta Senese pigs that run wild on its land.

Today's is a hands-on experience, a 4-hour culinary experience where we can offer courses with either lunch or dinner, so you can enjoy your meal with the famous Tuscan sunsets that fill the skies with color. Each class varies with regards to what we'll make but it is guaranteed to be an original Tuscan meal. Home-made pasta is a constant staple, and Bianca's been known to whip up a vegetable flan as well. It's easy when almost all products used on the farm are hand-picked one by one. Dessert is as important as the wine, so rest assured it will be part of today's meal along with some of the great Tuscan wine this part of Italy is so renowned for. On request, we may even be able to reproduce authentic Tuscan pizza – just be sure to give us enough warning!

This class is great for beginners and families and those looking for a easy, care-free Tuscan cooking experience.

Note, the farm boasts its own riding stables for beginner and experts who prefer to opt for a riding adventure (must be booked in advance).