



Period	all year
Target	for all
Duration	2 days / 1 night 5 days / 4 nights
Max people	10
Min people	2

NATURAL COOKING

A different holiday, a different course, a moment of relax ... Combine cooking lessons on traditional alpine and canavesana cuisine held by chef Gina Allegretti at the Trattoria Il Vassoio Volante in Salto di Cuornè. And then guided nature walks to learn how to recognize edible herbs and their properties.

The course can vary from 2 to 5 days depending on the topics covered and deepening required.

Accommodation in Bed and Breakfast:

Camere I Sogni tra le stelle - Salto di Cuornè

Meals and cooking classes at: Trattoria il Vassoio Volante - Salto di Cuornè

THE ART OF COOKING

A different holiday, a different course, a moment of relax ... Combine cooking lessons on traditional alpine and canavesana cuisine held by chef Franco Bonda in Restaurant Peccati con Gusto with visits to villages and Canavese Castles (Castellamonte, Pont Canavese, Ivrea, Masino, Agliè, Rivara, Belmonte Sanctuary ...).

The course can vary from 2 to 5 days depending on the topics covered and deepening required.

Accommodation in Bed and Breakfast:

Albergo Ristorante Tre Re di Castellamonte

Dinners at: restaurants partners of the Consorzio

Lunches and cooking course: Peccati con Gusto Spineto di Castellamonte



► Prices on request for all packages.