

SICILIAN COOKING EXPERIENCE

NO. 1

8 DAYS / 7 NIGHTS
| FOR GROUPS BETWEEN 8 TO 25 GUESTS |



CATANIA
ETNA
TAORMINA

1st day | Sunday

ARRIVAL IN CATANIA

• Meet your chef •

Meet-and-greet at Catania Airport and transfer to your 4 star Hotel in downtown Catania.

Spare time till 8:00 pm.

Aperitif and welcome dinner during which you're going to know our chef



2nd day | Monday

CATANIA

First Lesson

• INTRODUCTION TO THE SICILIAN CUISINE •

08:30 Breakfast

09:30-13:30 First Lesson:
“Introduction to the Sicilian cuisine”

13:30-14:30 Lunch with everything
you prepared during the lesson.

15:00 Catania City Tour

19:30 Dinner in a typical restaurant
in order to taste delicious local
specialties

21:00 Visiting to one of the famous
Catanese “Chioschi” to taste “Seltz
and Lemon”, “Tangerine and Lemon”
and other tasty and refreshing local
drinks



CATANIA – Piazza Duomo – ©Luca Aless

3rd day | Tuesday

CATANIA

Second Lesson

• FISH IN THE SICILIAN CUISINE •



07:30-08:30 After breakfast, you'll be visiting the local fish market together with the Chef in order to choose all of the ingredients you'll be using for the second lesson

10:30-13.30 Second Lesson: "Fish in the Sicilian cuisine"

13.30 Lunch with everything you prepared during the lesson

Free time in the afternoon

20:00 Dinner at the Hotel



4th day | Wednesday

ETNA & TAORMINA

Third Lesson

• WINES FROM ETNA •

08:00 Breakfast

09:00 Excursion to the Etna plus visit
to the cellars and wine tastings

Third Lesson: “Wines from Etna”

Excursion and visit to Taormina

20:00 Dinner in Taormina



TAORMINA - Corso Umberto



TAORMINA - Greek theater



5th day | Thursday

THE CICLOPI RIVIERA

Fourth Lesson

• COSI DUCI – SICILIAN PATISSERIE •

08:30 Breakfast

09:30-13:30 Fourth Lesson: “Cosi Duci – Sicilian Patisserie” You’re going to learn how to prepare, the Sicilian cassata, the famous cannoli with ricotta cheese, etc.

15:00-18:00 Excursion: The Ciclopi Riviera: Aci Castello, Aci Trezza, Acireale. You can taste delicious Acese ice-cream and the famous “Paste di mandorla”

20:00 Dinner at the Hotel



ACI TREZZA



ACI CASTELLO – The Norman Castle



ACIREALE

Fourth Lesson

• COSI DUCI – SICILIAN PATISSERIE •



6th day | Friday

CATANIA

Fifth Lesson

• IN OIL VEGETABLES, PICKLES, PRESERVES AND MORE •

08:30 Breakfast

09:30-13:30 Fifth Lesson: “In Oil Vegetables, Pickles, Preserves and more”. Let’s learn how to preserve seasonal food, as our grandmothers used to do in order to eat them during the year when they’re probably even more delicious.

15:00-18:00 Free time for shopping, private excursions or just relax

20:00 Dinner at the Hotel



7th day | Saturday

CATANIA

Sixth Lesson

- CATANIA'S STREET FOOD: ARANCINI, CIPOLLINE, SCACCIATE, SFINCIONI, CRISPELLE DI ACCIUGHE OR RICOTTA •

08:30 Breakfast with Granita and Brioche

09:30-13:30 Sixth lesson: "Catania's Street Food": Arancini, Cipolline, Scacciate, Sfincioni, Crispelle di Acciughe or Ricotta

13.30 Buffet Lunch with everything you prepared

15:00-19:30 Free time for shopping, private excursions or just relaxing

20:00 Farewell Dinner. Typical dinner with characteristic Sicilian animation, "Singers and Storytellers in a typical Sicilian outfit"





8th day | Sunday

CATANIA

No... It's already time to say goodbye!

Well done, new Chefs!

After breakfast and check out,
transfer to Catania Airport

A presto!



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