TOUR 1

Cooking class in the Bologna countryside

Step into the heart of Bologna's countryside and discover the perfect blend of tradition and innovation. Join our hands-on cooking class, led by an expert, multi-award-winning sfoglina (pasta lady), and learn the secrets of authentic Italian cuisine. Create dishes that celebrate the flavors, culture, and passion of the region - an unforgettable culinary journey awaits!

TOUR DETAILS

Date: Tuesday, July 7, 2026
Destination: Bologna
Duration: 5 hours (half day)
Price per person: € 286,00 (VAT included)

GROUP CAPACITY

Min. capacity: 18 participants
Max. capacity: 30 participants

NB. *If the minimum number of participants is not reached, the customer may choose another tour and pay any applicable price difference or receive a refund for the difference, if applicable. Alternatively, the customer may request a full refund.*

PICK-UP & DROP-OFF

Pick-up time: 11:30
Pick-up location: Bologna Congress Center (view map)
Piazza della Costituzione, 4 – Bologna
Drop-off time: 16:00
Drop-off location: Bologna Congress Center (view map)
Piazza della Costituzione, 4 – Bologna

TOUR DESCRIPTION

Learn the secrets of Italy's most iconic dish - fresh homemade pasta - in Bologna, the gastronomic capital of Italy.

During this hands-on experience, you'll prepare traditional tortelloni and tagliatelle alongside a local chef, discovering the techniques and ingredients that make these recipes so special. After the class, sit down and enjoy the dishes you've created, perfectly paired with a glass of wine for a truly authentic Italian culinary moment.

Immerse yourself in Italian culture and lifestyle while learning to cook genuine regional recipes in a relaxed and friendly atmosphere. The class takes place in a **charming farmhouse** in the beautiful countryside surrounding Bologna, where our award-winning Italian chef will guide you step by step, sharing tips, traditions, and the passion behind Italy's beloved cuisine.

WHAT YOU'LL DO

- Prepare traditional tortelloni & tagliatelle alongside a local chef

THE EXPERIENCE INCLUDES

- Private minibus/motor coach on disposal for the cooking class
- Pick-up & drop-off at Bologna Congress Center
- Private tour guide
- Welcome coffee
- Cooking class conducted by a professional, English-speaking, multi-awarded chef at her farmhouse
- All fresh ingredients and necessary tools provided (e.g. pasta board, rolling pin, apron)
- Aperitif
- Lunch featuring the dishes prepared during the class, paired with wine
- Attendance certificate
- Recipes