

## IN CUCINA CON LO CHEF



### Discover the secrets of Sicilian cooking at La Foresteria with Chef Angelo Pumilia

*'Whoever is fortunate enough to cook like me for gourmets and gourmands must be more than a simple cook, he must be an alchemist, shaman and artist, insofar as the results of this work are not intended to cure physical or mental ailments, but rather have the more transcendent purpose of raising the spirits . . . In Sicily water, earth, fire and air are gathered together in an extraordinary variety of wine and food treasures with which we, bastard children of such a generous Mother and of innumerable invading conquering fathers, have the good luck to nourish ourselves'.*

#### **Chef Angelo Pumilia**

Cooking lessons are held in the beating heart of LA FORESTERIA Planeta's resort, the great tiled kitchen with a view of the dining room and the terrace, perhaps the most convivial space at La Foresteria.

Chef Angelo Pumila offers Planeta recipes and reveals the secrets of traditional Sicilian cuisine from Pasta with Sardines to the "Real" Caponata and from the majestic timbale of pasta in ricotta crust to the Scabbard with herbs all prepared with local ingredients and masterfully combined with the best Planeta wines.

Through the explanation and preparation of recipes of traditional Sicilian cuisine, guests are led to the discovery of historical and gastronomic stories linked to the area.

A member of the Planeta team will always be present at the lessons to introduce and describe one of the ancient family recipes handed down from generation to generation.

The lessons are themed and the recipes follow the seasonality of the products or the period of the course (eg. Easter recipes, recipes related to the wine during the grape harvest, the Carnival sweets, ...).

For info and reservation please contact: Tel. (+39) 0925 1955460  
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## IN CUCINA CON LO CHEF: the proposals



You can choose between our four proposals:

### In the kitchen with the chef

1 hour to spend in the kitchen with the chef while he prepares dinner. You can perceive some little culinary secrets observing the chef during the preparation of courses which will be served at dinner.

By appointment and free of charge

### Three courses with the Chef

2 hours of demonstrative lesson during which you will attend the preparation of three recipes, from the choice of ingredients to "mise en place". The participants will be offered a glass of Planeta wine to combine with one of the recipes and will receive a brochure with their description.

€ 25,00 p.p. VAT included (minimum 4 participants)

### Five courses with the Chef

3 hours of demonstrative lesson during which you will attend the preparation of five recipes, from the choice of ingredients to "mise en place". The participants will be offered a glass of Planeta wine to combine with one of the recipes and will receive a brochure with their description.

€ 40,00 p.p. VAT included (minimum 4 participants)

### Hands on

3 hours lesson from 9.30am to 12.30pm.

The course consists of a theoretical part with explanations on the use of ingredients, their availability and history of the recipes, followed by a practical part where participants prepare five recipes under the supervision of the chef. Followed by lunch with the courses prepared during the lesson accompanied by wines selected by Sommelier. At the end of the lesson participants will receive an apron and a booklet with recipes.

€ 120,00 p.p. VAT included (minimum 2 participants)

### IMPORTANT

For all activities the number of participants should not exceed 20-24 units.  
From June to September we offer only the proposal **"hands-on"**.

