

Home Chef



HOME CHEF

The Personal Chef week-long request is the perfect service for individual events and extended stays in private villas, yachts and chalets.

We will offer you a wide selection of proposals and experiences, designed exclusively for you

Our menu proposal, designed to satisfy your every request, will range from typical Tuscan cuisine to traditional Italian cuisine, dishes that will reach their maximum expression through contemporary and gourmet cuisine.

You can choose from our proposals or create a tailor-made menu.

OVERVIEW

The happiness and satisfaction of tasting and savoring dishes created by your own hands is a unique emotion. A beautiful and engaging experience to help you enter the complex world of flavors. We will teach you how to recognize high-quality products. You will learn how to prepare them in order to create a magnificent dinner in the comfort





Home Chef Features

Our chefs create delightful dining experiences tailored to your preferences and dietary choices.

Our rate includes all culinary services and tailor-made meals, with a specific number of service hours

- > 3 hours per breakfast
- > 4 hours per lunch or dinner
- > 8 hours per day all including provisioning, storage, equipment, actual kitchen service, clearing and kitchen cleaning.

Each meal is served in a standard shift
Breakfast is served between 8 and 10 am.



MARKET-TO-TABLE

The class begins with a visit to the local vegetable and fruit market, where participants are introduced to the wide variety of produce that grows in the fertile soil of the island. The vendors are more than happy to share their knowledge and tips on how to select the freshest and most flavourful ingredients. The participants then move on to the butcher, or fish monger, where they learn about the different cuts of meat, the methods of preservation and the traditional methods of preparing it. After the market, the group walks through the borgo, the charming old town of the village. They stop to say hello in a bar, where they savour a traditional Italian coffee, the perfect way to start the day.



HANDS-ON

In the kitchen, participants spend three hours learning to make pasta from scratch. They master the art of kneading and shaping dough, as well as creating Italian-style sauces. Fresh ingredients like vegetables, cheese, and fruits enhance the appetisers and main courses. They also discover techniques for preparing fish and meats. The class concludes with a delightful meal of homemade pasta, vegetables, and a choice of fish or meat, paired with local wines. Fruit and bread as a companion for the appetisers and main course.

The participants learn about the different types of fish and meats that are used in Italian cuisine and how to prepare them to perfection when back home. The class concludes with a delicious meal, where the participants enjoy the fruits of their labour. They sit down to a table full of delicious pasta, vegetables and fish, or meat, all prepared according to the traditional methods they have learned. The meal is accompanied by a selection of local wines, which perfectly complement the flavours of the food.



Cooking class

TUSCAN COOKING CLASS

Our cooking class is a chance to discover the secrets of its delicious cuisine and to bring a piece of Italy back home. It's a journey for the senses, a chance to learn, to taste, to savour, and to remember. The region is a gastronomical paradise. Known for its abundance of fresh fruits, vegetables, seafood, and meats, it is a place where food is not just sustenance, but an art form. A cooking class is an opportunity to immerse oneself in the local culture, to learn about the history and traditions of Italy.

