

and

organize

Cooking like in Casa della Rocca

Discover the aromatic cuisine of **Peter Dosot**
by the agriturismo Benza

At the **Agriturismo Benza**

Peter Dosot cooks with you, a three-course menu.

You will have the opportunity to assist him “in the kitchen”, and discover what makes his cuisine so special.

Programm:

Visit to the **Frantoio Benza** and little taste of oil
Creation of the menu, based on extra virgin olive oil of taggiasca variety
product by frantoio Benza
Every week, a fish menu and a meat menu

The event starts at 15:00
Aperitif and dinner at 19:00

Aperitif:

“Finger food” by Peter Dosot with the home-made sparkling “Di Mio”.

Dinner:

Peter will prepare the menu in front of the participants and he will explain in the detail each step.

Prices:

Cuisine meeting with dinner, included beverages at **80,00 €**
All the participants at the event will receive a folder containing the recipes of all the cooked items, a cooking apron, and those who participate to more than one meeting, can choose, instead of an apron, a different gift.
The guests of the participants are welcome to the finger food and to the dinner, included beverages at **40,00 €**

The beverages include: ligurian wines (a white one and a red one), water, coffee, grappa or Limoncello

Events:

From the 4th of November to the 17th of March, every Wednesday and Thursday
(excluded the period between the 21-12-2015 and the 11-01-2016)
Number of participants to the event min. 5 max.12
The events will be organized in Italian, German, English and French

It is possible to stay in the structure of the Agriturismo Benza.
Overnight stay in apartment with breakfast for 2 persons – **85,00 € per night**