



IL BOTTACCIO



Coking School

IL BOTTACCIO



*The white marble caves of Carrara,
the peace of the Apuan Alps,
and the fashionable seaside resort of
Forte dei Marmi frame the refined
Il Bottaccio di Montignoso in Tuscany.*

*Transformed from what was once
An eighteenth century olive mill,
it is now one of Italy's
most elegant hotels and restaurants.*

*Now Il Bottaccio is opening the doors
Of her magical kitchen,
to share her gastronomic secrets
and teach you the art of simple
yet elegant Italian cooking.*



Staying at Il Bottaccio

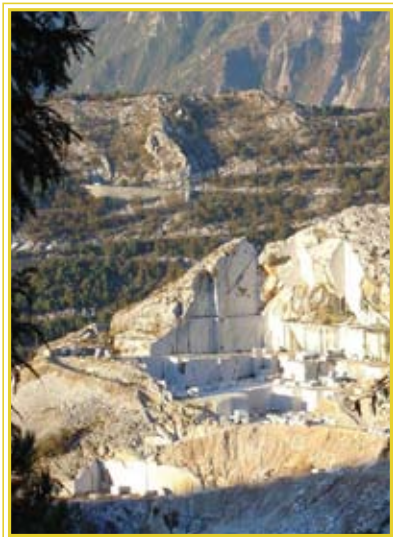
While learning about its cuisine, you will luxuriate in the warm and elegant hospitality of Il Bottaccio, a member of the prestigious Relais and Chateaux chain. Located amid the charming hill towns of northwest Tuscany, a little over an hour's drive from Florence, the hotel provides a convenient base for exploring the treasures of Tuscany as well as the beautiful Ligurian coast.

The hotel, originally an eighteenth century olive mill, now houses eight beautiful sites, each subtly unique in ambiance and mood, but all luxurious with details like hand-painted tiles and exclusive hand-made silks and linens. In the rooms and throughout the hotel, a tasteful blend of seventeenth century antiques, modern Italian designs, and an atmosphere that is refined, luxurious and comfortable. The beautiful interiors, welcoming gardens and attentive service of Il Bottaccio will surely provide the setting for a peaceful and pampering holiday.

Exploring the area

Your culinary experience can be broadened by daily activities that will allow you to enjoy the beauty and diversity of the region. Excursions and tours can be tailored according to the season and the interests of each group.

- Visit the marble caves of Michelangelo in Carrara and see artists at work in private sculpture studios.
- Explore Pisa or Lucca, charming medieval cities with interesting histories.
- Play a round of golf at the nearby 18hole Versilia Golf Club
- Enjoy the beautiful scenery of the hills or seaside on horseback
- Spend an afternoon at a local country club, enjoying their beauty spa, swimming pool, sauna, or tennis courts.
- Tour Puccini's house in Torre del Lago and then explore the shipyard and shops in Viareggio.
- Hike through the breathtaking Apuan Alps or the quaint towns of the Cinque Terre.



The Cuisine of il Bottaccio

The unique cuisine of Il Bottaccio owes its inspiration to the beauty and abundance of the countryside surrounding the hotel, with the peaceful green scope of the Apuan Alps to the east and the warm Tyrrhenian Sea to the west.

Il Bottaccio artfully blends the treasures of the hills with the delicacies of the sea, for superb dishes like Oyster Ravioli with Red Pepper Cream Sauce, Baby Calamari with Herbs and Porcini Mushrooms, and Wild Boar with Berry Sauce. Even Italian classics achieve a new level with Il Bottaccio's refined approach.

Whatever the creation, it is always simple and elegant, allowing the freshness, flavors and textures of the ingredients to shine. And the creative beauty of the cuisine is further enhanced by sophisticated presentation and impressive wine list, resulting in a truly outstanding culinary experience.

The Cooking school



Throughout the year. Small classes, with a maximum of eight participants, ensure that your experience hands-on learning and high-quality instructions. And uniquely at Il Bottaccio, you also have the chance to participate in a live, working kitchen, giving you behind-the-scenes insights into a top Italian restaurant.



Each day, the school focuses on a few different aspects of cooking and Italian cuisine. Menus and lessons are tailored to seasonal specialties, ensuring only the freshest and highest quality ingredients are used. Daily classes take place in the morning or afternoon, leaving the remainder of the day to explore the surrounding area through planned activities or on your own.

For those wanting a more personalized experience, individual courses can be designed to uniquely fit your interests.



The Cooking school

Day 1: Italian Classics

We start the course by learning about and tasting a collection of essential Italian ingredients, including olive oil, balsamic vinegar, and cheeses, with a special emphasis on seasonal items. After reviewing basic knife skills, we will discuss regional differences and specialties of Italy and prepare a selection of courses for lunch.

Day 2: The Cuisine of Il Bottaccio

Today we'll share the secrets of the light and modern cuisine of Il Bottaccio. Given its emphasis on seafood, we will talk about cleaning and preparing seafood. You will also discover hand-made pasta, just one of the ingredients that will be used as we prepare our sumptuous lunch.

Day 3: Desserts and Introduction to Wines

In the morning, you'll discover classic and modern Italian desserts. Then, over a leisurely lunch prepared by our staff, we will talk about taste a selection of Italian wines.

Day 4: Culinary Outing

We'll head for the countryside today to visit a local winery, dining on a delectable lunch as we continue our discussion and tasting of Italian wines. The day will be rounded out with a trip to the market, an olive oil mill, or another culinary destination, depending on the season.

Day 5: More Il Bottaccio Cuisine and "Being the Chef"

Today you'll experience more wonderful specialties of Il Bottaccio. You'll also have the opportunity to "be the chef", as you use what you have learned during the week to create your one masterpiece.



IL BOTTACCIO

Via Bottaccio, 1 - 54038 Montignoso (MS) Italy

tel +39 0585 340031 - fax +39 0585 340103

e-mail: bottaccio@bottaccio.it - www.bottaccio.it