

*Become an Apulian cook in 7 days
with Anna Maria*



IL GUSTO DEL TACCO

*Meet local producers and taste
the authentic Mediterranean diet!*

**Tasting Extra Virgin olive oil in a old oil mill among ancient trees, learning how to make handmade pasta using fresh mashed durum wheat "Senatore Cappelli".
Cook and eat!**

Tasting and learning how to make traditional Apulian bakery products: taralli, focaccia, traditional bread, in a traditional countryside bakery!

2016 is the year of legumes. Join us to visit the field where the well known "pisello nano" grows and taste it with the best local olive oil and bread!

Learn how apulians cook and taste the freshly caught fish by the Jonian sea!

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