



Whisked Away Cooking School

Itinerary for The Loire Valley Culinary Getaway

Friday, June to 22nd – Saturday, June 30th 2018

Day 1

Friday, June 22nd

- Transfer from Paris Airport to 'le Calabash' Loire Valley
No later than 10.30am
- Check into accommodation (*Relais de la Mothe*) and early afternoon free to discover the quaint village of Yzeures sur Creuse.
- 16.00 Welcome Moroccan Dinner at 'le Calabash'

Day 2

Saturday, June 23rd

- 08.30 Traditional French Breakfast
- 09.30 We visit Les Halles Food Market and weekly outdoor market in Tours. Here we will visit two of Tours Finest Cheese Mongers.
- Lunch in Tours for your own account and free time to walk around and discover the city, have a drink at Place Plumereau which was voted France's best place to have a drink, or stroll down the historical roads.
- 15.30 We depart to visit Vouvray one of France's finest white wine and sparkling wine areas where you will be taken on a guided tour of 3km of wine caves, holding on average 4 million bottles of wine, petillant and sparkling wine. You will be given an in-depth tour of the production and bottling plant and then return for a wine tasting.
- Tonight you dine with the Bond's friend, Michelin Starred, Jacky Dallay at the renowned Promenade Restaurant in le Petit Pressigny.

Day 3

Sunday, June 24th

- 08.30 Traditional French Breakfast
- 09.30 We Depart for Chateau Chenonceau where you have the morning to explore Chenonceau at your leisure Property of the Crown, then royal residence, Chenonceau Castle is an exceptional site not only because of its original design, the richness of its collections, its furniture and its decorations, but also because of its destiny, since it was loved, administrated and protected by women, who were all extraordinary and who, for the most part have marked history. For the historical background, the “Château des Dames” was built in 1513 by Katherine Briçonnet, and successively embellished by Diane de Poitiers then Catherine de Medici. Chenonceau was protected from the hardship of the revolution by Madame Dupin.
- 12.30 Lunch
- 15.30 This afternoon we visit the Mushroom caves of ‘les Caves Champignonniers des Roches’
- 19.00 Dinner in troglodyte caves

Day 4

Monday, June 25th

- 08.00 Traditional French Breakfast
- 09.00 We visit one of France’s finest Duck and Foie Gras producers, who supply some of the finest restaurants in Europe and Asia. Here we will discover the truth behind the world of Foie Gras, which is so misunderstood and misreported by the press around the globe.
- 12.30 Lunch with a friend of Ali and Sid in a traditional French Bistro.
- 14.30 Practical Cookery Course.
This afternoon we uncover the art of preparing Foie Gras. Sidney will share with you his award winning Foie Gras Terrine, Pan Seared Foie Gras set on a Cep Risotto.
- 19.30 A ‘le Calabash’ Book Classic French Recipe Dinner

Day 5

Tuesday, June 26th

- 08.30 Traditional French Breakfast
- Alison will share with you her passion for creating and preparing one of the world's most sought-after classics, the Macaron, on which she has put her own stamp.
 - Millionaires Chocolate Macaron
 - Seasonal Macaron Creation
 - Taking the Macaron on a Contemporary journey into the future
- Lunch in the orchard
- This afternoon we learn The Art of Paella, over the coals by 'le Calabash' Paella is a Valencian-Catalan word which derives from old French word paella for pan, which in turn comes from the Latin word paella for pan as well. Valencian paella is believed to be the original recipe and consists of calasparra rice, green vegetables, chicken and rabbit, land snails, beans and seasoning as saffron, rosemary and occasionally lemon. We share with you a Trio of Paella dishes including a contemporary take on this classic.
- We enjoy our Paella for dinner.

Day 6

Wednesday, June 27th

- 08.30 Traditional French Breakfast
- This morning Sidney will share with you two of his award-winning Fish dishes.

This morning at 4am, our fish delivery arrived off the boats that came in late last night at the Atlantic port of La Rochelle a two-hour drive from le Calabash.

- 13.00 Picnic Lunch
- You can relax or explore the area this afternoon, cycle, walk along the river, play boules in the village square, or why not spoil yourself to a relaxing massage, or spa treatment at La Roche Posay's renowned spa.

For this you will need to bring along a swimsuit and sandals.

Le Calabash has four bicycles for your use as well as will provide you with a map of a cycle route through the country side.

- Dinner Demonstration at le Calabash.

Day 7

Thursday, June 28th

- 08.00 Traditional French Breakfast
- 09.00 Visit to a Goats Cheese Farm and Factory
We visit a traditional family run St Maures Goats Cheese farm where you will be introduced to what is arguably one of the world's finest goat's cheese's St Maures A.O.C. It has the form of a small log, around 16–17 cm in length, and weighs at least 250 g. It is white and soft under a greyish moldy rind. It has a straw through its center, marked by the AOC seal and a number indicating the producer. The straw is used, in the making, to keep the roll together. The finished cheese has 45% milk fat.
- We return to le Calabash to prepare our first Soufflé for Lunch.
- 14.00 Lunch
- This afternoon we learn the art of Soufflé Preparation with Alison and Sidney guiding you through an array of Savoury and Sweet Soufflé dishes.
- Traditional French Buffet Dinner
- Tonight we also enjoy a Food and Wine Quiz with a 'Chocolate and Wine Tasting'

The Wine Tasting is delivered by an award winning sommelier and wine buyer, Xavier who will share his in depth knowledge of French Wine and together with Alison, they pair the wines with some of the finest chocolate varieties in the world, working with Valrhona.

Day 8

Friday, June 29th

- 08.00 Traditional French Breakfast
- This morning you embark on Sidney's 'Fire and Spice' Culinary Adventure where you will receive a hands-on class preparing some of the world's most exciting flavours.
- We enjoy this morning's dishes for lunch
- 'The Mystery Box' cookery challenges, with Sidney, Alison and Maggie as instructors judging.

- 18.00 Certificate Presentation and 1st Place Team Medal Award.
- 20.30 Farewell Dinner.

Day 9

Saturday, June 30th

- 06.00 Depart Charles de Gaulle Airport Paris / French Breakfast en Route.
- 10.00 Arrive at Charles de Gaulle Airport.

Pricing Information

- *A 50% deposit is required at the time of booking.*
- *Price based on double occupancy (2 people in one room)*
\$3419 per person
+\$771 single supplement (1 person in a room)

Included in the Program:

- *Daily breakfast and meals as per itinerary*
- *Three glasses of selected wine with meals*
- *Transport for all activities in the itinerary*
- *Personalised apron and recipe folder*
- *Free Wi-Fi*
- *Transport from and to Paris and CDG Airport*

NOT Included in the Program

- *Optional excursions or meals not listed in itinerary or any additional expenses ordered personally*
- *Drinks that are personally ordered or excess wine consumed at meals*
- *Laundry*
- *Phone Calls*
- *Additional nights' accommodation \$243 including breakfast, subject to room availability*