

Sunday's in December Take a Cooking Class in Italy... Without Leaving Your Kitchen

The only LIVE! online cooking class from Italy on YouTube.

SANT'ANGELO IN VADO, LE MARCHE, ITALY, December 8, 2014

/EINPresswire.com/ -- [La Tavola Marche](#) (farm, inn & cooking school) located deep in the Italian countryside, is excited to announce the dates for the 2nd Season of their "[LIVE! from ITALY](#) Online Cooking Classes" on [YouTube!](#) Just in time for the holidays and your Christmas menu planning, spend your Sunday's in December cooking along with this renowned cooking school (featured in The Sunday Times, USA Today, Gourmet Traveller). Mark your calendars, print out the recipes, shop for ingredients and tune in LIVE! to cook with Chef Jason Bartner in his 300 year old stone farmhouse kitchen. Without the 'magic of television' cook along in real-time, asking questions along the way. It's the one and only LIVE! online cooking class streaming from Italy!

The classes focus not only the recipes at hand but the technique and theories behind each dish. This is a cooking class, not a flashy cooking show, the idea is to educate more than simply entertain. The host/chef/instructor Jason Bartner is a professional Chef that answers the 'why?' to cooking

Students/viewers will have the chance to ask questions along the way since all the cooking is done together LIVE! Either join in the fun and cook along in real-time or sit back and watch with a glass of wine. All classes will be available on YouTube to watch anytime after the recording.

The 2nd Season of LIVE! from ITALY Online Cooking Classes kicks off on December 14, 2014 on YouTube LIVE! with a menu cooking with wine!! Starting with our Butcher's favorite and a staple at our farmhouse, Bone-In Veal Breast (or meat of your choice) Braised in White Wine with Potatoes & Tomatoes a meal in itself! Thinly sliced roasted veal breast with layers of tomatoes & potatoes makes



Starting Sunday, December 14th LIVE! Cooking Classes on YouTube



Hosted by Jason & Ashley Bartner

for a rich delicious meal that is easy to make. A classic example of cucina povera, peasant cooking using a tough piece of meat & simple ingredients to create rich dish fit for a king. (You can use slices of veal breast or other tough cuts of steaks or leg of lamb - anything tough with a bone in it.)

To accompany this one-pot dish, Poached Pears in Red Wine with Rosemary topped with whipped mascarpone cream. This dessert is perfect for the holidays!! Use any red or rose you like or that bottle of wine that's been collecting dust in the back of your cupboard (you know the one) - it will work great in this classic dish! A gorgeous oven-free dessert. In the summer, we will use beautiful stone fruit instead of the pears. Cooking the wine and herbs down slowly will create a beautiful rich flavorful syrup.

Season 2 of LIVE! from ITALY Online Cooking Classes on YouTube

Sunday, December 14: Bone-In Braised Veal Breast & Poached Pears

Sunday, December 21: Butternut Squash Soup & Tiramisu

Sunday, December 28: Homemade Cavatelli & How to Make Plate of Pasta

Sunday, January 4: Farro Salad, Shaved Cauliflower & Scallopini with Mushrooms

Depending on where you live in the world:

12-noon PST (Seattle)

3pm EST (New York)

8pm GMT (London)

9pm CET (Rome)

9am + 1 day (New Zealand)

How to Register: RSVP to info@latavolamarche.com

You will then be added to the class roster and will receive an email prior to each LIVE! Online Cooking Class with the menu, ingredient list, equipment needed as well as the link to the class. No passwords or special downloads needed - just a strong internet connection and YouTube!

Details

The Classes will be about 45 min - 1 hour in duration and will be recorded so you can watch it at your convenience.

The Cost

Free. Just tell a friend.

Hosted by Jason Bartner & Ashley Bartner

La Tavola Marche is founded on our feelings that food is the most accessible, and one of the most unique and enjoyable ways to get to know a new destination. Culinary experiences not only enhance traveler's enjoyment through pleasing their taste buds, but also allow for an immediate immersion into the local culture.

Chef Jason Bartner takes the ego out of cooking by creating simple, seasonal dishes from the farm to the table at his organic farm & cooking school in central Italy. Jason is a professional chef & culinary instructor with over 15 years of high-end culinary experience in San Francisco, New York City, Amsterdam & Italy. Jason studied at the prestigious French Culinary Institute in New York, training with culinary legends including Jacques Pepin, and has a passion to cook for anyone with an appetite.

La Tavola Marche <http://www.latavolamarche.com>

LIVE! from ITALY Online Cooking Classes <http://livefromItalyonline.tumblr.com>

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This press release can be viewed online at: <http://www.einpresswire.com>

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