



"Made in Le Marche"- D.O.C. Wine Tour, Artisan Meat & Cheese Market Trip, Craft Beer Tasting and 3 Cooking Classes

Spring in Italy at the popular farm to fork cooking school La Tavola Marche.

SANT ANGELO IN VADO, PU, ITALY, March 12, 2015 /EINPresswire.com/ -- Celebrating the culinary traditions of Le Marche with a gourmet getaway of five nights with three diverse hands-on cooking classes teaching traditional seasonal recipes of the area, a wine tour and cheese tasting with Marco then feel like a local on Friday with our very special meat market tour & tasting (including a stop for porchetta), a visit to our favorite award winning craft brewery Collesi and then lunch at the Hunter's Hide-away! [La Tavola Marche's](#) Cooking Classes were just featured in USA Today "Bucket List Cooking Classes from Around the World" among other Top 10 cookery holiday lists including Lonely Planet & Gourmet Traveller.

["Made in Le Marche"](#)- D.O.C. Wine Tour, Artisan Meat & Cheese Market Trip, Craft Beer Tasting and 3 Cooking Classes:

Includes 5 nights, welcome five course dinner with local wine, 3 half-day cooking classes with meals and wine, 1 day wine tour with lunch and transportation, Pizza Night Dinner and Apecchio market tour & tasting, beer tasting and lunch at the hunter's hideaway, breakfast daily. Price based on double occupancy.

La Tavola Marche is a unique culinary experience where you actively participate in Italian culture through seasonal activities paired with local artisans, farmers, and wine makers while staying in a 300 year-old farmhouse agriturismo. If you are willing to muddy your feet, they will guide you off the beaten path where you will see Italy at its roots.

They combine searching for the best seasonal local ingredients, hands-on cooking classes, and the conviviality of the table to help you connect with the people through their food, culture, and terra.

This is the last season with Chef [Jason Bartner](#) in the kitchen so be sure to book now if you'd like the 'bucket list' opportunity to learn from a great teacher & professional chef.

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.

However it wasn't until he moved to Italy & founded La Tavola Marche Agriturismo, organic farm, inn & cooking school with his wife Ashley that his niche took hold. His cooking is influenced by the Slow Food philosophy and he does his best to lead by example, only cooking what is in season and locally grown, thus supporting the local economy. 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.

"I am now a proud organic farm, I grow my own food & am amazed at the sense of pride that brings. There is nothing more basic than returning to the kitchen with a full crate of veggies fresh picked from the garden - ready to create dinner!"

Ashley Bartner
La Tavola Marche
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This press release can be viewed online at: <http://www.einpresswire.com>

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