

Baking Workshop

06 → 11 DIC '23

with Chiara Barla
and Giorgia Eugenia Goggi

Our first workshop on the wonderful and fascinating world of baking, sourdough bread and pastry.

Our chef Giorgia will be joined by a longtime friend, Chiara Barla, founder and creative mind of Apotek 57, a renowned bakery in Copenhagen. The course is aimed at foodies, enthusiasts and beginners who want to deepen their knowledge and techniques in the world of baking. In addition to the classes, we will also visit some of the delights of the region: ancient bakeries in Altamura, local pottery studios in Grottaglie and traditional cheesemakers, tasting burrata, pecorino and the freshest ricotta you can imagine.



Schedule

WEDNESDAY

- _ Check-in at Masseria Moroseta
- Aperitivo, get to know, introductory talk
- Welcome dinner

THURSDAY

- Breakfast
- Talk: baking culture, introduction to key topics, organization in the kitchen
- Walk around the property: discover Moroseta garden, olive grove and orangery
- 1st Part of Class: sourdough bread, Ligurian focaccia, sweet/savory galettes
- Lunch break
- 2nd part of class
- Dinner + natural wine tasting

FRIDAY

- Morning baking session
- Breakfast
- Visit of Grottaglie, ceramic town
- Lunch break at Moroseta
- Afternoon Class: Cake, Crostata, Cardamom buns
- Dinner in a local trattoria

SATURDAY

- Early departure to go to Altamura
- Visit of traditional bakeries with wood fired ovens, with more than 130 years of history
- Visit of Caseificio Di Cecca, a real cheesemaking expert
- Afternoon class: Sourdough focaccia, Cardamom buns shaping/filling
- Dinner at Moroseta

SUNDAY

- Morning class: key preparations for a perfect Brunch
- Brunch
- Visit of antique market in Ostuni / walk in the old town
- Masterclass Apulian baked goods: focaccia, taralli, sweet taralli
- Goodbye dinner

MONDAY

- _ Breakfast at Moroseta
- _ Check-out

Program may have variations.



The workshop includes:

- accomodation at Masseria Moroseta for 5 nights
- transfer to/from airport
- transportation
- activities and trips
- breakfast/lunch/dinner every day

For all bookings and further information please contact:
info@masseriamoroseta.it



Chiara Barla

Born in Imperia - Italy, after a degree in Italian literature, a master in digital communication and several office jobs in big companies in Milan, Chiara decided that wanted to be a chef.

She started her kitchen journey at the farm-to-table restaurant Erba Brusca in Milan and then move to Copenhagen when she got struck by the rising local bread culture, and decided to learn how to bake. After several experiences in some of the most renowned bakeries in the city, she opened Apotek57 where she could serve her favourite food and create an Italian gathering vibe in Copenhagen. Here she keeps nourish her love for cooking and baking and she designs her menu around fresh and seasonal ingredients and lush flavours, textures, and colors.



Giorgia Eugenia Goggi

Giorgia can be found 'learning her mise en place' in the kitchen at **Masseria Moroseta**, since June 2017.

A self-taught cook with a background in fashion and architecture, she is passionate about everything related to food, meant in the deepest and most anthropological sense of the term.

Characterized by a genuine and endless curiosity, she is a serious collector of spices, ceramics and cookbooks from around the world. The real protagonists of her cooking are the ingredients, exalted in their maximum expressive power.

In recent years she has explored the many possibilities of food as an art form and as a creative and self-awareness path, developing a spontaneous and personal She is currently continuing her journey as creative director of **Moroseta Kitchen**, while developing in parallel personal projects in which she concentrates her creative and design vision, allowing herself the freedom not to exclude any possibility.