



**MASSERIA
MOROSETA**

MOROSETA FOOD WORKSHOP

with **Giorgia Eugenia Goggi**
and **Alice Delcourt**

11 | 12 | 13 | 14 | 15 | 16 | November 2020
25 | 26 | 27 | 28 | 29 | 30 | November 2020

OUR WORKSHOP ON FOOD, COOKING, EATING AND DISCOVERING PUGLIA.

The workshop includes:

- _accomodation at Masseria Moroseta
- _meals
- _transport
- _trasfer to/from airport

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

SCHEDULE

WEDNESDAY

- _check-in
- _dinner at Moroseta

THURSDAY

- _breakfast at Moroseta

Morning:

- _cooking class
- _discover Moroseta's garden, olive plantation, kitchen
- _light lunch

Afternoon:

- _cooking class focused on vegetable forward cuisine, seasonality, sustainability, zero waste, etc.
- _dinner at Moroseta

FRIDAY

Early morning:

- _visit Masseria Fragnite to discover cheesemaking process and wood oven bakery. Brunch on site with freshly made ricotta, focaccia, jams and more

Afternoon:

- _cooking class focused on pastry, icecream making, fruit preserves
- _dinner out, typical Trattoria in Ostuni

SATURDAY

Morning:

- _food shopping at Ostuni farmers' market
- _light lunch with products sourced at the Market

Afternoon:

- _cooking class focused on how to organize the perfect larder with all the basic ingredients (pickles, dressing, spice blends, sauces, preserves...)
- _dinner at Moroseta

SUNDAY

- _breakfast at Moroseta

Morning:

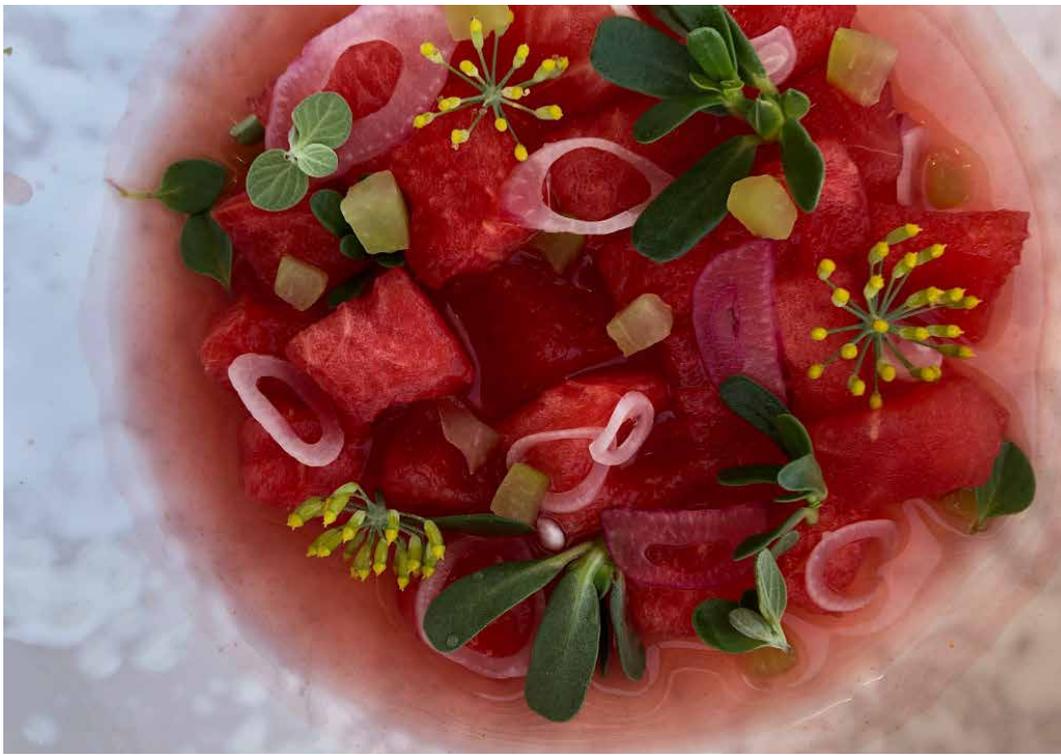
- _visit Ostuni antique market and Grottaglie, the town of ceramics
- _lunch at typical fish restaurant by the sea

Afternoon:

- _cooking class focusing on regional food, masterclass of pasta making with a special guest
- _dinner at Moroseta

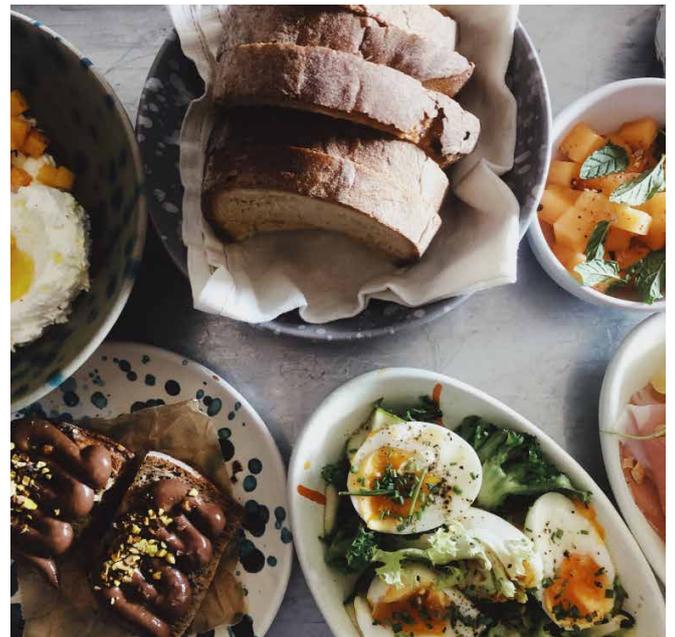
MONDAY

- _breakfast at Moroseta
- _check-out



GIORGIA EUGENIA GOGGI

Giorgia can be found 'learning her mise en place' in the kitchen at Masseria Moroseta, since June 2017. Self-taught chef, passionate about everything around food, serious collector of spices and cookbooks from all over the world. Cooking for guests and staff using only local and organic ingredients, many picked from their orto (vegetable garden) for a true farm-to-table experience. Whether it's cannoli with sheep ricotta, or ravioli with cime di rapa, her dishes are comforting and thoughtfully prepared.



ALICE DELCOURT

Born to an English mother and a French father but brought up in the States, Alice Delcourt has been cooking in Italy for almost 15 years. After stints at The River Cafe in London and Alice Ristorante in Milan in she 2011 Founded Ristorante Erba Brusca with partners Danilo Ingannamorte and Cesare Battisti. Erba Brusca is a seasonally driven local farm to table restaurant on the outskirts of Milan. The restaurant works with local and organic Italian producers and is an advocate for sustainable and organic agriculture.