

Food Workshop

06 → 11 MAR'24
13 → 18 MAR'24

with Giorgia Eugenia Goggi
and Alice Delcourt

Our workshop on food,
cooking, eating and
discovering Puglia.



Schedule

WEDNESDAY

- Check-in
- Introductory talk + aperitivo
- Welcome dinner at Moroseta

THURSDAY

- Breakfast at Moroseta
- Discover Moroseta's garden, olive plantation, kitchen
- First part of cooking class
- Light lunch with local cheese tasting
- Second part of cooking class.
- Dinner at Moroseta

FRIDAY

- Breakfast at Moroseta
- Visit of Grottaglie, ceramic town.
- Light lunch at Moroseta
- Cooking class
- Wine tasting with a local wine producer
- Dinner at Moroseta

SATURDAY

- Breakfast at Moroseta
- Walk in nature
- Cooking class
- Lunch
- Free afternoon
- dinner at local Trattoria

SUNDAY

- Breakfast at Moroseta
- Visit Ostuni antique market
- Aperitivo with local produce
- Cooking class in a special location
- Focusing on regional food, masterclass of pasta making
- Dinner on site
- Fireplace talks

MONDAY

- Breakfast at Moroseta
- Check-out



The workshop includes:

- accomodation at Masseria Moroseta,
- meals
- transport
- trasfer to/from airport

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



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 allover 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.

