



The Borgo  
COOKING SCHOOL





# Borgo Cooking School

The Borgo Cooking School sits in the heart of the Tuscan countryside surrounded by organic farmland, vineyards, olive groves and vegetable gardens. A center for all types of Tuscan cuisine, the Borgo Cooking School offers an extensive list of courses, classes and cooking workshops for foodies of all levels. Set amidst the productive kitchen gardens of Borgo Santo Pietro, the cooking school provides the perfect backdrop for anyone looking to explore their love of Tuscan food. From classic pizza and pasta making through to more advanced gourmet classes for professional chefs, Borgo Cooking School offers mouth-watering culinary journeys for cooks of all levels.



"Andrea is one of the most talented and knowledgeable chefs I am ever likely to meet. Cooking with him was a huge privilege; I have shared his recipes with friends and family worldwide – a truly gifted young chef."

- Archie Gilpin, Exeter



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## philosophy

Our philosophy at the Borgo Cooking School is simple; we want to share a love of good food – Tuscan style. Enjoy the pleasure of nurturing, harvesting and eating locally grown Tuscan food in the most atmospheric and inspiring of settings. The Borgo Cooking School encapsulates all that is good about seasonal cooking. From a Tuscan garden to a Tuscan kitchen table – plain, simple, perfect.



## FARM TO PLATE

Our farm lies at the heart of our cooking school providing bountiful ingredients for our cooking classes. An essential element of the Tuscan lifestyle here at Borgo Santo Pietro is the work that takes place in our kitchen garden. Throughout the year our organic kitchen garden produces vegetables, fruit, herbs and honey for the restaurant kitchens and of course for the cooking school. We celebrate the simple honest seasonal ingredients that we grow organically and bio-dynamically. Our Tuscan harvest is nurtured and gathered with love whilst honoring the 800 year old tradition of producing good food for the people of this ancient Tuscan village.

Why not spend time at our farm and join in the planting and picking of fresh produce, wander through our orchards and nut groves, collect fresh eggs from our hens, help the bee-keepers extract rich honey, see our sheep being milked and learn the techniques for making Pecorino cheese.

Simply enjoy spending time at our farm and follow the natural journey of our freshly grown ingredients from farm to plate.



“One of the very nicest things about life is the way we must regularly stop whatever it is we are doing and devote our attention to eating”

- Luciano Pavarotti





## *truffles*

Truffle Hunting in Tuscany is a serious business and every Autumn and Spring the forests and hillsides are alive with truffle hunters and their ingenious truffle hounds.

At the Borgo Cooking School our gourmet classes and truffle master classes highlight the unmistakable flavors and aromas of the Tuscan truffle.



"All I ever wanted to do was to make food accessible to everyone; to show that you can make mistakes - I do all the time - but it doesn't matter."

- Jamie Oliver



## *our gardens*

Borgo's kitchen gardens provide the cooking school with abundant crops season by season. With an emphasis on growing heritage varieties and classic species we cultivate ingredients that naturally thrive in Tuscany. Just a minute's walk from the cooking school you will find acres of biodynamic vegetable gardens, orchards, nut groves, herb gardens and glass houses filled with fresh Tuscan ingredients.



## TUSCAN TRADITIONS

cooking just like Mamma does

Tuscany is known for its delicious regional dishes and its vibrant culinary history. With traditional recipes and classic cooking methods, our Traditional Tuscan classes share the secrets of creating classic comfort food 'Tuscan Style'. In Mamma Olga's hands-on cooking classes you will learn how to make many local dishes such as Patè di Fegatini, Tuscany's own version of chicken liver pate, Pappa al pomodoro, a bread soup made with tomatoes, Gnudi (little dumplings) with ricotta cheese, butter and sage, and Peposo, a spicy beef stew typical of the Impruneta region of Chianti. Olga's style of cooking is 'old school'-you learn by doing, not by watching. Olga's love for cooking is in her blood and her mother and grandmother taught her to make traditional dishes such as pasta and meat stews. In this class you will learn the best of Tuscan cooking from an authentic local Mamma who shares her family recipes for all to enjoy.



"Learning the basics of traditional Tuscan cooking from a real local Mamma has given me the confidence to make my own fresh pasta at home, a wonderful day, thank you Mamma Olga."

- Sophie Rowlands, London







## PASTA

a true Italian tradition

Tuscans take their pasta-making very seriously and the tradition of pasta-making is a skill passed through generations of Tuscans worldwide. Choosing the right pasta to go with the right sauce is crucial, as is the method and timing of the cooking of the pasta dough. At the Borgo Cooking School, you will learn all the basics of traditional Italian pasta from the Mamas who live in the village of Palazzetto. Learn about the history, names and meanings of different shapes of pasta and discover which sauces accompany which type of pastas in Italy. Make ricotta cheese-filled Ravioli with sage, Taglioni with sausage ragu and Gnocchi with sheep's cheese from Borgo's own flock of sheep. The pasta making course is one of the most popular and is great fun for the whole family to enjoy together. Our pasta classes give cooks the confidence and technical skills to make great pasta at home.



If more of us valued food and cheer and song above hoarded gold, it would be a merrier world."

- J.R.R. Tolkien



## RECIPE

Ravioli filled with ricotta and spinach with butter and sage

This simple recipe for ravioli is a classic dish that once mastered will become a firm family favorite for those both young and old. Olga's recipe uses organic farm eggs and fresh spinach from the garden.



Difficulty  
Medium



Preparation time  
40 min



Cooking  
10 min



Portions  
4 people



## INGREDIENTS

300 g of 0 grade flour  
3 eggs  
300 g Ricotta  
100 g Reggiano parmesan cheese  
300 g spinach  
8 sage leaves  
100 g butter  
1 teaspoon Extra virgin olive oil  
salt & pepper

## INSTRUCTIONS:

Mix the flour and eggs to obtain a smooth, homogenous dough. In a frying pan, add extra virgin olive oil and quickly fry and mix your spinach. Drain and mix with your spinach into very small pieces with a knife. Season the ricotta with grated cheese and the ground spinach, and place into a sac-a-poche or pastry bag. Stretch out or roll out your dough and prepare the ravioli by stuffing them with the previously made filling. In a frying pan, slowly melt butter and add sage leaves. Cook your ravioli in salted water, drain and then fry them within the butter and sage. Place your ravioli on a plate and season with black pepper.





## BREAD MAKING

with traditional 'Mother Yeast'

In our bread-making classes learn the secrets of how to make delicious Tuscan bread, You will also be taught to make traditional whole-wheat focaccia or flatbread, Grissini (bread sticks) with olive oil, and mouth-watering crackers with herbs. The yeast used at Borgo has been lovingly fermented over decades and passed from cook to cook, as is the tradition with bakers in Tuscany. Known as 'Mother Yeast' it is kept chilled and passed from generation to generation continuing and encouraging the important tradition of Tuscan bread-making.

Immerse yourself in the hypnotic art of kneading dough, enjoy the calmness of waiting for the dough to rise and experience the joy of tasting your own homemade Tuscan bread.



"There is no love sincerer than the love of food."

- George Bernard Shaw,  
Man and Superman





## PIZZA MAKING

perfect pizza Italian style

Learn to make perfect Italian pizzas in a traditional wood burning oven.

Every good Italian family has its own recipe for traditional pizza. From Margherita to Marinara, the hand-baked pizza is an everyday essential for Tuscans. Every town has its own pizzeria and the aroma of stone-baked pizza dough embodies the best flavours of classic Tuscan street food. At the Borgo Cooking School's pizza making classes you will be taught how to make the perfect dough base, adding the freshest toppings from the garden's daily harvest. From selecting the flour to stretching the dough, nothing can compare to the fun of inventing your own unique topping combinations. Pizza making is a great skill to teach children and our classes are open to all ages.



"The only real stumbling block is fear of failure. In cooking you've got to have a what-the-hell attitude."

- Julia Child



## RECIPE

### Pizza Margherita with Bufala Mozzarella

The success of making your own home-baked pizza lies in the art of stretching the dough. Experiment with toppings, flavours textures and herbs, never be afraid to try new combinations.



Difficulty  
Medium



Preparation time  
45 min



Cooking  
10 min



Portions  
4 people



## INGREDIENTS

450 g Flour  
50 g Whole Wheat Flour  
325 ml Water  
0.9 g Brewers Yeast  
12.5 g Salt  
320 g Tomato Sauce / Passata  
8 Basil Leaves  
400 g Buffalo Mozzarella  
200 ml of Extra Virgin Olive Oil

## INSTRUCTIONS:

Mix together the white flour and whole-wheat flour. Add the yeast and 250 ml of water, and knead well. Slowly add the remaining water to the dough and add salt. Let the dough rest for 15 minutes. Now let it rest in the refrigerator for at least 24 hours. When it rises, prepare balls of dough and let them rest at room temperature for a further 2 hours. Prepare your tomato sauce and add a pinch of fine salt. Stretch, knead or roll the dough so that it is ½ centimeter thick. Spread the tomato sauce on top of the dough, make sure that there is a distance of 1 cm from the border. Add pieces of buffalo mozzarella and drizzle extra virgin olive oil on top. Let the pizza cook in a wood oven until bubbling and brown on top. Once finished, garnish with fresh basil leaves.



## GARDEN GOURMET

From earth to plate

Learn to cook naturally using only the freshest seasonal ingredients in our unique 'earth to the plate' experience.

In this inspiring garden gourmet class with our Michelin-starred chef, Andrea Mattei, you will learn about the abundance of Borgo's own kitchen gardens, the growing methods, the seasons, and how to use these ingredients to enrich and enhance your home-grown dishes.

At the Garden Gourmet cooking class you will learn dishes from Andrea's five star **Meo Modo** restaurant including fresh garden salads with slow-cooked organic egg yolk and herbs, Asparagus and Licorice risotto, eggs with red wine, parmesan and fresh rocket and handpicked flowers and leaves.



"For us the sign of welcome is to feed people. At the heart of all cooking, whether you are rich or poor, is the spirit of conviviality, the pleasure that comes from sharing a meal with others. And there is no enjoyment of food without quality."

- Giorgio Locatelli







## RECIPE

### Maltagliati Pasta With Vegetables

Using the freshest of ingredients combined with the most simplest of cooking methods gives this dish a truly authentic feel. This is comfort food at its very best.



Difficulty  
Medium



Preparation time  
45 min



Cooking  
10 min



Portions  
4 people



## INGREDIENTS

300 g of Flour "00"  
4 Eggs  
4 Asparagus  
100 g of Peas  
100 g of Broad Beans  
1 Slice of fresh Onion  
8 Basil Leaves  
100 g of grated parmesan  
8 cherry tomatoes  
100 ml of white wine  
Salt  
Pepper

## INSTRUCTIONS:

Knead the flour with the eggs until you obtain a smooth and uniform dough.  
Roll out the dough to obtain a 2 mm thick layer.  
Cut some maltagliati.  
Sauté the onions in a pan with some extra virgin olive oil, add the asparagus cut into small pieces, peas and broad beans. Add the salt, white wine and the tomatoes, cut into quarters.  
Cook pasta in salted water, drain and finish cooking in a pan adding some cooking water.  
Remove from the heat and add some olive oil until creamy. Garnish with basil cut into julienne and season with the grated parmesan.



## SEAFOOD & FISH

### Coast to Country

Tuscany boasts one of the cleanest coastlines of the Italian peninsula and supplies some of Italy's finest fresh fish. Much of Borgo's daily catch of fresh fish and seafood comes from the Tyrrhenian sea and includes sea bass, red mullet, mussels, clams, octopus and more.

At the Borgo Cooking School we offer a specialist traditional fish and seafood course where our chefs will teach you how to marinate Anchovies, make Risotto with black Squid ink, cook Octopus in red wine sauce, and create the world-famous Cacciucco fish stew.

Whatever your level of cooking, if you love fresh fish, then our Coast to Country seafood classes are made for you.



"Food is for eating, and good food is to be enjoyed... I think food is, actually, very beautiful in itself."

- Delia Smith







## RECIPE

### Sea bass with Peas And Peanuts

In Tuscany, our fresh daily catch of fish is driven to the cookery school straight from the Tyrrhenian coast. Ask your fish-monger to select your Sea Bass and to cut generous even sized fish steaks for this simple yet delicious recipe.



Difficulty  
High



Preparation time  
60 min



Cooking  
15 min



Portions  
4 people



## INGREDIENTS

Sea bass 600 g  
Shelled Peas 400 g  
Basil 8 Leaves  
Peanuts 4  
Coconut Paste 50 g  
Cream 150 g  
Extra Virgin Olive Oil 200 ml  
Salt

## INSTRUCTIONS:

Cook 300 g of peas in salt water with basil leaves, whisk with cooking water and 200 ml of oil until the cream is smooth and consistent.  
Boil the cream and add the coconut paste, mix it well until it is smooth. Add salt.  
Roast the sea bass.  
Put the pea cream on the dish, garnish with crushed peanuts and drops of coconut cream, add the raw peas, place the sea bass and season with olive oil.



## CHOCOLATE PASSION

Indulge, enjoy, create and feed your chocolate passion.

Each of our hands-on Italian chocolatier classes are held by gifted pastry chef, Diego Poli, who demonstrates the art of making gorgeous chocolates. Diego is an artist and his chocolate master-pieces are imaginative, exceptional and of course, truly delicious. From elegant chocolate creations to miniature chocolate delicacies, Diego shares the techniques and secrets of Tuscan chocolate-making. Sign up to Borgo's Chocolate Passion class and make sweet hazelnut bites, chocolate mousse and chocolate and pear tart.



## SWEET TRADITIONS

At the Borgo Cooking School you can learn how to make classic Tuscan dolci including Pan Forte, Ricciarelli and Pesche di Prato (Peaches from Prato) under the watchful eye of master baker, Diego Poli.

Enjoy the ritual of making Pan Forte, Siena's pride and joy, often referred to as "Italian fruit cake". Made with fruits, nuts and honey this rich cake dates back to the 13th century when Crusaders carried this "strong bread" with them for energy. Also enjoy baking Ricciarelli another native of Siena. These macaroon type biscuits are traditionally served at Christmas with a warming glass of Vin Santo.

Finally, learn to make Pesche di Prato another historic sweet, created to celebrate the unification of Italy in 1861. Traditionally served at Easter, these delicious treats are still popular with Tuscans today.









## BEYOND BORGIO

Tuscany offers an abundance of things to do whatever your inclination or passion. For history, art and architecture visit the captivating city of Siena, around 35 minutes from Borgo. Immerse yourself in the rich political and religious history or simply soak up the cafe culture. Florence, merely an hour away, is a cosmopolitan shopping paradise overflowing with renaissance treasures. Or visit the romantic hilltop fortress town of San Gimignano, it boasts spectacular views and offers galleries, wine shops and restaurants galore amidst its atmospheric medieval streets.

For those wishing to tour the many beautiful Tuscan vineyards in search of the pleasures of the grape, our sommelier is on hand to make expert suggestions of wineries. Enjoy Montalcino, a pretty wine village, home to the famed Brunello di Montalcino wine, or head for Castellina in Chianti for an unforgettable glass of riserva.



"I have been transported to truffle heaven; Borgo's gourmet master class was the most amazing culinary experience, truly unforgettable."

- Frank Hoppman



*Buon Appetito!*



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