

# la Meridiana

*Charming Hotel in Garlenda since 1978*



## LOCAL EXPERIENCES PROGRAM





# MASTERCLASS HOMEMADE PASTA

How to prepare fresh pasta like “tagliatelle” and filled-pasta like “pansotti” or “ravioli”  
Create a 3D culinary art's work: delightful, delicate, delicious!



Starting from simple, fresh and healthy ingredients, we will guide you step by step through the little secrets handed down for generations. It will not be a simple demonstration, but a memorable moment with us, glad to share the passion for good food and Italian culture.

## WHAT'S INCLUDED :

- ✦ **30 min lesson** w/cuisine team
- ✦ a written recipe of fresh pasta
- ✦ a Relais & Chateaux golden pin
- ✦ Homemade focaccia & crunchy bread with “local olive tapenade”
- ✦ A glass of fresh Vermentino wine
- ✦ Moreover : we will email you 10 photos taken during this “local food experience”.

**Minimum number of participants: 2**

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**Language:** Italian, English & French

**Time Range :** 10/12 am – 03/05:30 pm

**Price :** € 30,00 p.person

Advance reservation required

# COOKING CLASS PESTO

The lesson is focused on genovese pesto, the perfect ingredients to prepare it and the antique technique of making with mortar and pestle



## WHAT'S INCLUDED :

- ☐ 30 min lesson w/ cuisine team, *To learn the ingredients's order and the correct way to use the pestle and mortar*
- ☐ a written recipe of Pesto sauce
- ☐ a Relais & Chateaux golden pin
- ☐ a tray of fresh focaccia
- ☐ a glass of fresh Pigato wine
- ☐ a basil plant w/ organic pot
- ☐ a package of Ligurian pasta ( trofie)

Moreover : we will send you by email 10 photos taken during the “local food experience”.

**Minimum number of participants:** 2

**Maximum number of participants :** 6

**Language:** Italian, English & French

**Time Range :** 10/12 am – 03/05:30 pm

**Price :** € 30,00 p.person

Advance reservation required

**GOOD TO KNOW :** Experience highly appreciated from families party !!

# PASTA & PESTO LIKE A LOCAL

The perfect combo of ligurian masterpieces : lesson with our expert cuisine team to learn how to create egg-fresh pasta and its perfect seasoning !

## WHAT'S INCLUDED :

- ❑ **45 min lesson** w/ cuisine team *to be trained in pasta dough, how to knead and to cut it, different past format and then how to prepare the pesto to season your pasta!*
- ❑ **chef jackets**
- ❑ **a tray of fresh focaccia, bread stick and homemade bread**
- ❑ **a glass of fresh Vermentino white wine**

**PLUS** as memory of the experience :

- ❑ **a Relais & Chateaux golden pin**
- ❑ **a basil plant w/ organic pot**
- ❑ **a package of Ligurian pasta ( trofie)**
- ❑ **Full photo coverage**

**Minimum number of participants:** 2

**Maximum number of participants :** 5

**Language:** Italian, English & French

**Price :** € 54,00 p.person

**Time Range :** 10/12 am – 03/05:30 pm

Advance reservation required



# LIGURIAN WINE TASTING W/ FOCACCIA AND CHEESES

Guided by our maître de restaurant, you'll enjoy an authentic journey through Ligurian tastes

## WHAT'S INCLUDED :

- 45/50 min degustation of 3 wines from West-coast Liguria:

- ✦ Pigato \_white wine
- ✦ Vermentino \_white wine
- ✦ Ormeasco \_red wine.

Full explanation of the characteristics of the territory that gives uniqueness to the wine bouquet.



## TO COMPLETE THE TASTING:

- ☐homemade focaccia
- ☐Pairing of local cheeses from the farms of our hinland

Moreover:

- ☐detailed brochures about the wines
- ☐information about local wines and cheeses
- ☐10 photos of this local wine experience

**Minimum number of participants: 2**

**Language:** Italian, English & French

**Price :** € 65,00

**Time Range :** 3:00/6:00 pm

**Advance reservation required**



# E.V.O. OIL TASTING

Olive oil is a basic element of the mediterranean diet, where most of the meals are served with an olive oil bottle on the side. Our experience will explain the magnificent world of this liquid gold.

## WHAT'S INCLUDED :

### ❑ 30 min tasting of 3 extra-virgin-olive oils

⇒ 2 from the local area

⇒ 1 from Central Italy region

to make you able to fully understand the differences in terms of tastes and scents

- Homemade bread and focaccia.
- detailed brochures about the oils tasted.

Moreover : at the end of the experience, we will send by email 10 photos taken during the experience to share

**Minimum number of participants: 2**

**Maximum number of participants : 6**

**Price : € 45,00**

**Language:** Italian, English & French

**Time Range :** 10/12 am – 03/05:30 pm

Advance reservation required

