

Itinerary 3 days 2 night

- 2 night accommodation 4 star Hotel in the heart of Sorrento
- 1 cooking class at Farmhouse experience (available from Monday to Friday)
Saturday and Sunday the cooking class will be in the heart of Sorrento)
- 1 lunch (with all preparation of cooking class including drinks)
- 1 dinner at Hotel arrival day
- Transport Shuttle from to airport or train station with booking Time not refundable.

Day 1

Benvenuto

Naples to Sorrento Transfers

The Shuttle meeting point is or in the Airport at Info desk at arrivals area or if you are coming with train the meeting point is at platform 18.

The day is at your leisure the Sorrento Peninsula and the Amalfi Coast are one of those places that you admire on magazines and, sighing while daydreaming, you think you would like to go there one day. Small towns on cliffs studded with colourful and picturesque houses, lemon groves and olive trees overlook a clear, blue sea. Fresh and home grown fruits and vegetables, wild flowers and aromatic herbs, handmade cheese and pasta will enchant your senses and your spirit. The slow pace of life there, the people's wide and welcoming smiles along with local specialties will make your stay unforgettable. Take a break, beat your daily routine and the stress of your everyday life by embarking on this unique and cultural immersion in southern Italy. With must see addition to your travel bucket list. Enjoy your day

Tonight you have a dinner at Hotel enjoy.

Day 2

Typical Amalfi Coast cooking course at Farmhouse experience

Pick up from your hotel is at 10 am. This culinary immersion, and cooking classes take place in at the farmhouse on Sorrento hills. As you discover the timeless

cooking traditions of the Amalfi Coast, you will make dishes with ingredients that include produce hand-picked from the organic garden (organic product), cheese and meats produced locally and fish just harvested from the sea. Each of your fun and educational cooking courses on this Amalfi Coast cooking experience will be hands-on and will feature recipes of the Campania region, such as home-made pastas, delicious sauces, delectable main courses, and real Neapolitan pastries and desserts. Foodie tours will expose you to the fascinating culinary treats this region has to offer, such as wine, olive oil, and limoncello. You will return home ready to recreate the wonderful flavours of the Amalfi Coast for your family and friends. After the course, enjoy a wonderful lunch together, all made perfect by the accompanying local wines and amazing view! Transfer back to your hotel about 15 / 15:30, with afternoon and evening on your own.

Day 3

Arrivederci / Goodbye

Departure and Transportation

For travel agencies:

Selling Price From 550€ per person based on double room and cooking class between Monday to Friday. Single room is different price. Minimum booking are 2 person. For 1 person Just on request.

On request we can provide different Hotel and dinner in a Michelin star Restaurant in Sorrento.

All Prices are 100% not refundable (whit some agencies we provide the 60% deposit not refundable)