

## Culture and Cooking Experience with Ludovico De Vivo



Join chef, Ludovico De Vivo at the breath taking Capofaro Locanda & Malvasia for an all-inclusive Aeolian cooking workshop.

Born in Salerno, Campania in 1981, Ludovico's childhood was one on the move: his father was a hotel maître, and his earliest memories are full of running around kitchens throughout Italy. With a culinary life destined for him, Ludovico has since established a successful and dynamic career as a chef cooking in prestigious restaurants and hotels, such as The Fat Duck\*\*\* with Heston Blumenthal in Bray, England, and Noma\*\* in Copenhagen with René Redzepi; during his time at Noma, Ludovico was given the opportunity to work in the Test Kitchen. These experiences left Ludovico with a sincere appreciation and passion for working with nature and an insatiable curiosity to discover new ingredients, places and tastes. Since 2015, Ludovico has carried the title of Executive Chef at the Relais & Châteaux Capofaro Locanda and Malvasia, the 27-room restored fishing village amid Malvasia vineyards on the island of Salina. The property is looked over by Alberto Tasca, the eighth generation wine maker of the Sicilian Tasca d'Almerita family. In search of the essence of his ingredients, Ludovico began to collect seeds from around the Aeolian Islands and started a garden project at Capofaro in collaboration with the Tasca d'Almerita family.

20th - 23rd September 2019

| Friday<br>20th September         | Saturday<br>21st September  | Sunday<br>22nd September  | Monday<br>23rd September   |
|----------------------------------|---|---|--|
|                                  | <b>8:00 - 10:30</b><br>Breakfast of locally grown fruits, home-made bread, pastry, yogurt and jams<br><br><b>10:30</b><br>Visit a caper farmer, see the whole process of caper production. Talk with the farmer, visit the plants and get a proper understanding of how the capers are grown and preserved. Transfer to Santa Marina fore some shopping | <b>8:00 - 9:00</b><br>Yoga class<br><br><b>10:30</b><br>Meeting with Ludovico cooking demo and hands on class to prepare a 4 course lunch based on Aeolian flavours and traditional Aeolian cuisine | Farewell breakfast.<br>Opportunity to summarize experiences and sensations collected during the workshop |
| Arrival                          | <b>13:00</b><br>Back to the hotel for lunch prepared by the kitchen team inspired by Aeolian recipes and ingredients  | Lunch   | Departure  |
| Briefing                         | Free time & relax - opportunity to relax by the pool or book a massage  |   |  |
| Wine tasting<br>Tasca d'Almerita | <b>18:00</b><br>Tour of the vegetable garden with Ludovico followed by a cooking demo and hands on cooking class. Prepare a 4 course meal based on Aeolian flavours and traditional Aeolian cuisine   | <b>17:30</b><br>Foraging with local guide in Pollara and aperitif at sunset time  |  |
| Welcome dinner                   | Dinner  |   |  |

Here among the vineyards, (the Malvasia grapes are vinified into 2 widely acclaimed bottles) he cultivates local herbs and vegetables, including 30 varieties of baby leaf lettuce. Over the last few years Ludovico has worked on a precise research project dedicated to ancient Italian grains, today he cultivates these all but forgotten grains at Regaleali, the Tasca family's farmstead in the heart of Sicily. They are transformed into Capofaro's flour for their award-winning bread and pasta (produced in Gragnano), proving that some- times we need only to rely on nature and our heritage with a dash of imagination. "My goal", says Ludovico, "is to make every dish, even the most complex, relatable for everyone".

### Package prices and conditions:

|                 | Single occupancy | Double occupancy |
|-----------------|------------------|------------------|
| Standard        | € 2.000          | € 1.600          |
| Superior        | € 2.300          | € 1.700          |
| Junior suite    | € 2.600          | € 1.800          |
| Exclusive suite | € 3.000          | € 2.000          |

Above rates are per person containing the following services:

- Airport pickup from and to Catania
- Technical wine tasting of Tasca d'Almerita wines
- Dinner (3) including, water, 1 glass of wine per course, coffee
- Accommodation for 3 nights
- Breakfast buffet
- Yoga lesson (1)
- Lunch (2) including, water, 1 glass of wine per course, coffee
- Tutorial fee of the workshops
- Transportation cost during the workshops
- VAT

Rates do not include beverages and meals that are not part of the program; those will be billed at the end of the stay.

Participants are welcome to share their room with a person who is not attending the program. Accommodations and breakfast for the additional guest (max. 1 person per room) is free of charge, whereas other charges (meals, beverages, excursions, pickup surplus charges) will be billed extra.

The course will be confirmed 60 days before the beginning. In case of insufficient number of registrations, the course will be cancelled and alternate date will be proposed.

Minimum of participant for the course 6 pax in DUS.

Language of the course is [English/ Italian](#)



For more information contact