



Stefano Uncovered - Southern Highlands Food & Wine Tour

Stefano Uncovered - Southern Highlands Food & Wine Tour is located in The Southern Highlands, a short 90 minute drive from Sydney and Canberra. Guests master the art of homemade pasta while baking traditional Italian village-style bread, smelling the aromas from the simmering pots of pasta sauces. We use fresh and local produce the best that mother nature has on offer.



A small group of guests will be escorted on a experience a 1-hour tour of The Southern Highlands' a respected regenerative farmer, and then their own personal gastronomic tour of Italy in 3.5 hours in this private Italian cooking experience. Guests will discover just how easy it is to make fresh, home-baked bread, pasta, traditional dishes, and of course desserts. We will cook and eat together - the Italian way!

DAYS

Wednesday - Sunday

TIMES

9am

TOTAL EXPERIENCE TIME

6.5 hours

LOCATION

Bowral, NSW 2576

1.5 hour drive from Sydney

1.5 hour drive from Canberra

WHAT TO WEAR

- Wear appropriate clothing for cooking and for the farm visit.
- Avoid wearing clothes that are loose-fitting
- Avoid jewellery and have hair tied back.
- If you wear long-sleeve shirts these need to be tight-fitting around the wrists.
- Pack seasonally appropriate water-resistant clothing and footwear as some of this experience is outdoors.

Minimum: 2 people Maximum: 12 people

CONTACT

For more information contact Stefano on:
tradesales@stefanomarvello.com | 0411 257 664

EXPERIENCE INCLUSIONS

- Full guided tour by Stefano and other industry experts with pick up from central location in Bowral district
- 1 hour tour of Regenerative Farm with the owner and operator. Covering, farm history, produce grown, regenerative practices, walk through mushroom growing and honey tasting
- 1 hour wine and cheese tasting at local winery
- Three-course meal to enjoy in a 45 min sit down lunch with Stefano
- 3.5 hour immersive hands-on cooking experience with Stefano where guests will make dishes with produce featured in the tour
- Guests learn to make a classic entree, a pasta dish with seasonal sauce, mains, and dessert
- Italian Cooking Experience Apron will be provided for each guest for them to keep as a memento of their experience

FEATURES

- Small group classes up to 12
- Fully guided regenerative farm tour with complimentary produce sampling
- Stefano shows guests the art of cooking traditional pasta from all regions of Italy
- 100% hands on cooking experience where guests learn to make typical Italian regional dishes from the current seasonal menu, including pasta making
- Guests will be cooking with produce sourced from local producers, and even from Stefano's kitchen garden
- Vegetarian and gluten-free options are available upon request

PRICE PER PERSON INC. GST

Retail: \$600.00

