

## **Full Day Gourmet Experience in Partnership with CookDordogne**

**Every Thursday – May to October – English language**

Starting at 9am, this experience begins with collection from your accommodation or agreed location by Perigourmet in their iconic vintage 2CVs and dropped at CookDordogne cookery school for the 10am start time. The cookery course begins with an introduction to the days two course lunch. Then in teams of two to four, you will enjoy a hands-on, informative, fun session preparing, cooking and eating a range of delicious, exciting and surprisingly repeatable regional dishes that chefs of all ages and abilities can recreate at home. This will be followed by lunch with the CookDordogne team.

The Perigourmet team then pick you up from CookDordogne at 1.30pm for the afternoon's adventures in a vintage 2CV and take you on 2 visits to 2 producers out of four possibilities which are chosen in advance

- Wine with la Voie Blanche
- Walnut oil in Castelnau
- Biscuiterie in Sarlat
- Spirit distillerie in Sarlat

These visits give you a local personal insight into the range, passion and pride of the local producers of our region and the respect and knowledge we have for the Perigord and its food culture. You are dropped at the end of the day back at your accommodation or agreed location.

### **COURSE SCHEDULE**

- Collection at an agreed location by Perigourmet
- Start time 9am, visit to a traditional French bakery
- Dropped to CookDordogne cookery school for the 10am start time
- 10am meet and greet chef Ian and the team
- Tuition, demonstration of and participation in preparing produce for cooking
- Tuition, demonstration of and participation in traditional Perigordine cooking and cooking methods
- Tuition, demonstration of and participation in food styling
- Two course lunch with wine, and non-alcoholic beverages
- 1pm course end
- Children under 12 must be accompanied by an adult. Children over 12 may participate without supervision.
- Pick up 1.30pm for two local producer visits by Perigourmet
- Dropped at the end of the day at your agreed location

***PLEASE NOTE – The Cookery Course is subject to minimum participation requirements for courses to proceed. Should the course be cancelled due to insufficient numbers, alternative dates will be offered.***

Included in the price of the full day gourmet experience is:

- Transport to and from your accommodation/location subject to 20km radius
- Tuition
- Use of kitchen facilities and equipment
- Le Chevreuille aprons (with option to buy at the end of the course)
- Ingredients
- Two course lunch
- Wine & non-alcoholic beverages
- Tea & coffee
- Junior chef certificate for all our young participants
- Recipes
- Two local producer visits

**Price per person –**

Full Day Gourmet Experience – available every Thursday – May to October

Adults 175€ Children 125€

To make a reservation for this day with Perigourmet in partnership with CookDordogne please contact us - [perigourmet@hotmail.com](mailto:perigourmet@hotmail.com)

0033-(0)7 84 22 08 33

If you have a requirement outside of May to October, please contact us.