

Vila De Group

Roquevaire

Provence

France

Cooking Classes 2020

Food is serious business in Provence, if recipe allows it we like to cook with seasonal, fresh and local produce. This is why our lessons change with the seasons. We have spring & summer and autumn & winter courses. Choose the one you like and contact us for more info !

Provençal

Modern French

Spanish

Italian

Belgian

Maghreb & Middle Eastern

Chinese

Indian

Thai

Baby shower party food

Budget cooking with a twist

Buffets

Cocktails & party food

Festive foods from around the globe

Kid's party food

Minimum input -> spectacular results meals

Breads -> fougasse, flatbreads, basil & ham bread, parmesan bread*

Cakes - sweet or savoury -> green olives & tapenade cake, honey & coffee cake*

Cupcakes & muffins & cheesecakes

Chocolate -> Belgian chocolate truffles*

Crème brûlées - sweet or savoury -> smoked salmon with poppy seeds*

Classic desserts with a modern twist

Granitas & Ice creams -> coffee and mascarpone mousse granita*

Jams & Chutneys - sweet or savoury -> fennel & lemon jam, chilli tomato jam*

Mousses -> salted caramel & chocolate mousse, mango and coconut mousse

Oils & condiments & marinades

Parfait & semifreddos -> passion fruit parfait & tûtes*

Pizzas and fantastic topping

Quiches

Tapas & Meze (Spanish, Greek & Turkish tapas)

Tartes tatin -> rhubarb tarte tatin, pineapple tt & spiced ice cream *

These are only a few examples of dishes that can be prepared during the cooking classes.