

# cooking in provence

2010

Come and join us for a week-long cooking programme in October. Spaces are limited so book now to avoid disappointment.



## Cooking in Provence

Five day, hands-on cooking classes in the Hotel's restaurant kitchen, conducted in English by our Chef and his team. Small groups. Each programme has a maximum of 8 participants. Cooking in pairs, each team prepares all dishes in a complete menu every day, under the guidance of our chef and his sous chef. Great explorations include truffle hunting, wine tastings, visits to village markets and to the studios of Provence's best artists and artisans, and more. All the fun doesn't happen in the kitchen! Terrific recipes. We give you fully-tested recipes for 5 complete menus of superb Provençal cuisine. Luxurious accommodation. You will enjoy 6 nights at Hotel Crillon le Brave, a member of Relais & Châteaux and one of France's great small hotels, acclaimed by Andrew Harper's Hideaway Report, Condé Nast Traveller and many others. A true taste of Provençal cuisine. The programme includes all meals, including dinners at the hotel and at well-known local restaurants.

## How much?

2900 Euros per person in double occupancy. There is a 400 Euro single supplement.

For a non-cooking companion the cost is 1400 Euros, sharing a room with a "cooker" paying 2900 Euros. "Non-cookers" are invited to participate in all events and meals outside of the cooking classes.

## Prices include:

- six nights deluxe accommodation at Hotel Crillon le Brave
- all meals (including wine)
- all cooking classes - five intensive half-day sessions
- transportation and any entry fees for all excursions.
- participation in all meals and excursions for non-cooking companions

## 2010 programme dates

Sunday 10 October – Saturday 16 October  
Sunday 17 October – Saturday 23 October

## Programme

Cooking in Provence begins with arrival at Crillon le Brave on Sunday afternoon.

There's time to settle in and explore the garden before a welcome cocktail get-together followed by dinner.

Monday morning we head to the market in nearby Bedoin for a walk and coffee. Then it's back to the hotel and into the kitchen. We work through the morning, cooking in pairs, to create a full menu that we will enjoy for lunch. In the afternoon we'll make the first of the week's excursions to meet the people who make Provence and its cuisine and culture so special. Truffle hunters, winemakers, cheese makers, bakers, and many other fascinating people are on the agenda for the week.

The next three days, Tuesday through Thursday, we'll follow the same pattern of cooking in the morning and then making an afternoon excursion. Dinners throughout the week will be at the Hotel and at local restaurants.

On Friday we turn things around and spend a full morning at the big and colourful market in Carpentras. After lunch we'll return to Crillon for a very special final kitchen session. That evening it's time for – what else – champagne as a finale to an exciting week.

Saturday is departure day, but remember, this is Provence, so there's no need to hurry home.

## How to book

To book your place and for any further information, please don't hesitate to contact our Reception, by email to [reservations@crillonlebrave.com](mailto:reservations@crillonlebrave.com), or phone us on +33 (0)4 90 65 61 61