

SERVICES



Private Dinners

Cooking Demonstrations

Hands on Cooking Classes

Catering for Villas

Food & Wine Pairings

Gourmet Picnic Provisioning

Italian IGP Tastings and Tours
(local certified specialty food products)



Private class in San Miguel de Allende, Mexico

GUEST COMMENTS

This was one of the best parts of our two week vacation. Chef Giuseppe was great. He was very patient, very gracious, extremely knowledgeable and did an all-around great job. My wife and I were lucky enough to have the personal attention of the Chef all to ourselves. The food was outstanding. I do not know how it could have been any better. The Chef was also very helpful in making other recommendations for the rest of our vacation.

- Walt S. B.C, Canada



Chef Giuseppe was so passionate and enthusiastic about what he did. He really made the class fun. We laughed a lot but learned a lot as well. The recipes were easy to follow; things I could easily do at home. It was a great bonding experience for my friends and I. I will continue to recommend the programs to my friends.

- Bethany V., Fl

Our 1-day cooking class was truly one to remember. Giuseppe is a fun and enthusiastic instructor and an amazing cook. When in Italy, be sure to escape from the touristy areas and experience the Tuscan countryside and food with Giuseppe.

- Cynthia and Norine, PA

Had a great experience working with the chef Giuseppe Mazzocchi and preparing several dishes with him. We were able to get a feel for how the Italians cook with fresh ingredients and make wonderful recipes with the foods (seasonal) that are available to them. The chef was very knowledgeable and friendly. The food was superb!

- Lois & Jim, Portland OR



A TASTE OF TUSCANY



Chef Giuseppe Mazzocchi

Chef Giuseppe offers an array of culinary programs for guests visiting Tuscany. Enjoy tastings and classes in your private villa, or if staying in a hotel you are invited to join him at Il Molino, the 16th century mill where Giuseppe grew up.

Complete with a fully equipped professional kitchen, Molino is situated in the spectacular Tuscan countryside alongside a river with ancient stone bridge. This magical locale provides for a memorable day of cooking, eating and savoring a side of Italian life few visitors get to enjoy.



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BACKGROUND



Instructing at NAIT, Edmonton Canada

The Tuscan Chef Giuseppe Mazzocchi has been surrounded by good food from birth, born as he was, at his grandfather's ancient olive mill not far from the town of Montecatini Terme in Tuscany. His family's mill and the small farms of the nearby countryside provided the best schooling possible for a budding Chef, allowing him to understand all aspects of the regions food production and preparation.

Upon completing formal studies at the Hospitality School Istituto Alberghiero in Montecatini, Giuseppe was called to cook at restaurants in Geneva, St. Moritz and throughout Italy. In San Francisco, he worked as Italian Chef at Prego's and as Executive Chef at Pricci of Buckhead life restaurants group in Atlanta.

Giuseppe is a member of the Italian Chefs Federation, the Italian Sommelier Association, SlowFood and the Accademia Italiana della Cucina.

In recent years he has devoted himself to the teaching of cooking in Italy and abroad. In addition, he is a school professor and oversees culinary and wine courses for U.S. college students in a study abroad program in Tuscany. He also lectures on extra virgin olive oil and I.G.P. Tuscan farm products at Georgetown and Syracuse Universities in Florence.

In the US he has held classes for Viking Range Corporation in Arizona . Every year he is visiting Chef at Central Market cooking school in Texas , visiting professor at Nait School of Hospitality and Culinary Arts in Edmonton , Alberta .



SAMPLE MENUS

Appetizers

Artichoke timbale with Asiago cheese and olives
Calamari and shrimps salad with arugula and balsamic vinaigrette
Focaccia & Pizzettas with cured meats

Soups | Minestrone | Risotto

Ribollita soup - featuring tuscan bread, kale and beans
Risotto milanese or mushroom
Pappa al Pomodoro

Stuffed Pasta and Noodles

Pappardelle (square fresh pasta) with meat and porcini sauce
Ravioli filled with asparagus and cheese, with truffle sauce
Potato gnocchi with fresh tomato and basil

Main Courses

Veal Saltinbocca with roasted potatoes
Pork Loin Medallions with Marsala wine and sautéed spinach
Stewed beef in Chianti wine and pepper with balsamic glazed onions
Beef "Tagliata" (sliced strip steak) with herb flavored olive oil
Pan seared breaded Halibut with Mediterranean herbs
Sea Bass filet with Ligurian olives , capers and tomatoes confit

Desserts

Tiramisù
Torta della Nonna
Florentine Trifle
Amaretto and rice pudding with Rum Gelato

YOUR PRIVATE CHEF



Imagine exploring the culinary side of Tuscany with an insider.... a visit to local markets, meeting regional farmers and artisanal craftsmen and women who carry on the tradition of their specialty foods. This is a side of Italy that visitors rarely experience.

Chef Giuseppe has brought his passion for the regional cuisines of Italy to the US, Canada, Caribbean and Mexico. His thorough local knowledge and fluent english will ensure that you capture a unique experience on your visit.

Giuseppe offers theme classes at your rental villa in Tuscany or at his family homestead; a restored olive oil mill. The classes culminate in a fabulous multi-course meal, with the Chef's suggestions regarding the appropriate wine pairings.

You may choose to have your day class cover a specific subject or Italian regional cooking.

One or more Day Classes - for 4-12 persons



Instructing crew of Mega Yacht STARFIRE in St. Thomas, Virgin Islands