



Bespoke Cookery Experiences

Do you have a passion for cookery and a love for food? Why not complete your stay in Pembrokeshire with a unique and authentic cookery experience with professional Italian Chef, Orsola Muscia?

If you would like to further your knowledge of food, develop your overall cooking skills or fine-tune specific techniques, our Bespoke Cookery Experiences are just the thing.

All of the Cookery Experiences listed in this booklet will take place at your holiday property*, you don't even have to worry about sourcing the ingredients. Classes can be tailored to suit dietary requirements.

For more information or to discuss booking a Bespoke Cookery Experience, please contact a member of our Concierge Team on 01437 772758.

* Please note, some properties may be unsuitable for certain classes as requirements vary depending on class topic and class numbers.



Orsola Muscia

Orsola Muscia has over 16 years experience as a professional chef both in Milan and the UK, cooking and creating dishes for all types of events and settings. Her main client in the UK has been Eton College, for whom she has been working with for 15 years!

An accomplished Chef Patisier, Orsola has cooked for many VIP's including the UK's Royal Family. She has been successfully teaching now for many years to children and adults, beginners and many professionals.

Orsola's way of teaching is quite different from any other cookery class. These classes teach you recipes but most importantly, the techniques used which will then allow you to apply them to all the dishes you create in the future.

Our cookery experiences are more about understanding food and how it works, rather than providing you only with recipes. From here, you can start creating your own recipes!



Authentic Italian

Fresh Pasta Making (5 Hours) from £95pp

Discover all the tips and secrets on how to make delicious authentic Italian Pasta and Ravioli. You will discover everything related to Pasta; the origins, how to knead the dough, how to cook it, how to store it and how to season it. You will want to get yourself a pasta machine after you have finished the class!

Gnocchi (5 Hours) from £85pp

Gnocchi is a delicious traditional and healthy Italian dish. Learn how to make your own gnocchi with enough for leftovers! This class is a fun filled workshop stuffed with tips and advice from our authentic Italian chef.

Risotto (4 Hours) from £85pp

Master the technique of making risotto before planning your next dinner party! Choose the type of risotto you would like to make.

Bespoke

These classes are designed to be tailored to all your requirements and wishes, meaning that it is difficult for us to give a guideline duration or price. If you are interested in booking, please contact our Concierge Team with your ideas and we can put together a bespoke experience for you.

Your Perfect Birthday Cake

Treat a loved one (or yourself!) to a birthday present with a difference, the opportunity to design and make their own perfect birthday cake! If you're struggling with ideas, Orsola is happy to offer suggestions.

Build your Own Class

Maybe there are some tricky techniques you haven't been able to perfect, or a dish you're not quite happy with? Choose your favourite subject, technique and/or dish for the topic of your class and Orsola will share her tips and insight gained through her years of professional experience.



Popular Classes

Patisserie (5 Hours) from £95pp

Learn all the tips for a perfect short crust, choux pastry and crème patissier - fundamental basics for Patisserie!

Handmade Chocolates (5 Hours) from £95pp

Learn to master the difficult art of handling chocolate from Italian Chef Patisserie Orsola Muscia. The class covers chocolates from simple to impressive and difficult.

Healthy Eating with Pleasure (5 Hours) from £95pp

Discover how to cook delicious and healthy food with this Healthy Eating masterclass. Learn how to break those bad cooking and eating habits, how to feel fuller for longer, and ways in which you can feel more energized. Orsola will also share her Must Do's and Don'ts on how to not gain weight ever again.

Spanish Tapas Feast (5 Hours) from £95pp

Do you want to cook like a Spanish Chef? You will master meat, fish and vegetarian Tapas! You will learn particular cooking techniques which will help you to achieve amazing results. You'll never cook tapas the same way again!

Bread Making (6 Hours) from £120pp

Would you like to master and understand the chemistry behind bread making? This class reveals all of the bread-making techniques and the reasoning behind them, as well as covering how to make your own pizza! You will go home feeling confident making your own bread.



For Athletes

If you're an athlete in training for a big race, why not compliment your physical training with one of our cookery classes specifically designed to enhance and aid your sports performance?

Professional Chef Orsola Muscia has previously worked as a fitness trainer and has put together the following athlete courses combining her knowledge as a chef and a fitness trainer, ensuring you receive the very best cookery experiences to help with your training.

Athletes Everyday (4 Hours) from £95pp

Learn how to cook healthy, fast, fresh tasty food perfect for everyday meals. During this class, you will explore various cooking techniques, learning tips and secrets about how to cook delicious healthy meals without following recipes.

Pre-Race Day Meals (4 Hours) from £95pp

Diet has a major impact on your sporting performance, this class will teach you what to eat and when in the days running up to your race.

Post-Race Intake (4 Hours) from £95pp

It's important to pay attention to your diet even after the race is finished, this class will teach you what to eat and when to help optimize recovery.

Pre- and Post-Workout Snacks (4 Hours) from £85pp

Learn how to prepare a range of healthy and varied snacks in advance so you always have the right snacks on hand during your workout.

