




TasteItalia SCHOOL FOCUS

Gusto Infinito

Join the Gallery Hotel Recanati in Le Marche as it opens a **new cookery school** with a difference...

This brand new cookery school, situated in the heart of Le Marche, promises not only a fresh education in Italian cookery, but beautiful views to gaze over while you prepare your feast. The cookery school's name actually means 'a taste of the infinite', which was inspired by poet Giacomo Leopardi, who wrote his poem *L'infinito* in his hometown of Recanati. As well as having a perfect location, Gusto Infinito is delighted to offer cookery classes from acclaimed chef and former owner of the Walnut Tree Inn restaurant, Franco Taruschio. Franco was born in Le Marche and at

Prada close-by, which Gusto Infinito is happy to include as part of the special experience.


The next cookery holiday will be held at the 4-star Gallery Hotel Recanati from 24-31 October and the price is €1,450 per person for the week. The price includes transport from/to Ancona airport, accommodation for seven days, food and drink, local transport, activities around the area, plus six days of cookery lessons with chef Franco Taruschio. By taking part in this cookery holiday you will be sure to experience the true vibrancy of the Le Marche region. 


“At Franco’s side you will discover a love of the Italian way of life and cooking.”


his side you will discover a love of the Italian way of being and a passion for cooking. ‘Cook with love – cook with your soul’ is Franco’s motto.


A day with Franco is a very down-to-earth and practical experience. You will come away with a menu of authentic Marchigiani recipes and the know-how, confidence and enthusiasm to cook them at home for your family and friends. While at the school you will also get the chance to visit a *frantoio* (olive oil mill), local winery, fish market, see pasta being made by hand, and so much more. Plus for those who can’t resist a bit of shopping while in Italy, there are outlets such as Tod’s and

NEED TO KNOW

 **CONTACT** Email Stefania at stefania.ghergo@ghr.it or visit www.gustoinfinito.it for more details and booking information.

 **WHERE** The cookery school will be held at The Gallery Hotel Recanati in Recanati, Le Marche.

 **WHAT** A seven-day cookery holiday with leading chef Franco Taruschio. The holiday will include cooking lessons plus cultural excursions, exploring the best of the Le Marche region.

 **PRICE** The seven-day trip will cost €1,450, including everything but flights.



Seafood in potacchio

800g mussels

800g clams

8 langoustines

200g cherry tomatoes, cut in half

4 garlic cloves, peeled, finely chopped

1 tbsp chopped flat-leaf parsley, plus garnish

1 tbsp finely chopped fennel fronds

½ tbsp finely chopped rosemary needles

1 pinch of chilli flakes

salt and freshly ground black pepper

125ml dry white wine

2 tbsp extra-virgin olive oil

Clean the mussels, remove the beards and scrub well. Make sure you discard any that are damaged. In a large frying pan fry the garlic, chilli and fennel, parsley and rosemary briefly in some oil. Add the langoustines and cook until they turn pink. Add the mussels and clams to the pan. Once the mussels and clams have opened (discard any that remain unopened), add the white wine and reduce a little over a brisk flame. Add the cherry tomatoes. Season to taste, then sprinkle with parsley and serve with fresh bread.

TIP *In potacchio* is a style of cooking that is particular to the Marche region. The word comes from the French word *potage*.