

# In a Class by Itself

DAYS DEVOTED TO WORSHIP OF THE TRUFFLE IS A GOURMET'S IDEA OF HEAVEN

**PASSIONATE** about quality, foodies are seeking out specialty cooking classes that focus on a single ingredient, right at the source. Two new programs in Europe give truffle lovers the chance to commune with the delectable fungi, prized for their aroma and flavor.

The culinary tour company Epiculinary ([www.epiculinary.com](http://www.epiculinary.com)) offers a three-day intensive course in Périgord, the French region famous for black truffles and foie gras. Initiation begins with a tour of the truffle museum and the Périgueux market to buy fresh truffles. Chef Pierre Corre and students capture the truffle perfume in oil, butter, and cream sauces for the evening meal. Students also join a truffle hunter and his dog out on the trail and visit a goose and duck farm to see how the birds are fattened for foie gras. Dates: November 23 to 26 and December 4 to 7. Cost per person: \$575, double occupancy.

The weeklong course at Cucina del Castello near Siena ([www.tuscany-adventures.com](http://www.tuscany-adventures.com)) kicks off with a white truffle hunt in the surrounding forest. Students shave their finds raw over vegetarian dishes and pastas, and bake them into bread with chef Giancarlo Gianelli. The focus is on authentic Tuscan vegetarian dishes, popular when meat was considered a festival food. Students also sample the first olive press of the season and make ricotta and pecorino cheese with a Sardinian shepherd. Dates: November 11 to 17 and November 18 to 24. Cost per person: \$2,550.

—Shahrazad Elghanayan

