



CLASSIC FRENCH CUISINE

Discover the markets and vineyards of Burgundy with Katherine Frelon



staying at

LA FERME DE LA LOCHERE

IN THE HEART OF BURGUNDY



AL FRESCO DINNING IN PRIVATE COURTYARD



Majestic entrance, elegant dining with the perfect kitchen for creating masterpieces





5 Super King or Twin ensuite bedrooms







Situated by the Burgundy Canal



Relax by the pool or under a shady tree



ITINERARY

Classic French Cuisine





Day 1 – Sunday afternoon arrival

Arrive at, 'La Ferme de la Lochere,' by transfer from the local station provided by us, and enjoy the local Burgundian Aperitif and Welcome Chat.

There will be plenty of time to explore the village & meander along the canal before dinner, where we will discuss the weeks programme and delight in a wine tasting with our expert Brendan Moore www.wine-liaisons.com who will explain the sometimes confusing appellation of Burgundy's famous wines.

Dinner is prepared by your hostess

Day 2 – Monday

After a leisurely breakfast you will be preparing for your 1st culinary experience, discussing basic knife skills, recipes and techniques guests would like to explore during the week, learning how to combine fragrant herbs, pairing fabulous ingredients to create a colourful 'al fresco' lunch outside in the courtyard.

Followed by a short trip to enjoy the wines of our local vineyard Flavigny where the film 'chocolate' was made www.vignoble-flavigny.com This wonderful vineyard is just 10 mins away. The wine is fabulous and very drinkable. The owners are knowledgeable, full of amusing stories and passionate about their wines.

Dinner will be cooked by the group and your hostess

Day 3- Tuesday

Today you will be heading off to Dijon and the colourful Market that is held 3 times a week.

Armed with your recipe book and a list of ingredients to seek out, testing your French! When your baskets are full a well earned café au lait awaits you before heading back via the ducal palace of the Dukes of Burgundy.

A rustic lunch will be enjoyed from the market out in the courtyard, and then you will be treated to a traditional bread making lesson before preparing supper using all the delicious goodies brought that morning. Dinner will be cooked by your hostess and all those wishing to join in.

Day 4 – Wednesday

After breakfast we will be concentrating on requests from all our guests, mastering the secrets of traditional French cuisine, for example classic sauces, vinaigrettes, veloutés and stocks, creating the perfect pâté, smoking a sublime duck fillet, or even basics of tempering chocolate. Dinner will be cooked and served by your hostess where she will demonstrate seasonal recipes from her cookbook



Day 5 – Thursday

A free morning to meander along the Burgundy Canal before heading out to Michelin starred Bernard Loiseau for lunch in the beautiful surroundings of their gardens.

Returning home we shall be preparing a light supper with ingredients from the potager

Dinner will be light and prepared by the group

Day 6 – Friday

This morning we shall be preparing lunch together and then taking a trip into the local town of Semur en Auxois.

Our farewell supper will be a culmination of all you have learnt during your stay.

Day 7 – Saturday

Alas, all good things must come to an end and after breakfast we will be offering transfers to the train station in Montbard. We hope your new appreciation for all things French can be truly indulged

Cost 2650€ pp min 6 max 8

flights, travel to accommodation and spending money are not included



contact details and address

Katherine Frelon
6 rue de la lochere
21150 Marigny le Cahouet
scattychef@aol.com
cell 0033 672865609