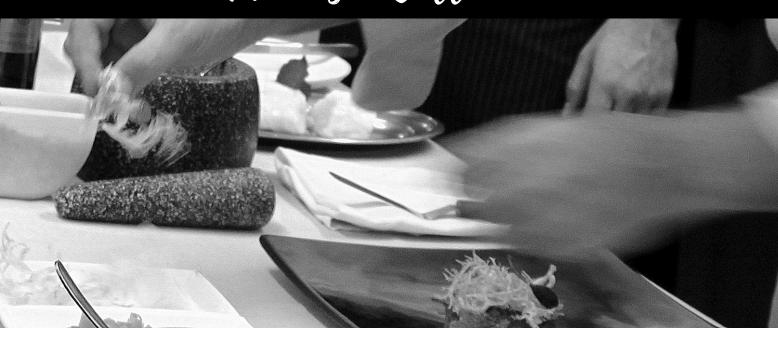
IN-STUDIO COOKING WORKSHOPS BY Francesco Colloca





LUXUSEDGE AND L'ATELIER BISTRO PROUDLY INTRODUCES

OUR NEW COOKING WORKSHOPS AND COOKING CLASSES

FOR QUERIES, INFO@LUXUSEDGE.COM TO BOOK, CONTACTUS AT +34 675200264



LUXUSEDGE AND L'ATELIER COOKING WORKSHOPS

Our Story

I DISCOVERED FROM AN EARLY AGE MY PASSION WAS COOKING AND I KEW IT WAS THE RIGHT PATH WHEN I SAW IN PEOPLES FACES AFTER EATING MY FOOD, AT THIS POINT IT CAME CLEAR TO ME THAT I WOULD WRAP MYSELF IN THE FAST-PACED, EVER-CHANGING HOSPITALITY WORLD.

AFTER MY STUDIES IN N.Y I MOVED TO MIAMI TO CONTINUE MY JOURNEY WORKING AT TOP HOTEL GROUPS SUCH AS: THE DELANO HOTEL, THE FAIRMONT HOTEL GROUP AND THE RITZ CARLTON HOTEL. AFTER EARNING MY REPUTATION OF BEST UP-AND-COMING-CHEF IN THE MIAMI BIEACH SCENE SOBE MAGAZINE 2003, I OPENED MY OWN CULINARY CATERING COMPANY CALLED LOUNGE OUT.

LATER I MOVED TO EUROPE WHERE I WORKED IN BARCELONA, ROME, BERLIN, AS HEAD CHEF FOR EUROSTARS HOTEL GROUP.

"I BELIEVE LUXURY IS IN OUR HANDS, IN OUR SOUL AND IN OUR ABILITY TO TRANSFORM EVERYDAY EXPERIENCES INTO POSITIVE EMOTIONS." FRANCESCO COLLOCA



Our Objective

L'Atellier Cooking Workshops is a branch of Flagship company Luxusedge which is located inside our Restaurant, The Restaurant-Bistro is located in the stunning Province of Paguera Calvia, We offer comprehensive cooking classes where our guests can learn the techniques of great traditional and modern cuisine. The experience is in a relaxed ambient, completely hands-on with a main focus on creativity and fun. We offer classes for young and old, whatever level of expertise, bloggers, food enthusiasts and whoever wants to fine tune their culinary passion



What to Expect?

- kitchen fundamentals
- Food storage and hygiene
- Diverse Cooking techniques
- MId-Level and upscale cocktail Food
- Cooking with your Children
- Date night
- Cooking for "50"
- Baking and Desserts -the Basics
- Vegan Vegetarian lifestyle
- Spanish Italian Nikkei Thai Sushi -Mediterranean - French Cuisine - New American - Caribbean Gastronomy.



How it works ?

The best kind of friendship are built over the love of food, don't forget to bring your friend for wholesome cooking experience

> 2-3 hour sessions 3 times a week 8 guests max per class welcome drink detailed outline workshop cards tasting booking 24 hours prior to class



Planning

The best kind of friendship are built over the love of food, don't forget to bring your friend for a wholesome cooking experience

March 9th - Cooking Fundamentals 101 March 11th - Pasta 101 March 13th - Fish and Butchering March 15th - Cocktail Food Basic March 17th - Cooking Fundamentals 102 March 19th - Cooking with kids March 21th - Cooking in Couples