

# TRAVEL + LEISURE

## The Ultimate Guide To Cooking Schools

On a quest to learn to cook like an Italian, Shane Mitchell joins a master chef in the Veneto for classes, vineyard visits, and market tours.

**PLUS:** 33 more food adventures—from pressing olive oil in Provence to making mole in Mexico

From May 2004  
By Shane Mitchell



**Learn from English-speaking experts, browse ethnic markets, and savor the local cuisine and the culture. Here, 14 more cooking schools, from Sicily to Shibuya.**

### 11 PERU | 7 DAYS

We say "potato," Peruvians say "*papa*." Of course, the former Incan empire has culinary cred beyond its native tuber. Let's not forget Nobu Matsuhisa, Lima's best-known export, as well as pisco sour cocktails and ceviche. Start your Andean expedition with Peruvian classics—*lomo saltado*, *arroz con pato*, and *causa limeña*—at Lima's **Le Cordon Bleu**, and finish with Nobu's mentor, chef Humberto Sato, at his Japanese-Latin restaurant **Costanera 700**. For something to show the folks back home, learn how to layer a *pachamanca*. This ancient Andean barbecue is made by roasting meat over hot stones and banana leaves in a covered pit.

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