

Cooking Classes at the Chateau de Raissac

Join Anne de Ravel for a delicious day of food, wine and cooking. The day starts with a visit of one of the many local markets around Beziers (the location changes depending on the day) with an opportunity to sample some of the region's specialties. The following cooking class will take place in the chateau's kitchen using produce selected at the market that day and recipes that can easily be reproduced in your own kitchen. The class is followed by a sit-down meal that includes an aperitif, appetizer, entrée, cheese, dessert, wine and coffee.

Cooking class with market visit: 110€ per person. Minimum 2 participants

Day cooking class without market visit: 80€ per person (these classes are also available for dinner @ 90€). Minimum 2 participants

Non-participating cooking class guest: 45€ (50€ for evening meal)

Non-participating children under 12: 20€

About Anne de Ravel

Anne de Ravel, a native Languedocienne, was an independent writer, producer and cookbook author in New York specializing in lifestyle, culinary trends and cooking. She was a creative editor for the New York Times, Entertaining Magazine and a producer for the Food Network. Upon returning to her native region, she created *Saveur Languedoc*, oeno-culinary programs bringing people together to discover Languedoc, its culinary heritage and wines. In addition, she was the original chef at the Chateau Les Carrasses in Quarante (34) where she received many accolades.

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