



## TasteItalia SCHOOL FOCUS

# Villa Elena

Discover the intricacies of Sicilian cuisine while staying at a boutique-style villa with a view.

Have you always wondered how the chefs make it look so easy? Would you like to experience real Sicilian food and culture within a beautiful setting? The Villa Elena Cookery School believes that learning is best when we experience it ourselves. All the lessons are hands-on and are taught in an intimate and personal setting under the guidance of Chef Giuseppe Silvestri – and the best part is that you get to enjoy all the fruits of your labour with some delicious Sicilian wine!

The week's itinerary is packed with something for everyone, including a visit to the market, wine

offering all the privacy, comfort and relaxation you could want for a home-like holiday with all the luxuries of a hotel. Lemons, oranges, tomatoes, aubergines, grapes and, of course, the sun and sea all influence the choice of colours in the contemporary designed rooms. A large high-quality kitchen and dining area leads to a covered veranda surrounded by lush gardens, a BBQ area by the swimming pool and breathtaking views of Sicily's natural beauty. It is the perfect get-away – contact for more information on making Villa Elena your next holiday destination. [EN](#)

“Whatever you choose to do you will go home inspired by Sicily and its people.”

and olive oil tasting at local producers, a trip to Agrigento to see the Greek Temples, an evening at a local restaurant, a trip to the small baroque town of Naro, a visit to a top-class *pastrisserie/gelateria* to try authentic Sicilian ice cream, or just relaxing by the pool. Whatever you choose to do you will go home inspired by Sicily and its people. Non-cooking guests are also welcome at a reduced rate.

Something unique about Villa Elena's cookery school is that it is set in a luxurious six-bedroom villa in the southern area of Sicily, close to Agrigento and the stunning Mediterranean coastline. It is as beautiful inside as it is outside,

### NEED TO KNOW

✦ **CONTACT** Teresa Citro ☎ 0207 607 6866 or email [info@villaelena.co.uk](mailto:info@villaelena.co.uk) [www.villaelena.co.uk](http://www.villaelena.co.uk)

✦ **WHERE** Canasta, Agrigento. Closest attractions: Catania Airport – 140km, Palermo Airport – 199km, Agrigento – 35km, San Leone Beach – 19km, Piazza Armerina – 75km.

✦ **WHAT** Villa Elena hosts set-date cookery schools, and at other times offers luxury villa holiday rental.

✦ **PRICE** One-week cookery school costs £1,300 per person sharing. Villa rental from €3,250 per week for up to 12 people sharing.

## Sicilian pasta

### *Pasta alla siciliana*

SERVES 4

✦ Preparation 20 minutes

✦ Cooking 1 hour 10 minutes

500g penne pasta

300g mozzarella, cut into 1cm cubes

900g passata

75g tomato purée

50g Parmesan, grated

10 basil leaves

1 garlic clove, peeled, chopped

sunflower oil, for frying

salt

Thinly slice the aubergines lengthways. Fill a frying pan with 2cm oil and heat to a high temperature. Carefully place the aubergine slices in the oil in batches, and fry until golden. Turn halfway through cooking. Place the cooked slices on kitchen paper to drain.

In a saucepan heat the garlic, passata, tomato purée and 3-4 basil leaves. Add ½ tsp salt and simmer for 20 minutes.

Preheat the oven to 180°C/Gas Mark 4. Bring a large saucepan of water to the boil and cook the pasta according to packet instructions. The pasta needs to be cooked very al dente so remove it from the pan 4-5 minutes before its recommended cooking time.

Place a little of the tomato sauce on the bottom of an ovenproof dish, then create layers with the pasta, then mozzarella and finally the aubergine. Repeat these layers, then finish with a layer of pasta. Scatter with the remaining basil leaves and pour the sauce all over the top. Sprinkle with Parmesan and bake in the oven for 30 minutes.