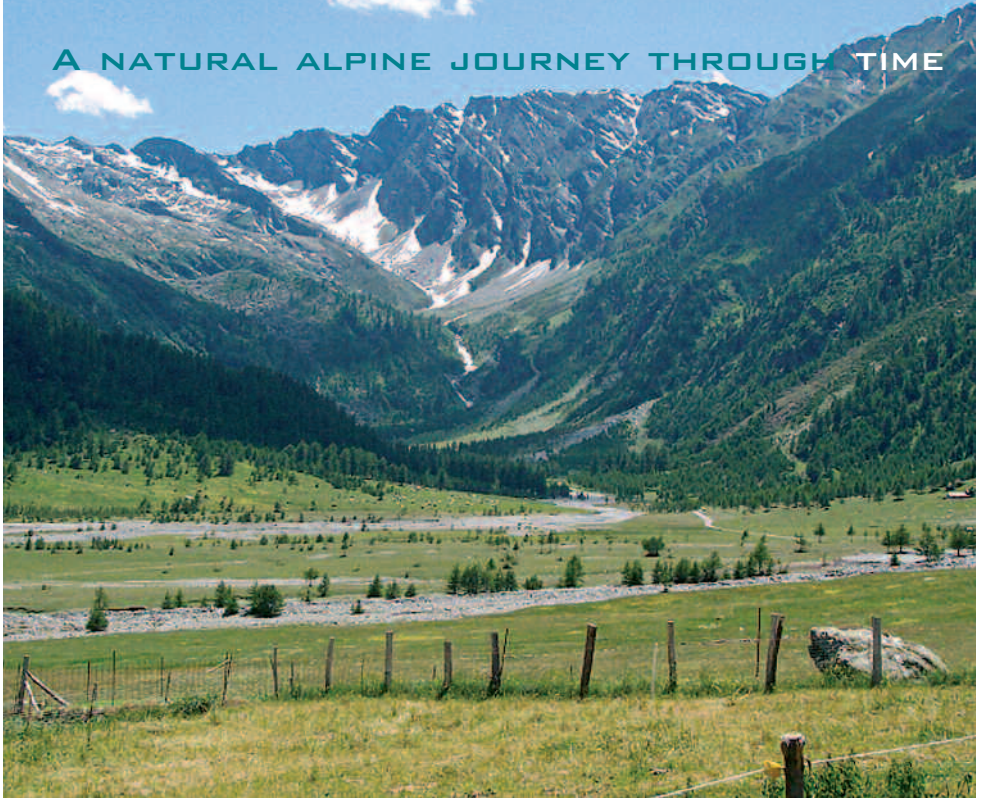




# THE PELLICE VALLEY IN PIEDMONT

A NATURAL ALPINE JOURNEY THROUGH TIME



## Wild flowers, high mountain cheeses and freshwater fishes in Waldesian cuisine

In the far west of Piedmont, bordering the French Savoy and the Aosta Valley, are small valleys where Alpine ways are passionately preserved and remain an integral part of daily life. The Pellice Valley is one such valley, referred to by locals as *Il Gioiello*, the jewel. Nestled amongst the striking beauty and stature of the Cottian Alps, it makes visitors quickly forget about the fast rhythms of daily life. Small settlements speckle the valley; their *contadini* live in simple harmony with their natural surroundings. The alpine homes, squares, churches, daily practices and values transport you to the past.

As owners of the most renowned restaurant in Northern Piedmont, Walter and Gisella Eynard embody the valley in their everyday life. Like their neighbours, the restaurant uses strictly local produce, creating elegant, intimate cuisine for people, not guidebooks. This year the Eynards will take us even closer to their food by opening their kitchen doors for the first time to share their art with visitors. Their unique ability to transform traditionally 'poor' and unusual ingredients like herbs, wild berries, flowers, nut oils, high mountain cheeses and alpine river fishes is a highlight of this gastronomic journey. They also recently opened a small bistro with rustic dishes and a more casual atmosphere. Dishes like locally raised hams served on Luserna slate, Waldesian cheeses, wild chicory flan, risotto with nettles, char with thyme allow you to taste this direct link between the land and the table.

Your adventure will begin with an introduction to the secrets of collecting wild flowers with local expert Nadia. You will meet a local cheese master, Bruno, as well as experienced fishermen and knowledgeable butchers. The journey will conclude in chef Walter's kitchen where he will share the delights and traditions of Waldesian dishes.

All of this in a corner of the world where deep relaxation and inner peace feel possible, obtainable even. A journey full of nature and tradition that will doubtless end with the wish to one day return to this alpine paradise, the Pellice Valley.



Profound passion for **nature**  
combined with selective **travel**  
and a boundless search for **real food**  
In one word: **FoodPeckers**.

**We create Natural Food & Wine Journeys in harmony with the following core values:**

- > The foodways of a destination are key to any profound travel adventure
- > Food experiences, yet intangible, are often the most memorable
- > Conscious culinary tourism is the bedrock of local sustainable development

**We are what we eat... and how we travel!**

## The Pellice Valley in Piedmont

### A natural alpine journey through time

**MARCH - JUNE 2009**

4 days/3 nights from **€ 510** per person\*

#### **Includes:**

- > **FoodPeckers Selection** welcome treat "Out in the World"
- > Three overnight stays in a charming old Manor House with rich homemade breakfast
- > Cultural visit to the historical town centre of Torre Pellice
- > Waldesian welcome aperitif
- > "Back to the Roots" tasting dinner in a family run *osteria*
- > Natural hiking with local wild herb and flower expert
- > Rustic mountain shepherd lunch
- > Guided alpine cheese tasting in mountain dew
- > Naturopathy course and wellness treatments *en plein air*
- > Dinner in a traditional Slow Food *osteria*
- > Riverside gourmet picnic lunch with local fishermen
- > Cooking course with the only Michelin starred chef of alpine Piedmont
- > "Colourful Aperitif" in a contemporary art gallery
- > Gala Dinner at Flipot, Two Michelin Star restaurant
- > All with an English speaking FoodPeckers guide on your side

*\*Price based on 2 persons sharing a double room for a group of 9-10 participants.*

#### **Does not include:**

Transport (we are happy to help you organizing your transport)  
Beverages where not indicated, tips and everything that is not specifically mentioned under "Includes"

#### **You can add:**

- > **FoodPeckers Selection** gift box "The Pellice Valley"
- > Climbing or hiking with high-mountain expert
- > Short trips as "Turin is my Home" and "Shopping, Reading, Eating in Pinerolo"
- > Introducing "Langhe and Barolo in a Different Way" and "Chocolate in the Land of Hazelnuts"

> **For more details please contact us via mail at [info@foodpeckers.com](mailto:info@foodpeckers.com) <**

# MORE FOODPECKERS TRAVEL:

## **Murgia is Puglia**

**Discovering food and wine from nature**

*Almond blossoms, wild herbs and fornelli on white Mediterranean terraces*

## **The surrounds of Sicily's Mount Etna**

**Find inspiration in a fantasyland caught between hot magma, warm seas**

*Street food, volcanic wines, natural olive oils*

## **The Golden Branch of Piedmont**

**A voyage through the sweet hills of the Langhe and Monferrato**

*Artisan winemakers, master chocolatiers and legendary cooks*

Through travel alone can one discover the world! The difference lies in the way in which one travels.

Are conviviality, good food and wine, wellbeing and nature in their togetherness always readily found?

Do the eyes - indeed all the senses - always see anew?

**FoodPeckers Travel** has been searching far from the masses and close to people and places capable of delivering genuine emotions.

Relying on a loyal and professional local base, we readily share years of experience with our clients. We tailor make itineraries around you with respect for nature, valorising culinary history and the work of artisans, re-enforcing the sense of community and local identity.

Every day with us is unique, marrying untold tastes and gestures from custodians of the land and their profound cultures for you to feel the vibrancy of Mother Earth once again, in her fruits and herbs, her rivers and mountains.

**Leave yourself room to sense anew, free your spirits to dream!**

*"We don't remember days, we remember moments."*

*Cesare Pavese*

FoodPeckers Travel  
Contrada Cefalicchio  
70053 Canosa di Puglia (Ba)  
Italy

T: +39 334 1546731 (Kathrin Fehèrvàry)  
T: +39 338 1416526 (Livio Colapinto)

[info@foodpeckers.com](mailto:info@foodpeckers.com)  
[www.foodpeckers.com](http://www.foodpeckers.com)

