



TRADITIONAL FARMHOUSE PRESERVING

Discover the secrets of traditional preserving with a modern twist with Katherine Frelon



staying at

LA FERME DE LA LOCHERE

IN THE HEART OF BURGUNDY



**AL FRESCO DINNING IN PRIVATE
COURTYARD**



Majestic entrance, elegant dining with the perfect kitchen for creating masterpieces





5 Super King or Twin ensuite bedrooms







Situated by the Burgundy Canal



Relax by the pool or under a shady tree



ITINERARY

Traditional Farmhouse Preserving





Day 1 – Sunday afternoon arrival

Arrive at, 'La Ferme de la Lochere,' by transfer from the local station provided by us, and enjoy the local Burgundian Aperitif and Welcome Chat.

There will be plenty of time to explore the village & meander along the canal before dinner, where we will discuss the weeks programme and delight in a wine tasting with our expert Brendan Moore www.wine-liaisons.com who will explain the sometimes confusing appellation of Burgundy's famous wines.

Dinner is prepared by your hostess

Day 2 – Monday

After a leisurely breakfast you will be learning the principals of curing and basic preserving methods that a traditional French Farm still uses today, sourcing supplies and the tools of the trade. You'll enjoy a traditional Burgundian lunch before we embark on curing and smoking some magret of duck and fresh salmon which we will then be enjoying for dinner.

Dinner will be cooked by the group and your hostess



Day 3- Tuesday

Today you will be heading off to Dijon and the colourful Market that is held 3 times a week. You'll be meeting the butchers and all of Katherine's favourite artisans. When your baskets are full a well earned café au lait awaits you before heading back via the ducal palace of the Dukes of Burgundy. A rustic lunch will be enjoyed from the market out in the courtyard, weather permitting. After lunch you will be preparing a selection of pâtés, terrines and pickles. Dinner will be cooked and serve by your hostess and for all who wish to assist.

Day 4 – Wednesday

This morning there is a local wine tasting at the Vignoble de Flavigny before having lunch at 'La Grange' created by local producers to display their regional products. Wonderful trestle tables, a big stone fireplace with lots of hustle and bustle, it has a warm welcoming atmosphere.

Back home we will be turning our hand to the method of 'confit,' preserving meats in goose or duck fat and the method of making saucisson.



Day 5 – Thursday

The traditional Cassoulet is on today agenda and will provide huge fun as you turn your hand to sausage making and smoking. A great skill to learn and not as difficult as one might think! You'll enjoy a feast this evening as we dine on your week's produce, accompanied by some of Burgundy's finest wines

Day 6 – Friday

This morning we shall be preparing lunch together and then taking a trip into the local town of Semur en Auxois.

Our farewell supper will be a culmination of all you have learnt during your stay.

Day 7 – Saturday

Alas, all good things must come to an end and after breakfast we will be offering transfers to the train station in Montbard. We hope your new appreciation for all things French can be truly indulged

Cost 2650€ pp min 6 max 8

flights, travel to accommodation and spending money are not included



contact details and address

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