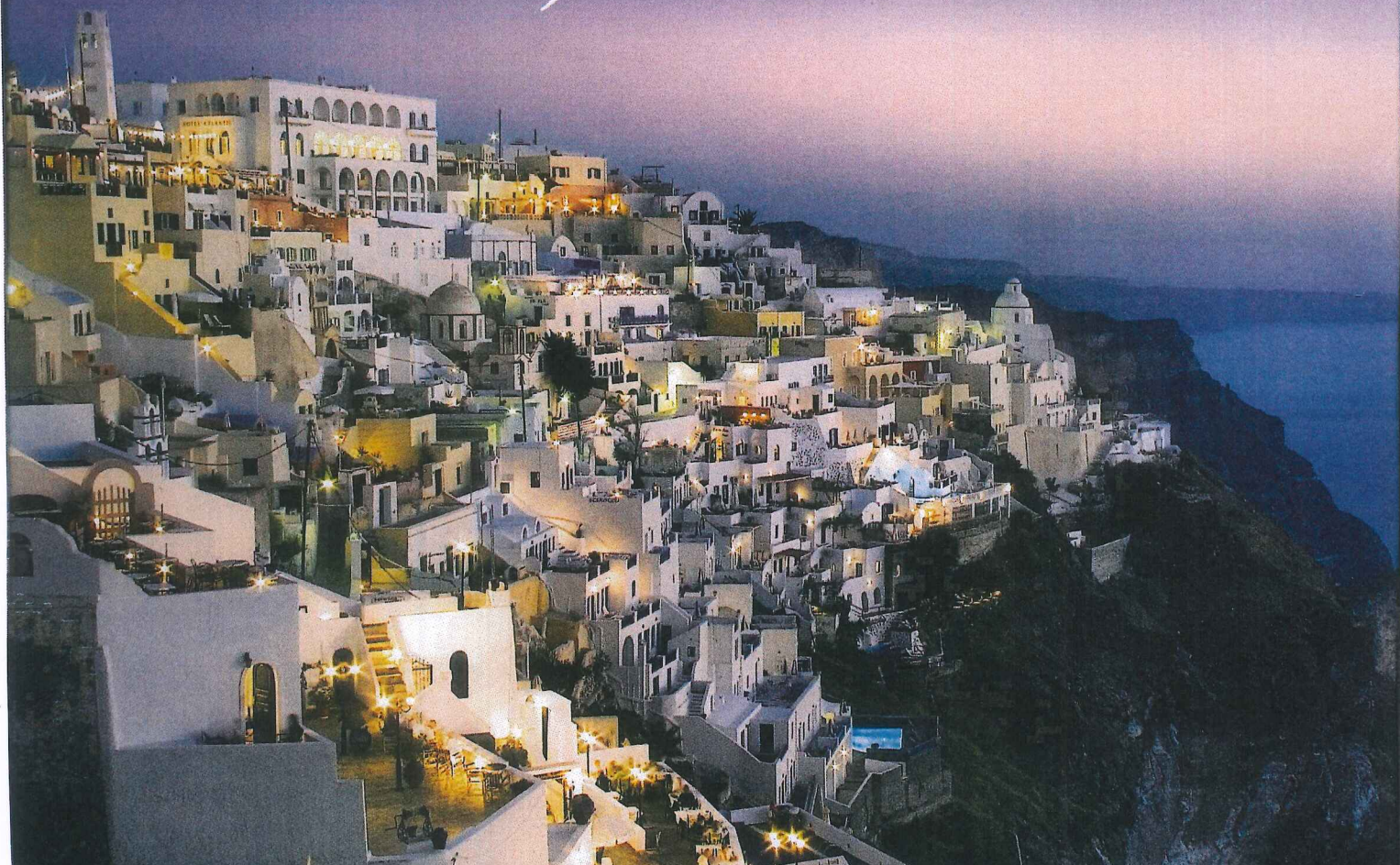




EYEWITNESS TRAVEL

ULTIMATE FOOD JOURNEYS



THE WORLD'S BEST DISHES & WHERE TO EAT THEM

Cookery Classes

Veteran super-chef Paul Bocuse is a local treasure, known for his Michelin three-star restaurant and more pocket-friendly bistros, but he also runs the **Institut Paul Bocuse** (www.institutpaulbocuse.com), just outside Lyon in the Château du Vivier, which has been teaching cooking skills – from one- to three-day courses for amateurs to degree courses – for more than 20 years. Aurélie Chauvin is another passionate cook, who worked beside Michelin-starred chef Mathieu Vianney at Les Oliviers before deciding to open her own cooking school in Lyon, **Délicieusement Votre** (www.delicieusementvotre.com). You can learn to make an entrée, main course and dessert in three hours or take a themed class, for example in pâtisserie.

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