



Chania

Evening
(6 Hours)Tuesday &
ThursdayTour starts
afternoon

COOKING LESSONS

TOUR HIGHLIGHTS

- ✓ Get taught in private by local Cretan women while cooking traditional recipes
- ✓ Learn the secrets and stories of the Cretan cuisine and the Mediterranean diet while tasting
- ✓ Learn about Cretan olive oil & wine and taste



INCLUDED

- ✓ Hotel Pick-up/Drop-Off
- ✓ Local food & wine specialists
- ✓ Air-Conditioned Luxury Bus
- ✓ Ingredients, utensils, lesson & meal
- ✓ Local Wine
- ✓ Full Liability Insurance

SCAN ME



More Info





COOKING LESSONS



MENU*

Made in Every Lesson

Appetizers: Kalitsounia, Dakos, Tzatziki

Salads: Cretan Salad

Main dish: Gemista or Boureki (depending on seasonal vegetables)

Main Dish 2: Pork meat with tomato sauce & onions

Extras: Eggs freshly collected by chicken will be collected and cooked (if chickens have laid eggs)

Introduction

Eleni and her mother Chrisoula are ready to help you prepare some fabulously tasty dishes made with hearty Cretan ingredients such as extra-virgin olive oil, fresh vegetables, local meats, delectable cheeses, aromatic herbs and a splash of wine.

We'll also be there to reveal interesting information about the herbs of the island, including the therapeutic properties of olive oil and tips about the products we use.

The Cooking Lessons

After preparing the main dish and while we wait for it to cook, head out on a guided tour of the farm and our traditional house. You'll discover our enchanting vegetable garden so you can see all the produce in season and take in the scents of the aromatic and therapeutic herbs.

You can also admire the free-range chicken and sheep before heading to the olive groves where you can learn about olive oil production. Lastly, we'll head to the wine cellar for an entertaining wine tasting session to try a variety of bouquets, from some of oldest 20-year old wines to our most recent production. Don't forget to try our local spirit called Tsikoudia or Raki before passing by the wine press and ending the tour at the citrus orchard. At the end we'll all sit down to try the different plates that we've prepared together, along with good local wine.

If you're looking for a healthy Mediterranean diet or have an appreciation of fine Cretan food, you're going to thoroughly enjoy these traditional Cretan cooking lessons, complete with lots of food tasting and foodie strolls through the garden.

* Let us know if you're vegetarian, vegan, lactose intolerant or have any special requests and we will do our best to settle everything!



REMEMBER TO BRING!

→ Light Jacket for the evening as it can get a bit cold → Comfortable walking shoes → Camera

PHOTO GALLERY

