small group

Pick up /Drop off

5 hours

Tuesday/ Thursday

Departure : Chania

Cretan Traditional Cooking Lessons

- A Unique and tasty way toexperienceCretan culture
- Learn to cook with delicious, locally-sourced ingredients
- Explore the enchanting vegetable garden,free-range chickens and sheep, olive groves, wine cellar, and citrus orchard
- Small group lessons that are open to all ages
- Suitable also for vegan and vegeterians or lactose intolerant
- Sample the dishes you've prepared, accompanied by local wine and traditional sweets

don't forget

- Camera
- Light jacket (Spring & Autumn)

Cretan Traditional Cooking Lessons

Scedule

- 17:00 - Arrival at the house
- 17:30 - Start cooking
- 19:00 - Enjoy a traditional snack
- 19:30 - Take a tour of the farm
- 20:00 - Prepare dessert
- 21:00 - Enjoy a dinner consisting of the dishes we prepared together
- 22:00 - Indulge in dessert with raki, the strong local pomace brandy

Details

Price Per Person

Adults : 100,00€ (included free transfer)
Children 5-12 years : 50,00 € (included free transfer)
-children up to 4 years old are free-

The foods we cook together are:

- *Kalitsounia made in everylesson*
- *Dakos made in every lesson*
- *Tzatziki made in every lesson*
- *Cretan Salad made in every lesson*
- *Main dish made in every lesson : Gemista or Boureki (depending on seasonal vegetables)*
- *Main dish: Pork meat with tomato sauce & onions*

Extra: Eggs (if the chickens have laid eggs the same day they will be collected and cooked)

Special requests: let us know if you're vegetarian, vegan, lactose intolerant or have any special requests. We'll do our best to make sure there's enough for you to enjoy as well!