# WINE TASTING & CRETAN COOKING CLASS

Expose your senses to an explosion of flavours as you are taken on a gastronomic journey and be prepared to cook authentic local dishes as you dive into the culinary tradition of Crete. At the end of the class enjoy the meal you prepared with your own hands, perfectly paired with the most iconic indigenous grape varieties of Crete.

#### **Price**

- Adult: 114€
- Kids (Ages 12-16): 49€ per person / Kids
   (Under the age of 12 you can request a free meal)



### **Highlights**

- Guided tour of the vineyards, open air vine museum and cellar
- Outdoor hands on cooking class among vines and olive trees
- Guided tasting of 6 types of wine
- Cretan meal





## **Session Length**

- This experience is 4 hours in duration.
- You will start at 11:00am with refreshments and a chat about the cooking day, the menu, the techniques, a tour at the winery and then cook until approximately 13:30 pm to 14:00 pm and then dine and wine tasting until around 15:00 pm.



#### Menu

- Apaki with rosemary (smoked pork)
- Cretan salad with mizithra cheese
- Dakos (barley rusk with grated tomato mizithra cheese, olive oil and oregano)
- Tsigariasto (stewed meat)
- Sfakiani pie with honey



For health and safety reasons, participants under the age of 16 must be accompanied by an adult. Please inform us in advance for possible allergies you may have or special diet requirements.

We happily accommodate guests with dietary restrictions.

Minimum number of participants for a completed group is 6 people. We can accept different bookings until the minimum number of participants is reached. We can cancel bookings in case the minimum number of participants is not reached.

If an event is cancelled then all participants will be notified within 24 hours of the commencement date for the event and have the option to reschedule to another event or receive a full refund.

Groups (Minimum 12 participants - Maximum 50 participants): Upon Request

