

Full Itinerary & Trip Details

Daily Cappadocia Cooking Classes Tour

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PRICE STARTING FROM

€0 €0

DURATION

1 days

TOUR ID

23376

ITINERARY

Day 1 : DAILY COOKING CLASSES TOUR

Turkish Cuisine Tours are scheduled tours operated by our aiming to teach guests, one of the most famous cuisines of the world.

Cooking Class in Cappadocia

This class will start at 09:00 from your hotel in Cappadocia. We will pick you up from your hotel and you will drive to a local market in Cappadocia (expect than Thursday) for the shopping. Then, we will drive to the King's Valley of Kelebek Hotel for a memorable cooking experience in the middle of untouched nature. Offered by the local village women, our cooking class is an opportunity to learn how to make the basic Cappadocian meals including a soup, dolma, sarma, seasonal main course (eg. Green beans, leaks, chickpeas), dessert and Turkish Coffee. With the aid of your instructor versed in cooking terms and techniques, you will spend this half-day class learning how to create each dish - and when it comes to lunch time, you will have dalma and sarma which you have just prepared with your own hands as well as some other side dishes and traditional desserts.

We will then drive back to your hotel and finish the tour around 16:00. Sarma, which means rolling or wrapping will be your second recipe. It is basically stuffed vine leaves cooked with olive oil. You will learn the tricks on choosing vine leaves and rolling techniques from local women who will be supervising you.

Turkish Coffee is your last lesson. Coffee has created its own "culture" in Turkey are the famous words of the great Turkish 20th century poet, Yahya Kemal. A little bit more than a casual visit to Turkey would convince anyone that this is the case. Coffee for Turks is not simply a drink, but has its own history, its institutions (coffeehouses), its rituals, its own rules of when and how to drink it, and even a tradition of fortune-telling by reading the coffee grinds deposited at the bottom of a traditional Turkish coffee cup...

Most Turks would find it superfluous to call it Turkish coffee: coffee is Turkish coffee. You will learn history and preparation of this highly respected drink.

When it comes to lunch time, you will have dolma and sarma which you have just prepared with your own hands as well as some other side dishes and traditional desserts. After end of the day, our tour ends and we leave our valued guests with sadness.

We hope your tour was a memorable one and we would like to see you in the future in one of our tours again. Have a nice trip back home and thanks for choosing us.

Includes

- Professional English - speaking tour guides
- All entrance fees mentioned in the itinerary
- Transportation in a fully air-conditioned coach
- Daily Cooking Tour

Excludes

- Insurance: All types
- Personal expenses: Lunches, extras at hotel or additional meals
- Tipping: Tips for guides and drivers
- International Flights and Domestic Flights

Routes

Available On Dates

12 October, 2020 - 31 March, 2022 Sunday, Monday, Tuesday, Wednesday, Thursday, Friday, Saturday