

Full Itinerary & Trip Details

# Daily Erzinçan Cooking Lesson & Shopping Tour



**PRICE STARTING FROM**

€ 65 € 65

**DURATION**

1 days

**TOUR ID**

23422

## ITINERARY

### Day 1 : DAILY ERZINÇAN COOKING LESSON & SHOPPING TOUR

Lunch Included

After breakfast, we take our guests from the hotel and depart to a local restaurant for your professional cooking lesson. You participate in your first Turkish cooking lesson:

It is possible to see the pastry and dairy-based food culture in the cities of Eastern Anatolia in the list of local dishes of Erzincan... However, the most important feature that distinguishes Erzincan cuisine from others; the city has unique flavors.

Erzincan soup (Cut soup) tiny little meatballs made specially are boiled and green beans are added to it. Of course, he is not satisfied with these; Flavors such as garlic, parsley, dill and black pepper also add a finishing touch. Flour Soup making delicious flour soup prepared with chicken broth is quite simple, it is one of the beneficial and delicious local delicacies. Spices such as black pepper and salt, which are added to the soup, which is cooked by adding chicken broth after roasting the flour on fire, turns into a full flavor bomb. Meat Grape Leaf Wrap collected in May in the famous vineyards of Erzincan is pickled. The taste of the wraps made with the famous vine leaf of Erzincan is another. Minced meat is also added in tiny wraps. The difference from other meat wraps is that they are cooked in casseroles and add materials such as plum dried boned meat into the casserole. Hashil - We can say that there are many kinds of sizing in Erzincan style. The main ingredients of the boiled, prepared with 4 different recipes: milk-boiled, molasses-boiled, honey-boiled and oily boiled, are the same, but as the final touch, honey, milk, molasses or oil are used as the last touch. The ingredients in the recipe are flour and water. Unlike the others, a splitting is also added into the milky size. Kemah Tiridi, which is a must for those who come to Erzincan and visit the road to Kemah, and those who visit the feast period, is consisted of pouring the pre-prepared yeast and powdered dough pastry on the pastry. The highly satisfying and delicious food is shown as one of the hard-working main courses that the locals cook frequently. Erzincan delight is as delicious and practical as its appearance is a local flavor. There are ingredients such as butter, flour, eggs, and olive oil in the Erzincan delight, which you can consume as a very light tea and dessert. After cooking in the oven for a while, it is served by pouring a lot of powdered sugar.

After lunch you will depart to city center for free time and shopping before returning to your hotel. After the tour drop back to your hotel. Overnight in Erzincan.

We hope your tour was a memorable one and we look forward to seeing you in the future on another our Turkey Tour. Have a safe 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, non - smoking coach
- Pick up from your hotel
- Drop back to your hotel
- Guided Erzincan Cooking Lesson & Shopping Tour

## **Excludes**

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

## **Routes**

## **Available On Dates**

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