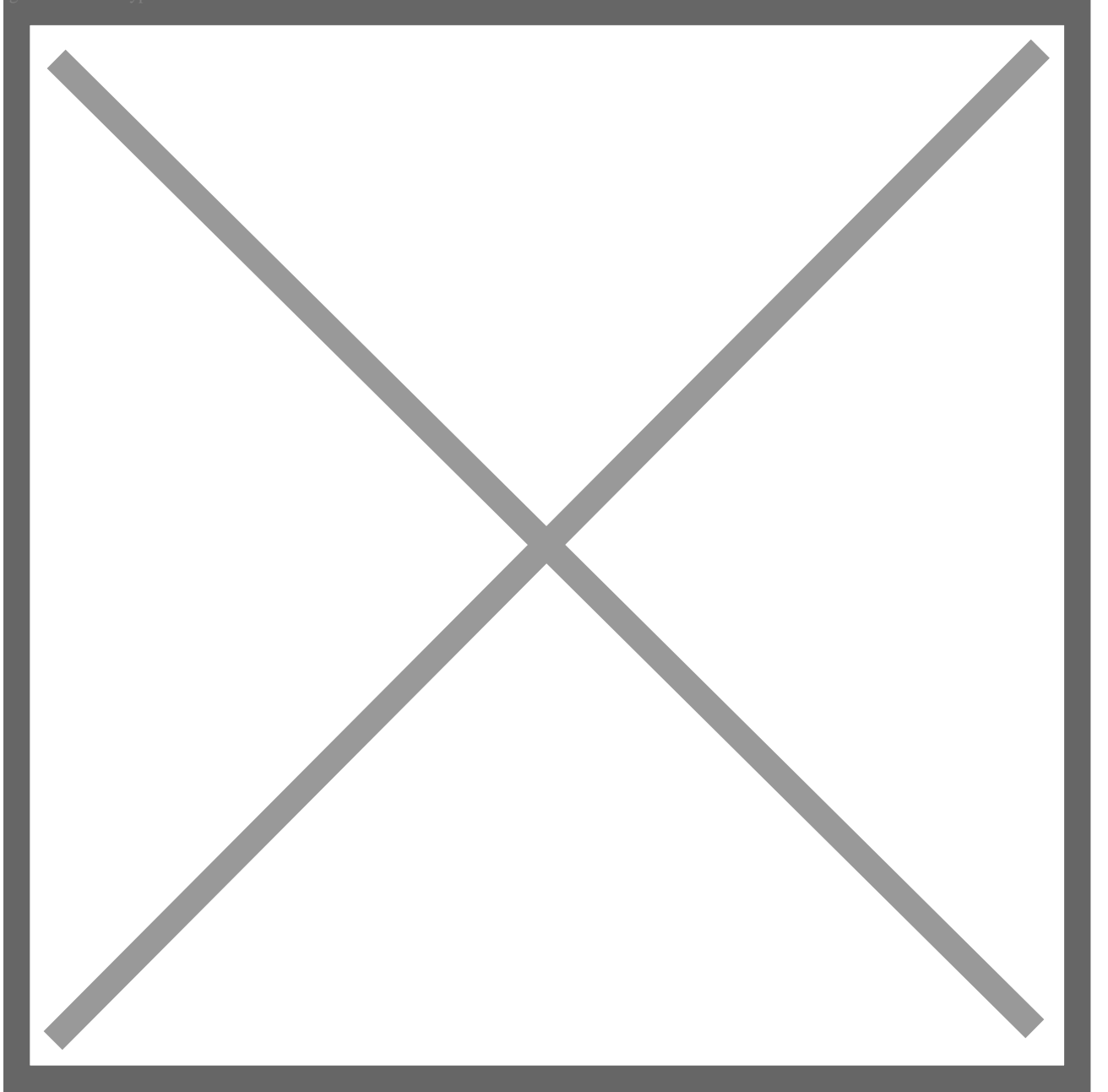


Full Itinerary & Trip Details

Daily Hakkari Cooking Lesson & Shopping Tour

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PRICE STARTING FROM

€0 €0

DURATION

1 days

TOUR ID

23504

ITINERARY

Day 1 : DAILY HAKKARI 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:

Hakkari is a city located on the east of the Eastern Anatolia Region, surrounded by mountains on 4 sides. It has Iraq in the south and Iran in the east. The highest point is Cilo Mountain with its height reaching 4150 meters. Border trade and livestock are the city's economy. The local people provide their livelihood with the natural foods and hand weavings produced.

The Gulul soup, which we can describe as yogurt soup, includes green lentils and cut dough. The main ingredient of the Finger kebab, which has a Yuksekova flavor, is eggplant cut in the form of a finger. It can be surprising with a variety of spices. Keshkek, one of the famous tastes of Hakkari, is a dish you can find in almost every local restaurant. Its main ingredients are red meat and wheat. Tandır bread, a bread cooked on a wood fire, is famous for keeping it fresh for a long time. Serving by heating on the stove increases taste pleasure. Jajik is one of the flavors that are often prepared in the city. Prepared with yogurt and grated cucumber, this delicious snack becomes legendary with the addition of some garlic. In Hakkari, small chopped cabbage pickles are called soup. Chorti vaccine is a nutritious and delicious meal prepared from boiled wheat, soup, hot pepper pickles and boned meats.

The Hakkari-style Doleme dish includes plenty of zucchini, broken rice and minced meat. The minced meat mixed with rice is rolled into large circles and turned into meatballs, and when combined with the coarsely cut pumpkin, it becomes a delicious juicy dish. For those who want to try both a satisfying and delicious taste, Chevirmeli Pilav is one of the dishes we recommend. Firstly, bird head and various vegetables are added to the bottom of the pan, and then roasted grain rice. It is a Lalaped, Hakkari-style dumpling that looks like our bite-like dessert. The dough prepared from ingredients such as butter, yogurt, eggs and milk is shered after being fried and served with ground walnuts. Cukurca Tahin desert - Sesame seeds grown in Cukurca region are roasted in low heat and used in tahini production. It has a special aroma.

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 Hakkari.

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 Hakkari Cooking Lesson & Shopping Tour 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

5 November, 2020 - 31 March, 2022 Sunday, Monday, Tuesday, Wednesday, Thursday, Friday, Saturday