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# Authentic Hands-On Cooking Class in the Azores



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0 User Reviews

🕒 3-4hrs approx.

📍 Ponta Delgada

€ On Request Best Rate

Experience Azorean cuisine firsthand in a fun, family-friendly cooking class. In a cozy setting, you'll learn local techniques, use fresh ingredients, and create delicious regional dishes alongside a local person.

### Highlights

- Take part in a **hands-on class** to learn **traditional Azorean cooking**.
- Prepare a **four-course meal** with fresh, **local ingredients**.
- Visit the **host's farm** to explore **seasonal fruits** and **herbs**.
- Enjoy your homemade meal, paired with **local wines** and **cheeses**.

## General Overview

**Country:** Portugal  
**Region:** Azores Islands  
**City:** Ponta Delgada  
**Duration:** 3-4hrs approx.

**Type:** Private Half Day Tours  
**Theme:** Culinary Tours and Cooking Holidays  
**Group Size:** 2 to 8+ People  
**Price from:** 0 €

## Introduction



## Azorean Cooking Experience

Immerse yourself in **Azorean cuisine** with a **hands-on cooking class** in **Ponta Delgada**. Learn traditional techniques as you prepare a **four-course meal**, including **soup, fish, meat, and dessert**, all paired with **local wines** and **cheeses**. During the experience, visit the **host's farm** to explore **seasonal fruits** and **herbs** to enhance your dishes. Finally, gather around the table to enjoy the **delicious meal** you've created.

### Day by day itinerary

#### **DAY 1: FENAIS DA LUZ**

- Meet your host at her home for an authentic Azorean Cooking Class Experience.

- Visit the host's farm, discovering seasonal fruits and herbs.
- Harvest fresh ingredients, depending on the season.
- Get to the kitchen to begin the hands-on cooking experience.
- Prepare a four-course meal, including soup, fish, meat dishes, and dessert.
- Pair dishes with local wines and cheeses.
- Enjoy the homemade feast in a warm, welcoming setting.
- Transportation on your own back to Ponta Delgada. (**NOTE:** Please let us know if you need transportation back to your hotel or designated drop-off point.)

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## **END OF THE HANDS-ON COOKING EXPERIENCE**

### Included

- English Speaking Cooking Class.
- 1 (**L**): Lunch based on a 4-course meal (soup, fish and meat dishes, and a dessert) of traditional Azorean cuisine (**NOTE:** The menu for the class can be define before the class, but normally we prefer to define it at the beginning of the class)...
  - >> Soups: Mint Egg and bread Soup, Fish soup, Kale Soup, Beans soup, Meat soup, Chicken soup, Traditional Holy Spirit Festivities Soup.
  - >> Dishes: Fried Mackerel with Azorean "Vilão" Sauce, Stuffed Mackerel, Oven-backed Fish with Potatoes, Traditional Beef Stew, Broad Bean Stew, Peas Stew, Regional Steak, Mixed Roast (Chicken, Pork and Beef), Roast Chicken with Bread Stuffing, Fish Casserole, Mocklobster, Octopus Stew, Seafood Rice.
  - >> Desserts: Rice Pudding, Sponge Cake, Passion Fruit Mousse, Pumpkin Pastry, Beans Pudding, Traditional Cookies Pudding, Custard Cream Pudding (Pastel de Nata.)
  - >> Wines: red wine from Quinta do Jardimete - barrica de carvalho, White: Frades, Verdelho do Pico e Pedras Brancas, 2 different liqueurs and 2 moonshines.
- Local Taxes.

### Excluded

- Transportation. (**NOTE:** Please advise if you need transportation for the whole experience)
- Meals not specified in the itinerary.
- Guided Tours not specified in the itinerary.
- Any other expenses not mentioned in the itinerary.
- Gratuities to Drivers & Guides (Not mandatory but given if you have enjoyed the service).

### Pick up

- Host's Home - Rua de Sao Jeronimo no. 59, Fenais da Luz, 9545-230 Ponta Delgada

### Drop off

- Host's Home - Rua de Sao Jeronimo no. 59, Fenais da Luz, 9545-230 Ponta Delgada

## Cancellation policy

- 14 days and under: **100% Non-Refundable**

## Map

