



info@eatandwalkabout.com | +34 644 675 350

Madeira Culinary Day Tour: Artisan Cheese Farm & Cooking Class



★★★★★
★
1 User Review

🕒 Full Day
(Duration: 5hrs approx.)

📍 Funchal

€ Price from: 175.00 euros

A private culinary day tour from Funchal into Madeira's countryside, featuring an artisan cheese farm visit, fresh cheese tasting, and a hands-on cooking class with a local chef focused on traditional Madeiran cuisine and slow food traditions.

Highlights

- Scenic countryside drive from **Funchal**
- Visit & Tasting at an **artisan cheese farm**
- **Hands-on cooking class** with a local chef
- **Cruise-friendly private tour**, ideal for groups of 4-7 guests

General Overview

Country: Portugal
Region: Madeira Islands
City: Funchal
Duration: Full Day (Duration: 5hrs approx.)

Type: Private Full Day Tours
Theme: Culinary Tours and Cooking Holidays
Group Size: 2 to 8+ People
Price from: 175 €

Introduction

A Slow Food Culinary Day in Madeira's Countryside

This private **Madeira culinary tour with a cheese farm visit and hands-on cooking class** is designed for travellers who want to connect with local culture through food. Leaving the city behind, you will enjoy a scenic drive into the green landscapes of **Santo António da Serra**, where tradition, rural life, and **Madeiran cuisine** remain deeply rooted. Ideal for guests seeking **Madeira culinary tours**, **Madeira food tours**, and authentic cultural connections, this experience offers a relaxed and meaningful way to taste the island.

Your day begins with a special visit to **SantoQueijo**, a family-run **artisan cheese farm in Madeira**. Learn about the local family business producing **cheese and dairy products 100% Madeiran** since 1995. Madeira **Requeijão (PGI-certified)** was first created using iron pots heated by firewood and stirred by hand with a wooden spoon, following a fully artisanal process. Discover the craft behind their fresh cottage cheese and the role of traditional dairy in Madeira's gastronomy. The visit concludes with a **fresh cottage cheese tasting** enjoyed with countryside views, reflecting the values of **slow food, slow travel**, and support for local producers.



Rustic Madeiran Menu & Hands-On Experience

Under the guidance of our local chef, trained at Madeira's renowned Escola Profissional de Hotelaria e Turismo and inspired by recipes passed down from his grandmother, you will prepare a full traditional Madeiran meal. Guests work together to create regional classics such as **bolo do caco** (named after the basalt stone 'caco' on which it was originally baked), handmade garlic butter, seasonal starters like **marinated tuna 'de escabeche'** or **tomato soup with egg**, and the island's iconic mains: **black scabbard fish** (filleted from fresh whole fish shown on-site) with coal-baked sweet potatoes, and **espetada**, Madeira's celebrated beef skewers. For dessert, you will prepare a comforting **tarte de requeijão**, made using **fresh cottage cheese from SantoQueijo**, baked while guests enjoy the main meal.



An Authentic Culinary Tour with Local Producers

This culinary day tour is designed for travellers looking for more than just a meal. It is an **immersive gastronomic experience in Madeira** that brings guests closer to the island's food culture through direct contact with local producers and hands-on participation. From the peaceful countryside setting to the shared cooking moments, this experience reflects the essence of **slow food, traditional Madeiran cooking**, and genuine cultural exchange with locals, making it one of the most authentic **Madeira culinary tours** available.



Day by day itinerary

DAY 1:

FUNCHAL - SANTO ANTÓNIO DA SERRA - FUNCHAL

- **09:30 AM approx.:** Our driver will pick you up from your hotel in Funchal or from the cruise ship port.
- Scenic drive along Madeira Island's countryside roads to the village of Santo António da Serra (approximately 35 minutes).
- Welcome and introduction at the family-run artisan cheese farm SantoQueijo.
- Guided visit of the facilities to learn how traditional Madeiran cheeses are produced.
- Fresh cheese tasting featuring different types of locally made cheeses.
- Time to roll up our sleeves as the local chef introduces the traditional Madeiran recipes prepared for lunch.
- Hands-on rustic Madeiran cooking class, including bolo do caco, garlic butter, seasonal starters, black scabbard fish, sweet potato, espetada, and a dessert tart made with SantoQueijo fresh cottage cheese. All ingredients are locally sourced.
- Lunch based on all dishes prepared during the cooking class, served with beverages.
- Return journey to Funchal after an authentic day in the Madeiran countryside spent with local producers.
- **02:00-02:30 PM approx.:** Drop-off at your hotel or cruise ship in Funchal and farewell from your driver.

L

END OF PRIVATE SLOW FOOD TOUR SERVICES

Included

- English-speaking driver for the duration of the tour.
- Transportation in a fully-equipped vehicle, depending on the group size (See **Transportation**)
- Visit to SantoQueijo artisan fresh cottage cheese farm
- Fresh cottage cheese tasting
- Hands-on traditional Madeiran cooking experience with a local chef born and raised on Madeira Island, learning all the gastronomic secrets from his grandma, and professional training at the culinary school in Funchal.
- Chef guidance throughout the experience.
- **(L):** Lunch based on all dishes prepared during the cooking class, including (**NOTE:** Menu subject to changes depending on season, intolerances, etc...):
 - Bolo do caco with handmade garlic butter
 - Seasonal starter: marinated tuna *de escabeche* or tomato soup with egg
 - Black scabbard fish demonstration, preparation, and tasting with coal-baked sweet potato
 - Traditional beef espetada
 - Dessert: tarte de requeijão made with SantoQueijo fresh cottage cheese
- Beverages served during lunch
- **1 E&W Gift Arpon** with a PDF of recipes prepared.
- Civil Liability insurance
- Local taxes

Excluded

- Transportation not specified in the itinerary.
- 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).

Why Book This Private Madeira Culinary Tour

- Private, immersive culinary experience in Madeira's countryside, away from mass tourism.
- Direct contact with local producers and a family-run artisan cheese farm.
- Hands-on cooking class with a Madeiran chef, using traditional recipes passed down through generations.
- Authentic farm-to-table experience focused on slow food and local gastronomy.
- Ideal for food lovers, couples, families, and small groups seeking meaningful cultural experiences.
- Perfect balance of scenic countryside, culinary learning, and relaxed dining.

For Cruise Ship Guests

This private culinary tour is designed to fit cruise ship schedules in Funchal, with a planned return to the port. Pick-up is available directly from the cruise terminal. Eat & Walkabout operates independently from cruise lines. Guests are responsible for ensuring the tour timing fits their ship's schedule and should allow sufficient buffer time before departure.

Frequently Asked Questions

- **What is included in this private culinary tour?**
English-speaking driver, comfortable transportation depending on group size, visit to the SantoQueijo artisan fresh cottage cheese farm, fresh cheese tasting, hands-on cooking class guided by a local chef, lunch (L) based on all dishes prepared with beverages, Civil Liability insurance, and local taxes.
- **Where is pick-up and drop-off?**
Pick-up and drop-off are available from Funchal city centre hotels and the Funchal cruise ship port. Other locations are available on request.
- **What time does the tour start and finish?**
Pick-up starts at approximately 09:30. Return to Funchal is around 15:00.
- **What happens at SantoQueijo?**
Visit to the family-run artisan cheese farm, guided visit of the facilities, learning about fresh cheese production, and finishing with a fresh cottage cheese tasting enjoyed with countryside views.
- **Is the cooking class hands-on?**
Yes. Guests actively cook as a team alongside the local chef, preparing a rustic Madeiran menu including bolo do caco, garlic butter, seasonal starters, black scabbard fish, sweet potato, beef espetada, and a tarte de requeijão made with SantoQueijo fresh cottage cheese.
- **Is lunch included and what is the menu?**
Yes. Lunch (L) is included and is based on all dishes prepared during the cooking class, served with beverages. The menu may change depending on seasonality and dietary requirements.
- **Can allergies or dietary restrictions be accommodated?**

Yes, when possible. Please advise allergies, intolerances, and dietary requirements in advance so the menu can be adapted.

- **Is this tour suitable for cruise ship guests?**

Yes. This private culinary tour is cruise-friendly and designed to fit typical ship schedules in Funchal, with a planned return to the port. Pick-up is available directly from the cruise terminal.

- **What is the ideal group size for this tour?**

This experience works best for private groups of 4-7 guests, offering the most balanced and interactive cooking experience. The tour is also available for couples and larger private groups.

Pick up

- Funchal city centre hotels.
- Funchal cruise ship port.
- Other locations on request.

Drop off

- Funchal city centre hotels.
- Funchal cruise ship port.
- Other locations on request.

Cancellation policy

- Up to 72 hrs before: **Fully Refundable**
- Under 72 hrs: **100% Non-Refundable**

Transport

- **Mercedes-Benz E-Class Sedan Car (groups of 2-3 People)**



- **Mercedes-Benz V-Class Minivan (groups of 4-7 People)**



- **Mercedes-Benz Sprinter Minibus for (8-16+ People)**



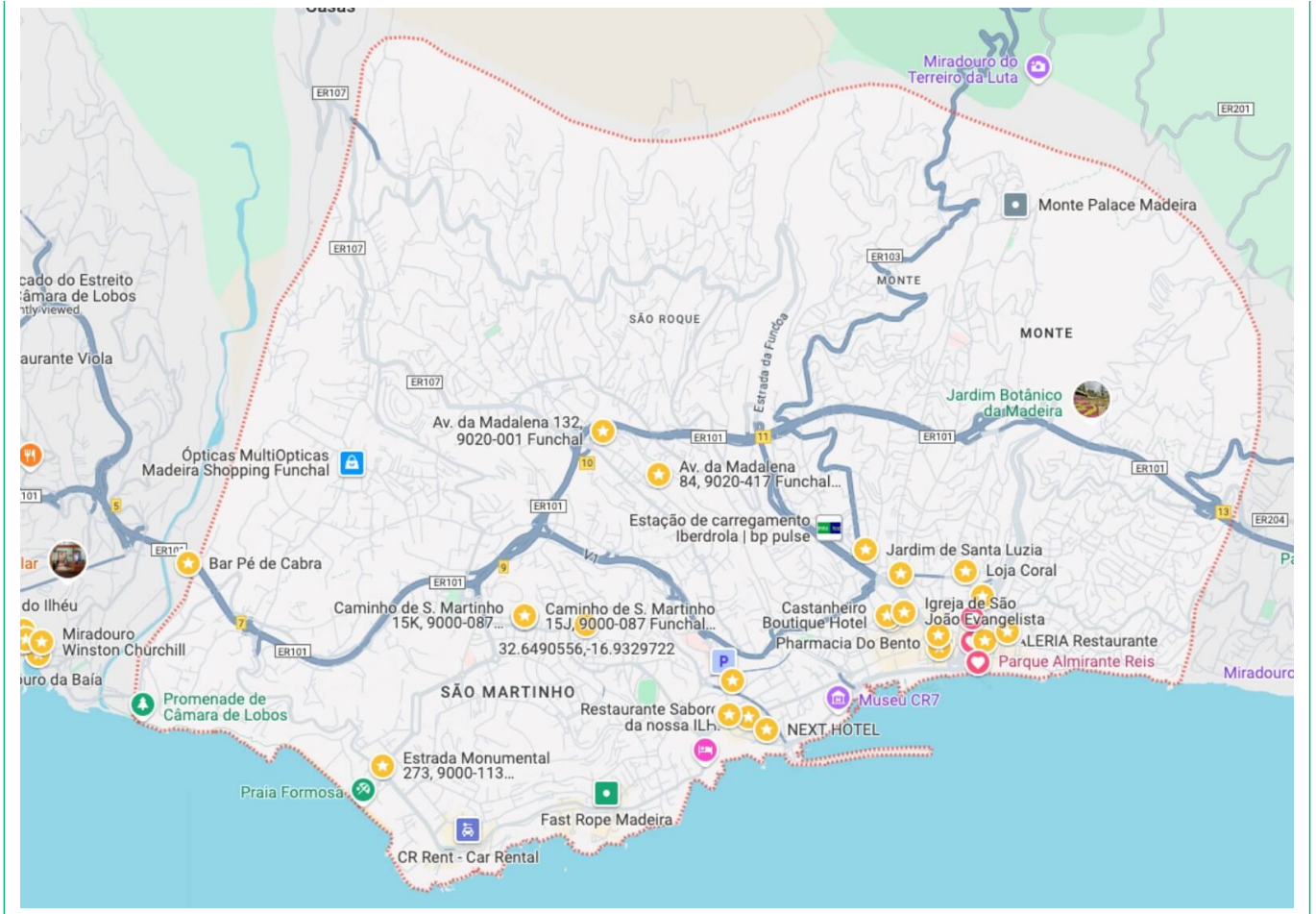
***NOTE: Or similar vehicle types.**

Add-ons

Tours

Join the Gourmet Table: A 7-Day Culinary Journey on Madeira Island

Map



Reviews

★★★★★ Sean & Angie (15 January 2026)

The SantoQueijo cheeses are so tasty, we had to come back and buy more to bring home with us. Such an amazing family story and keeping the gastronomic heritage alive in Madeira!