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# Madeira Gastronomic Jeep Tour: Slow Food Cooking Demo & Apple Cider Tasting



★★★★★  
0 User Reviews  
Full Day (Duration: 7-8hrs approx.)  
Funchal  
€ On Request Best Rate

On this Sustainable slow food experience, you will learn about Madeiran cuisine made by the locals. The history of cider-making on the island goes back 600 years, we will get a chance to visit a cider cellar with tasting!

## Highlights

- Off-roading into nature in a Land Rover!
- Madeiran Cider Tasting
- Slow Cooking demo of traditional home-made Soup Recipe

## General Overview

**Country:** Portugal

**Region:** Madeira Islands

**City:** Funchal

**Duration:** Full Day (Duration: 7-8hrs approx.)

**Type:** Private Full Day Tours

**Theme:** Culinary Tours and Cooking Holidays

**Group Size:** 2 - 8 People

**Price from:** €

## Introduction

## Slow Cooking with Love is deeply rooted to the Madeiran Cuisine

On this **Sustainable slow food experience**, you will learn all about the **slow-cooked Madeiran cuisine** made by the locals. The best person to tell us about the traditional recipes is **Sandra**, a passionate hostess who keeps alive home-cooked recipes from all over the island. Sandra will show us a few of these **traditional Madeiran home recipes**.



## Madeiran Cider holds the History of this Island

The cider region **Sidra da Madeira PGI** was established quite recently, but the history of cider-making on the island goes back 600 years. Among the first fruit trees introduced on the island by Portuguese settlers, were some varieties of **apples and pears**, that found good conditions on the island. It's believed that cider production on Madeira Island began as soon as the orchards began to produce enough amounts of fruit, and other historical records mentioned that it was possible to find cider, then called "**Vinho de Peros**" (**apple wine**), among the supplies that, since the **mid-15th century**, Portuguese navigators came to get from Madeira Island. In the village of Camacha where they have the cider festival every year, we will get a chance to **visit a cider cellar with tasting**.



## A day of immersive slow food experiences on Madeira

### Day by day itinerary

#### DAY 1:

#### FUNCHAL - SANTANA OR SANTO DA SERRA - CAMACHA - FUNCHAL

- **09:00AM:** Pick up from your hotel in Funchal or the cruise ship port by our local Jeep 4X4 guide.
- Starting off with a Jeep 4x4 tour making our way to Santana for some off-roading and lookout points like; Miradouro Guindaste. Or alternatively, for those who would prefer a bit of a light trail walk, we will stop at Quinta do Santo da Serra, a leisure park where you can find animals such as peacocks, fallow deer, and Garrano horses. Also, a viewpoint overlooking the

municipality of Machico, Ponta de São Lourenço, and even the island of Porto Santo. (**NOTE:** On a Sunday we could include a visit to the farmers market of Santo da Serra)

- Visit a **local Cider Cellar in Camacha** to learn about the Madeira cider history and a cider tasting of course.
- **Traditional Madeiran Recipe Show Cooking Soup Demo**
- Sandra known as **A Biqueira**, will welcome us into her family farmhouse for a special event. Sandra is a passionate hostess who keeps alive home-cooked recipes from all over the island. Sandra will show us a few of these **traditional Madeiran home recipes**, all made with love in a rural setting, and then we sit and enjoy a true traditional home-cooked Madeiran lunch!
- Return back to Funchal.
- **04:00PM-05:00PM approx.:** Drop off back at your hotel or cruise ship in Funchal and final goodbye from our jeep guide.

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## **END OF PRIVATE JEEP SLOW FOOD TOUR SERVICES**

### **Included**

- English-speaking Jeep driver/guide
- **1 Jeep 4x4 Tour in Nature** to see the northeast of Madeira Island.
- **1 Cider Tasting & Visits in unique settings (2-3 Ciders tasted)**
- **1 Cooking Demo: In Camacha, you will have a cooking demo of traditional home-made recipes slow-cooked in a Madeiran Kitchen.**
- 1 (**L**): Lunch based on traditional Madeira cuisine... **Chestnut Soup**  
>> Starter: Pickled vegetables and escarpiada from Porto Santo (similar to Bolo do caco but flatter, like Asian bread)  
>> Main course: Chesnut soup (or similar soup)  
>> Dessert: Bolo Familia Family cake (home-made cake with sugar cane honey, spices, dry fruits, and candied fruits)  
>> Drinks: Regional wine or Cider, and orange soda Laranjada.
- 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).

### **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

- Land Rover Jeep (8 Seater)

## Add-ons

### Tours

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

## Map

