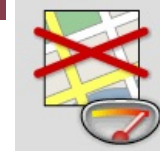


Cooking Tour in Andalucia



Highlights

An enticing 6 day exploration of culinary Seville and Andalucia, taking in the finest restaurants, wineries and Iberian ham producers. You will be based in superb central accommodation in Seville and enjoy cooking classes from a renowned chef.

Andalucia, taking in the Mediterranean, the Atlantic and a fine year round climate has a rich culinary tradition and some fine cultural highlights. The cuisine is dominated by the traditional tapas dishes and ingredients such as fresh seafood, Iberian ham, wine, olives, almonds and lemon. Whilst the coast is often somewhat over-run by tourists, there are beautiful unaffected inland villages, towns and cities - from the white city of Ronda to the wine cathedrals of Jerez de la Frontera.

This six day private cooking tour is a deep dive into the culinary culture of Andalucia, with a keen eye towards the history and culture of the region. In the mornings you will explore sherry bodegas, small vineyards, Iberian ham producers and historic sights with your guide. In the afternoons you'll relax, enjoy Andalusian cooking classes and do a little more exploring if you have the energy! Meals with wine in some of Andalucia's finest restaurants are included in the price.

Is it for me?

This holiday is perfect for anyone with a keen interest in food looking to explore Seville and around. It is a full itinerary with many lunches and dinners included at some fantastic restaurants. Great if you like to have many elements of your holiday organised in advance and you can rest assured that the selections made for you will be superb. This holiday is available as a small group tour with scheduled departures, or can be booked on request as a private holiday (minimum two people) at a time more suitable for you.

Accommodation

You'll be based for the week in Seville, staying in a hotel crafted out of a group of medieval and renaissance palaces and houses slap bang in the centre of Seville's historic Santa Cruz district. The four star hotel features a fantastic rooftop pool for cooling down from the heat of Seville.

Food and wine are the centre piece of this holiday so no surprise really that they are superb. In addition to the cooking classes where you learn to cook Andalusian recipes, you will dine and drink at a handpicked selection of some of the best restaurants and bodegas (wineries) in Andalucia. Your cooking classes take place at the restaurant of celebrated chef Willy Moya.

Itinerary

Day 1

Transfer to your historic hotel in Seville's historic Santa Cruz district. You will gather for a jerez (sherry), before a tapas crawl through the ancient streets

Day 2

In the morning you'll enjoy a pleasant walk around the Barrio de Santa Cruz and the 14th Century Royal Alcazar with its beautiful gardens. After lunch there is plenty of time to relax before your first cooking class in the chef

Prices from

1,619 GBP (6 days) per holiday

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Willy Moya's restaurant. The menu will focus on Andalusian classics such as gazpacho and seafood. After cooking you'll eat dinner at the restaurant.

Day 3

You will tour the famous sherry bodegas of Jerez de la Frontera, learning the intricacies of sherry and brandy production. Lunch is put on in Sanlúcar de Barrameda, with a superb spread of Andalusian dishes accompanied by the local Manzanilla wine.

Day 4

Today you will visit the beautiful white town (pueblos blancos) of Ronda precariously set on two sides of a deep river gorge. You'll visit the Arabic Baths and Neoclassical bullring. On the way to Ronda, you will stop off at two up-and-coming small vineyards to taste some outstanding reds accompanied by the legendary jamon iberico from the black hoofed Iberian pig.

Day 5

Day five is all about the world's best ham, jamon iberico or Iberian ham. You will visit a producer to see the pigs raised on a diet of grasses, herbs and acorns in the meadow, then head on to the curing facility. You will learn how the hams are cured and then enjoy lunch in one of the best restaurants in the region. On return to Seville you will have your second cooking class, followed by dinner with wine at the instructor's revered restaurant.

Day 6

Your last day. Transfers are provided back to the train station or airport, depending on connections there should be some time to explore Seville in the morning.

Details

Getting there

Seville has an international airport with connections to many European cities. A high speed train connects Seville to Madrid.

Price includes

- Accommodation for 5 nights
- 2 private cooking classes
- Private tour and tastings in Jerez and Ronda wineries
- Visit to Iberian ham-producing region of Aracena
- Private tour of Sevilla
- Tapas tour in Sevilla
- 3 lunches and 3 dinners with wine
- Airport/train station transfers
- All transportation
- Restaurant gratuities

Price details

2 people \$2475

3 people \$2180

4-6 people \$1995

7-10 people \$1675

Single supplement \$455

Special 10% discount on July-December 2009 tours Prices are per person based on double occupancy. Single supplement applies. Discount given for traveler not participating in the cooking classes

When is best

The tour runs all year round on request.

Typical Duration

6 days

Comfort level

Refined (boutique or luxury accommodation and food)

Experience required

A reasonable interest is all that is needed