

COOKING VACATION IN THE NORTH OF SPAIN

The best way to experience Spain is to immerse yourself in it and its culture. We want you to learn how to cook and to live as though you are a member of the town. Come and take advantage of this opportunity to make new friends, enjoy yourself and make many memories to tell your friends at home about. Our philosophy is that you choose when and what you would like to learn, everything is very flexible and we are open all year round and are always ready to welcome you with a smile.



Tapas cooking course

Basque “bar food” has become an art form with many bars mixing traditional and contemporary ideas to come up with innovative and exciting new tapas.

Take this opportunity to learn how to prepare gourmet tapas for your family and friends. Who knows, you could even open your own tapas bar!

Tapas are a real institution in Spain, they are small appetizers which were originally used to cover (“tapar”- hence the name) glasses in order to avoid anything getting into the drink. Tapas come in small bite sized portions but if you are feeling hungry you can order a larger portion known as a “Ración” to satisfy your appetite.

The recipes and instructions will be yours to take home at the end of the day so you can recreate these recipes for your family and friends when you return home. Don’t miss out on this amazing opportunity.

Paella & Fish

Paella and fish are very important features of the Spanish diet. Paella originated in the mid 19th century as a way of using up leftovers but now, this dish is viewed by many non Spaniards as one of Spain’s defining dishes. There are three main types of paella, Valencian paella, seafood paella and mixed paella. Fish is particularly popular in the Basque country as a result of its expansive coast line.

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Come to Valdegovía and learn how to make mouth watering Paella and fish dishes in a beautiful countryside location.

[Mediterranean cooking course](#)

This course will allow you to discover the secret of traditional Mediterranean cuisine under the careful guidance of our professional chef who will teach you how to make 4 dishes using traditional cooking techniques.

Through this course you will gain greater understanding of how to use basic ingredients such as olive oil and spices the Spanish and Mediterranean way. The course includes a trip to the local market where the sights and smells will give you a better understanding of the local produce and culinary customs and will also be an excellent source of inspiration. Ingredients will be purchased at the market and then it's off to the afternoon class at the cooking club to transform you into a true Mediterranean chef!

This promises to be an entertaining day full of unique experiences. You will be able to take the recipes and instructions home at the end of the day so that you can recreate these dishes for your family and friends time after time in the comfort of your own home.



[Basque cooking course](#)

The Basque people are fiercely proud of their traditional cuisine and they live for cooking and eating. Due to its geographical location, Basque cooking is very much centered on the sea and the mountains with fish and seasonal vegetables being integral to Basque cuisine, which is dynamic and constantly evolving.

After your lessons, come and enjoy a sociable lunch with fabulous wines in a fun and friendly atmosphere. Typical Basque dishes include Lubina a la pimiento verde (sea bass with green peppers) and Marmitako (a traditional soup based dish made with tuna, potatoes, onions, peppers and tomato.)

Traditionally Basque cooking is a family affair with recipes being passed down through the women of the family. However in the public sphere, men do the majority of the cooking, with most chefs being male.

Come and learn about the world famous Basque cuisine in a relaxed and friendly environment and make memories that will last a lifetime.

Family & Children cooking course

Give your children a gift that will last a lifetime and encourage them to learn the art of cooking! This course aims to teach children the basics and to experiment with food in a fun and friendly environment. It also aims to promote the idea of healthy foods and to make children aware of the necessity of having a healthy diet and choosing the right foods.

This will also be a great opportunity for families to come and bond over traditional Spanish cooking. This promises to be an informative and fun vacation in which families can make memories that will last a lifetime.

Food & Wine Pairing course

Food and wine are very important to the Spanish people. This course will help you to learn which wines and foods make the best combinations in order bring out all the flavours of food. Come and learn how to make the most of your meals and impress your friends and family with your excellent knowledge of food and wine pairings.

Corporate cooking course

Our team at Cooking Vacations can create programs for any business or corporate sized group. We work closely with you to create an exclusive corporate group program to ensure that you get the most from your cooking vacation.

This program guarantees that your company will have a fun vacation and also provides the opportunity for a team building experience, improving group relations while learning a new skill. This program ensures that your team will have a memorable and relaxing experience in Spain with memories that will be talked about in the workplace long after the holiday has finished.

Gourmet food & wine vacation

The Spanish people are fiercely proud of their foods and wine and it is regarded very highly in terms of world cuisine. Spain is ninth in terms of worldwide consumption of wine meaning that they take the production and consumption of wine very seriously and only produce the best. Come to Valdegovía and taste the very best food and wine that the Spain and the Basque Country have to offer.

Dates

You can choose the dates that suit you, how long you would like to stay and also which cultural activities you would like to participate in to ensure that the program is tailored to your needs. The prices and cultural activities are listed below for your perusal.

Cultural activities: approximately 2 hours each

You can combine cooking courses with any of the following activities:

- Spanish classes
- A visit to the birthplace of the Spanish language
- Cheese making excursion
- A visit to a self sufficient natural farm
- A visit to a 13th century castle
- A visit to 2 esteemed wineries
- Excursion to a cider house
- Visit to the Basque Gastronomy Museum
- Part of Saint James´ walk
- Visit prehistoric caves
- Old town experience
- Visit to a water powered mill and town hall
- Wine tasting course
- 4x4 trails in the mountains and natural park



Transport

Transport to and from Bilbao airport is included.

You can bring your own car, or rent one, in order to take advantage of activities in your own time and explore the region.

Situation

The accommodation and the cooking classes take place in the Basque Country, in the north of Spain; an especially attractive and picturesque region that is internationally renowned for its food. Both the cooking classes and the accommodation are in Valdegovía, an area of natural beauty in the Basque Country, situated 70km from

Bilbao, and 30km from Vitoria. The activities take place in Valdegovía as well as neighbouring areas such as La Rioja or Burgos.

Accommodation

We offer 2 options for accommodation:

- Staying in the beautiful, rural hotel where the cooking classes and wine tasting take place.
- In a 3-bedroomed house with a garden: ideal for families who wish to spent time enjoying the house and garden.

Prices

Price of cooking lessons (per day) 150€

Price of accommodation at our private boutique hotel (per night)

Double room 75€

Price of accommodation in a 3-bedroomed house (per night) 150€

Price of cultural activities 50€ each.

Included

This includes transport to and from Bilbao to our restaurant in a Basque village and also hands-on cooking classes with a bilingual chef.

At the end of the day you will receive a certificate and a recipe book.