

COOKING CLASS



Cretan traditional cooking class

- Tzatziki, strained yoghurt, garlic and oregano
- Stuffed wine leaves with rice, vegetables and mint
- Baked feta with peppers and tomatoes
- Cretan salad, baked potatoes, mizithra cheese, olives, onions, capers & tomatoes
- Lamb tsigariasto with french fries
- Loukoumades with cinnamon, sésame seeds and walnuts

Sea and Sun cooking class

- Dakos barley rusk with grade tomatoes, organic olive oil and mizithra cheese. Shrimp saganaki with fresh tomatoes, feta cheese and ouzo
- Smoked eggplant salad with tahini and mint
- Green salad with avocado cucumber onions, beetroot, and grilled pistachio nuts orange vinaigrette
- Fresh sea bass sauteed with stamnagathi, and lemon sauce
- Galaktoboureko, with lemon and cinnamon syrup

Grandmother's cooking class

- Kalitsounia small pies with cheese
- Imam baildi, eggplant confit with Cretan aroma
- Keftedakia (small meatballs) with tomato sauce
- Greek salad with organic olive oil
- Moussaka with potatoes, eggplant, beef mince meat and feta bechamel
- Orange pie with filo pastry

- The price for the cooking class is 80 euros per person
- Includes food costs, shopping, 3 hours cooking class and then they eat what we prepared all together
- Total hours 4
- The minimum charge is 4 persons
- The price is 70 euros for a group of 6 - 12 persons