



Traditional Cooking Workshop

Description

Duration: 4 hours

Costs: Starting from €10.-

Times: 11 am - 15 pm or 16 pm - 20 pm

Nepal has a distinguished and flavourful cuisine and many tourists fall in love with the Nepali food. When following this inspiring workshop you have a chance to learn how to make a traditional dish yourself and take this knowledge home with you.

At the start of the workshop you will be introduced to the several dishes that you can learn to make during this workshop. Depending on your choice you will visit the local market to buy the fresh ingredients for the meal that you are going to prepare. You can choose between:



- Dal Bhat
- Momo's
- Chatamari
- Bara
- Samebaji
- Curry

After visiting the market our expert cook will assist you and explain the cooking process to you. You will then actively participate in this and during the preparation you will learn more about the use of spices in the Nepali and Newari Kitchen.

When cooking is finished the table will be set and waiting for you and your food. Your dinner will be accompanied by a glass of local wine (roksy).

Included:

- All ingredients
- Expert Cook
- Kitchen
- Food (you eat what you prepare)
- Glass of Local Wine (Roksy)
- Mineral Water

Not included:

- Tips
- Other Beverages
- Entrance Ticket to Bhaktapur(\$15,-)

Costs:

- Minimum two persons
- Starting from €10 per person

