

San Sebastian Food Studio
C/Aldamar, 30
Old Town, San Sebastián

SAN SEBASTIÁN FOOD

brings you

HAND SELECTED

SHORT BREAKS

Perfección



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www.sansebastianfood.com*

Three-Day Basque Cooking Course

Overview - Our Basque cooking immersion (as featured in as featured in London's Evening Standard, March 2011) is the perfect way to gain an intimate understanding for Basque cuisine from inside a real-life restaurant kitchen with expert tuition by chef Alex Barcenilla and his team.

Details

Day 1 – Thursday

- Guests have the morning and early afternoon free to explore the city, its wonderful beaches and walks or to go shopping in the wide, tree lined boulevards.
- Meeting at our studio at 16.00, guests are taken for an introductory afternoon class. Today, you will learn knife skills, fish filleting and a selection of seasonal, Basque fish and seafood dishes using locally sourced produce.
- With a short break in between sessions, you have a chance to relax with a drink in the village square before putting together all their hard work into a gourmet dinner, which they enjoy with paired wines in the dining room or terrace.
- Return to your hotel arriving back at approximately 21.30.

Day 2 – Friday

- Morning session focusing on pintxos, the famed miniature cuisine. From traditional to modern styles, you will learn how to prepare and create fantastic pintxos in this hands-on master class.
- Lunch at 13.30 overlooking the sea with dishes you have created, paired with local wines.
- Chance for a coastal walk along the promenade of San Juan.
- Return to hotel arriving back at 15.00. - Optional Pintxo Tasting Tour.

Day 3 – Saturday

- Meeting in the old town at 09.00, we start the cooking class for today with a morning's visit to the famed La Bretxa market in San Sebastian where we will sample local produce and collect ingredients for the day's class. This is followed by a visit to our chef's private male only eating club or *gastronomic society* for an aperitif.
- Using the fresh ingredients you have bought, it's a chance to pull together the knowledge from the previous days and to work as a team back in the restaurant kitchen to prepare a gourmet lunch.
- Lunch at 14.00 overlooking the sea with dishes which you have created, paired with local wines. Includes coffee and local Patxaran liquors.
- Returning at 15.30 to the hotel, they have the rest of the afternoon to relax before the optional ciderhouse evening.
- Optional Cider house evening.

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Availability

This Three-day Basque Cooking Course starts on Thursdays and is available on the following dates in 2012 (subject to availability).

26th January, 29th March, 10th May, 14th June, 6th September, 27th September, 18th October, 15th November 2012

Price

€445 per person

Included

- 3 day interactive cooking class, 2 gourmet lunches, 1 gourmet dinner with wines, all refreshments, bilingual culinary guide/translator throughout the course, recipe cards and signature apron, photos from the course, 18% vat

Not included

- Hotel Accommodation, Flights, Private Travel Insurance (recommended)

Further information

Getting to the cooking school

Each day, guests will be taken by private transport then a small short boat crossing to the village of San Juan, a picture-perfect fishing village on the water's edge. The classes take place in the corner of the village square in a real-life restaurant kitchen, just ten minutes from San Sebastian's old town.

Our chef and real-life restaurant cooking school

Alex Barcenilla is the head chef and has over 20 years experience with two years working at Akelarre***, the 3 Michelin star restaurant in San Sebastián as well as experience working at Arzak*** (rated No. 8 in the world). His knowledge of traditional Basque cuisine coupled with experience at top level gastronomy makes him an excellent teacher and his enjoyment at sharing his passion for the cooking is evident from the minute you enter his kitchen.

Ingredients

The quality of ingredients is fundamental to Basque cuisine. The ingredients used in the classes will be local, seasonal and of the highest quality with time taken to explain the significance and origins of all produce. For example, our squid is line caught by Juanito, a 72-year-old retired fisherman. He will come into the kitchen with his catch and explain to us how it is caught in his 'Txipironera'.

The small print

The course takes up to a maximum of 12 students. Prices include 18% vat. Full payment is due on booking. Full refunds are permitted up to 30 days prior to arrival date. This tour is subject to availability. Terms and conditions apply.