



Private Pintxos Cooking Class in Bilbao



☆☆☆☆ 0 Reseñas de usuarios Half-Day (Duration: 03h30min approx.)  Bilbao  Solicite la mejor tarifa

Disfruta de una clase de cocina de pintxos a manos de un chef profesional. Posteriormente, comeremos todos juntos lo que previamente cocinamos acompañado de vinos de la zona.

Destacado

- Hands-on private pintxos cooking class with an expert chef in the old quarter of Bilbao.
- Enjoy for lunch what you have made with local wines.

Vista general

País: España
Region: País Vasco
Ciudad: Bilbao
Duración: Half-Day (Duration: 03h30min approx.)

Tipo: Tour Privado Medio Día
Tema: Vacaciones Culinarias y Talleres de Cocina
Tamaño del grupo: 1-15 People
Precio desde: €

Introducción

A **pintxo** is the name of certain snacks typically eaten in bars, traditional in northern Spain and especially **popular in the Basque Country**. They are usually eaten in **bars or taverns** as a small snack **while hanging out with friends or relatives**; thus, they have a strong socializing component. They are not tapas, the main difference being that pintxos are usually **spiked with a skewer or toothpick** (the toothpick is used to keep ingredients from falling off) often to a piece of bread. They are usually eaten as an appetizer **accompanied by a small glass of wine (called txikito) or beer**, a quarter of a pint)

It is quite usual to find pubs that offer these specialties all around the Basque Country, but they normally are just **□pintxo bars□**, nothing to see with a restaurant where you can book a table, sit down and wait to be served. Our concept is just : **□help yourself and do not go without saying how many delicious pintxos you have eaten for us to charge you before you leave our pub. We trust you□**. It is part of our culture, we have always trusted each other.

Our chef is very proud of his profession. He wants to express the respect that he feels towards the Basque kitchen, working with seasonal products and precise cooking with modern techniques. He is a member of the prestigious culinary association euro-toques and **he's delighted to be able to transmit his passion through teaching** in all the cities of the world since **he offered his services in countries such as Mexico, China, Spain, Italy, France, Japan and Bolivia**.

He was formed in the Cooking Schools of Santurtzi and Arxanda; as well as in the Academy of Karlos Arguiñano and his experience in the **management of a large number of restaurants** has shaped him and given him **different local, regional and national awards and recognitions**.

Itinerario día a día

DAY 1

VALENCIA

- Make your own way to the Cooking School in the old quarter of Valencia (details will be on the voucher)
- Then enjoy a private hands-on cooking class.
- You can choose from Paella Valenciana, Seafood Paella or Vegetarian Paella which is appropriate for Vegans
- After the class with our chef you will then enjoy for lunch what you have made with local wines, at our family style table.

L or D

Incluido

- 3 hours hands-on workshops by an English-Speaking professional chef.
- (L) or (D):paella, dessert and first two drinks
- Small snacks will be provided throughout the workshop
- We provide everything you need such as, aprons and pencils for note-taking and we will email recipes at the end.
- Recipes in English
- Local Taxes

Excluido

- Transfers not specified in the itinerary
- Entrance fees not specified in the itinerary
- Beverages not specified in selected meals
- Meals not specified in itinerary
- Passport & Visa fees
- Personal & Travel Insurance
- Tip and Gratuities to Teacher

Política de cancelación

- Up to 48 hrs before: **Fully Refundable**
- Under 48 hrs : **100% Non-Refundable**

Mapa

