

Cooking



11 May, 29 June, 3 August, 14 September
A six-night holiday



Your week will include some or all of the following:

- ❖ A fantastic opportunity for a small group (max 6 people) to learn how to cook classical French dishes such as beef bourguignon, vichyssoise, duck a l'orange, crème brulee and chocolate mousse
- ❖ Visit a local market and buy the fresh produce you will cook in the afternoon and eat that night
- ❖ Visit a local wine estate for a tasting and learn how to pair wines with food for your guests
- ❖ Learn how to butcher key cuts of meat, and which to buy for the best results
- ❖ Go to a local farm cheese maker and see how goats' cheese is made and enjoyed in this area of France
- ❖ Visit a speciality café to see how savoury buckwheat galettes are made – and enjoy one for lunch
- ❖ Learn from a French chef how to make cassoulet
- ❖ Try a range of speciality French cheeses and learn their history

Pricing

No single supplement • Pets welcome

€2000 fully inclusive

for 5 nights (6 days), all meals and drinks, activities, transport, food and instruction as above. Cooking instruction will be in English and meals cooked will vary depending on seasonality. Easy to reach from Niort railway station, Poitiers, La Rochelle or Nantes airports or drive yourself from any of the Channel ports

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“Absolutely loved this week. Great mixture of travelling to markets and producers and cooking French meals I had never tried to cook before. Learnt so much and can't wait to get home and try some of these dishes out. Vince was a great teacher, so patient with us all, and the food tasted truly scrumptious.”

Lorraine, Ireland

For more information visit www.moulinholidays.com

Call us on whatsapp on +44 7984 090560 or email info@moulinholidays.com to book