



Gastronomic Program Cooking Class

“Trying to gain experience with just theory is like trying to kill hunger by just reading the menu”

Come to Herdade da Malhadinha Nova discover the secrets of gourmet cuisine and learn every trick with our kitchen team.



Herdade da
Malhadinha Nova
Alentejo • Portugal

Day 1

Arrival at Herdade da Malhadinha Nova. Welcome appetizer paired with Antão Vaz da Peceguina, the autochthonous variety of Alentejo.

Safari by Jeep through the property. Get to know the biologic procedures of our viticulture team and enjoy the scenery that Alentejo provides.

Winery tour followed by a wine tasting accompanied by our Winemaking team.

Traditional Alentejo bread Workshop with Vitalina Santos, our traditional cook.

Thematic dinner at the Restaurant – Appreciate the passion that we put into every dish from our gourmet kitchen through a tasting menu.

At the end of the evening, a Tea Tasting invites you to relax.

Day 2

Breakfast. On the first meal of the day enjoy the traditional Alentejo gastronomy allied to diversity.

Fishing session by the Terges river. Come with the Guest Experience Team to a larch fishing session. (Activity dependent on the weather conditions).

Kitchen Workshop – Learn to cook the larch with Chef Rodrigo Madeira.

Traditional dinner at the restaurant. Our traditional cook Vitalina Santos introduces you to Alentejo gastronomy.

Cinema session at the Country House & Spa or Casa do Acoradouro – Entre Les Bras – La Cuisine en Héritage (2012).



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Day 3

Breakfast – Enjoy Malhadinha's landscape as you delight yourself in our Chef's delicacies and don't forget the seasonal fruits.

Kitchen Workshop – The soup's flavour intensification with our traditional cook Vitalina Santos.

Rural lunch at the Estate's vineyard. The details of our gourmet cuisine harmonize with one of the most beautiful landscapes of the Estate.

Malhadinha Confectionary Wrokshop – learn to prepare Malhadinha's apple pie.

Thematic dinner at the Estate's restaurant. Passion and refinement in perfect harmony in an unforgettable gastronomical moment.

Special Late Harvest tasting paired with homemade bonbons prepared by our Pastry.

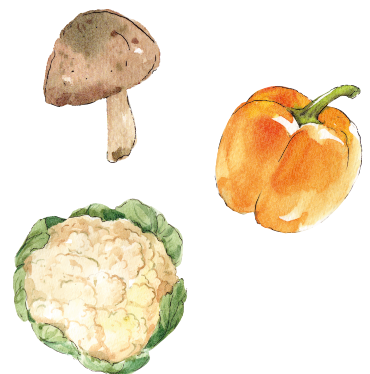
Day 4

Wake up to the morning freshness. Feel the firsts aromas and enjoy a breakfast filled with fruits, jams and natural juices.

Kitchen Workshop – The secrets of gourmet cuisine presented by our Resident Chef.

Light lunch based on the dishes prepared during the kitchen workshop.

Late check-out.



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VALUE OF THE EXPERIENCE

890 € [Experience per person in a Double Room]

1075 € [Experience per person in a Suite]

[Includes] (except optional) 4 nights stay in a double room; all meals mentioned in the program; all activities mentioned in the program; Guest Experience Team; free use of the SPA (jacuzzi and Turkish bath); fruit and wine bottle in the room.

[Excludes] Every drink not mentioned on the program, during meals or otherwise.

[Confirmation and cancellation policy] On taking the program a payment of 25% of the program's full price must be made. Cancels up to 7 days before the day have no cost whatsoever. Cancels with less than 7-day notice will be charged the full cost of the program. Cancelling on the day of the start of the program, or in the case of a no show, the full cost of the program will be charged.



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