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HERDADE
MALHADINHA
NOVA



CHEF CHALLENGE

A 4-night experience

chef challenge

The gastronomy, the traditions and the modernity allied to an unforgettable gastronomic experience.

*"The kitchen is a little like the cinema.
It's the emotion that counts."
– Anne-Sophie Pic*

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01

Arrival at Herdade da Malhadinha Nova followed by a welcome drink with one of the Herdade's wines;

Tour of the estate in our vintage four-by-fours. 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 wine tourism team;

To start the evening, dine with us and discover the perfect marriage between gastronomy and the wines produced on the Estate.

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02

Breakfast – In the first meal of the day, let yourself be carried away by the magnificent flavours and aromas of the Alentejo;

Cooking workshop – Module I - Visit to the vegetable garden and orchards. Come and discover our organic production of vegetables and fruit.

Picnic in the vineyards of the Estate, where you will be able to taste all the features of our Farm to Table cuisine;

Cooking Workshop – Module II - Tips and Tricks. Learn some secrets that will make your life easier in the kitchen;

BTT extreme ride – go on an adventure filled with adrenaline through the Estate's tracks;

Gastronomical Dinner – Taste a refined gastronomical menu of 3-course gastronomic menu created by our consultant Chef Joachim Koerper, with suggested wines.

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03

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

Cooking workshop – Module III - Visit to the extensive pastures where you can see several PDO species bred at Herdade da Malhadinha Nova – Alentejo cows, merino sheep and black pork;

Light lunch based on the dish prepared during the Kitchen Workshop;

Cooking Workshop – Module IV - The flavours and aromas of Alentejo. We want to teach you the best way to use aromatic herbs and spices as well as the different types of cooking that we use in the region and how to connect tradition with modern cooking;

To start the evening dine with us and discover the perfect marriage between gastronomy and the wines produced on the Estate.

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04

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

Cooking Workshop – Module V - Ancestral Bread with the use of Mother Dough – Learn how to make bread with the simplest and most ancestral technique of yeast making; mix water and flour and leave to “rest” while the yeast in the air starts its fermentation;

Light lunch, accompanied by the wonderful bread you have just made;

Cooking Workshop – Module VI - Contemporary Confectionery in Tradition. Learn the recipes for conventual sweets created in the convent of Beja, kept secret for centuries and recreated by consulting chef Cíntia Koerper;

Fishing session – After getting to know our cattle, you can't fail to explore the best of what the Ribeira de Terres has to offer: the largemouth bass;

Gastronomical dinner – Continue the gastronomic experience through a menu with suggested wines.

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VALUE OF THE EXPERIENCE

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980,00 € [Experience per person in a Double Room at Monte da Peceguina]

1 180,00 € [Experience per person in a Suite at Monte da Peceguina]

1 480,00 € [Experience per person at Casa do Ancoradouro]

1 480,00 € [Experience per person at Casa das Artes e Ofícios]

1 480,00 € [Experience per person at Casa da Ribeira]

1 580,00 € [Experience per person at Casa das Pedras]

0-3 years free / 4-6 year 200€/ 7-12 years 300€

[Includes] 4 nights stay. All meals mentioned in the program. All activities mentioned in the program.

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

[Confirmation and cancellation policy] Reservations can be changed or cancelled more than 5 days before the arrival date. In case of cancellation after 5 days before check-in, you will be charged 100% of the reservation amount. In case of no-show or early departure you will be charged 100% of the reservation amount.

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05

Breakfast – Start the day in the best possible way with a breakfast filled with fresh products, enjoying the best views of the Alentejo;

Cooking Workshop – Module VII - Cooking with fire. Lunch will be prepared with the fish caught in the previous day's fishing. We will teach you how to use fire, learning the best techniques for smoking and grilling fish;

Light lunch based on the dish prepared during the Kitchen Workshop;

Check-out.

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