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HERDADE
MALHADINHA
NOVA



COOKING CLASS

“TRYING TO GAIN EXPERIENCE WITH JUST THEORY
IS LIKE TRYING TO KILL HUNGER BY JUST READING THE MENU.”

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

DAY 1

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

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

DAY 2

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

Mountain bike tour. A radical and adrenaline-pumping experience through the estate's vineyards;

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

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

Cooking Workshop – Module III - Vegetarian Cooking. Learn how to cook seasonal vegetables and the vegetables you picked during the morning, taking advantage of the best that nature has given us;

Dinner with a themed menu prepared by our gastronomy team, led by consultant chef Joachim Koerper.

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DAY 3

Breakfast – Enjoy Malhadinha's landscape while tasting the delicacies that the Chef has prepared especially for you;

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

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

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

Cooking Workshop – Module V - Fish. Learn how to take advantage of the fish you have just caught;

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

When you get to your room, enjoy the petits-fours, which we have especially prepared for you.

DAY 4

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

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;

Light lunch – After such a sweet start to the morning, we suggest a light lunch, with organic and biological products;

Check-out.

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VALUE OF THE EXPERIENCE

On Request [Experience per person in a Double Room at Monte da Peceguina]
On Request [Experience per person in a Suite at Monte da Peceguina]
On Request [Experience per person at Casa do Ancoradouro]
On Request [Experience per person at Casa das Artes e Ofícios]
On Request [Experience per person at Casa da Ribeira]
On Request [Experience per person at Casa das Pedras]

0-3 years on request / 4-6 year on request / 7-12 years on request

[Includes] 3 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.