

Green Pearls recommends

for February

CULINARY ART | ROMANTIC GETAWAYS | EXPERIENCES | NEW HOTELS

Pisco Sour



Peru

Inkaterra Machu Picchu Pueblo Hotel

Peru's national cocktail -

Ingredients:

- 3 oz Pisco Queirolo Quebranta
- 1 oz green lemon
- 1 oz cane syrup
- ice cubes
- 3 drops Amargo de Angostura
- 1 egg white

How to make it: Mix the pisco and ice in a blender, add a dash of cane syrup, a dash of lemon juice. Then add the egg white. Shake until smooth and pour in a glass. Add a few drops of Angostura bitter.

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Fondue Time



Germany

Strandhaus Spreewald

For those, who love dipping food, a visit to the Strandcafé at Strandhaus Spreewald is a good option nowadays. All the way into March, the hotel in the famous Spreewald area offers all different kinds of fondue - from the traditional cheese fondue to the indulging chocolate fondue. Happy dipping!

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Hofgut for Home



Germany

Hofgut Hafnerleiten

It would be no surprise, if you wanted to take the culinary experiences from Hofgut Hafnerleiten home with you. Did you know: you actually can! In their small hotel shop, you can find jams and chocolate with their coffee, among other things.

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Cooking Classes



Austria

Geniesserhotel Die Forelle

Hannes Müller from Geniesserhotel Die Forelle is known for his individual and delicious culinary skills. Only local foods, either from nearby or the own herb garden, make it into his kitchen. Twice a year, he shares his knowledge with guests in a cooking class - sign up today, as they fill up quick!

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