

GREEN TRAVEL BLOG

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22. October 2019

THE TASTE OF HOLIDAYS – COOKING COURSES AT HOTELS WORLDWIDE



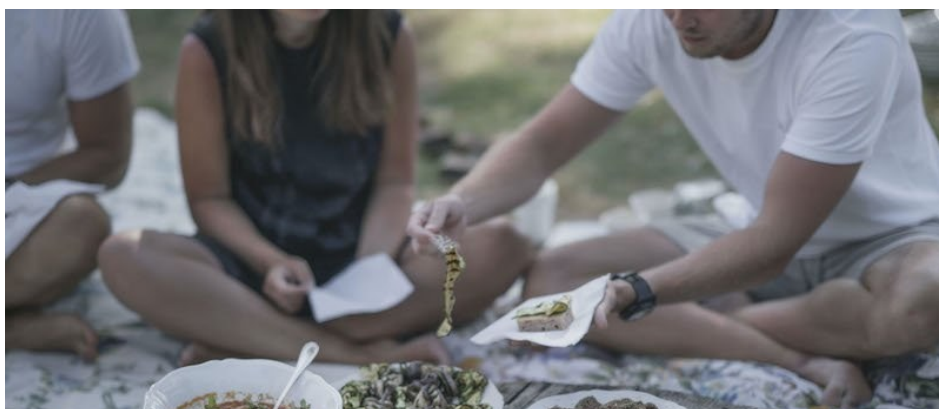
Have you ever tried making your own coconut milk? © Keemala

The special aroma, the taste of the favorite dish and the relaxed atmosphere – all of this we take home and every reminiscence evokes this taste and feelings.

Why does food always taste better when being on vacation, we do not know – but we know how you can take all of this home with you because many hotels offer cooking courses.

FROM CURRY TO COCONUT MILK

At the villa wonderland [Keemala](#), you relax amidst nature as the hotel lies nestled in the woods of Kamala on Phuket. Absolutely recommendable is the organic garden of the hotel, the “Enchanted Garden”, with its special and peaceful atmosphere. Most of the cooking courses start right here: Whether it is the traditional Thai curry or the production of coconut milk, at the Keemala you first harvest the organic ingredients which are then cooked together in the outdoor kitchen.





Cooking and eating together at © Bio-Agrivilla i pini

VEGAN DELICACIES AND A PERMACULTURE GARDEN

If you live solely vegan, you will adore the [Bio-Agrivilla i pini](#): Here you do not have to ask for cow’s milk substitute for your coffee and live on vegetarian additions at best, because the Agrivilla i pini is completely vegan! But even if you don’t always [eat purely plant-based](#), the food will persuade you at i pini. The cooking course includes an excursion of the permaculture garden where you learn about the ingredients you harvest for the ensuing cooking course with exciting vegan courts. And the best part comes at the end: the meal!



The beautiful HUBERTUS unplugged in Balderschwang © HUBERTUS Alpin Lodge & Spa

AYURVEDIC KITCHEN IN THE ALLGÄU

Escape from everyday life, spend time in nature and enjoy the delicacies from the Ayurvedic as well as the alpine kitchen at the [HUBERTUS unplugged](#). Cooking coach Gabriel Simon-Pinero acquaints you into the Ayurvedic kitchen demonstrating how you can include spices and herbs to the preservation and the support of your health!



Learn to cook traditional Peruvian dishes at © Inkaterra Hacienda Urubamba

“EARTH TO TABLE” IN PERU

Have you already heard of “Earth to Table”? If you stay at the Inkaterra Hacienda Urubamba in the Holy Valley of the Incas in Peru, you can even take part in the harvest on the huge Inkaterra Ecological farm – with the help of traditional tools and oxen. Besides, you find out more about the harvest from plants in the course of the year, about their characteristics and use. On-site you can help in the harvest of products which are served the same or next days. In addition, the [Inkaterra Hacienda Urubamba](#) offers cooking courses for different typically Peruvian courts.

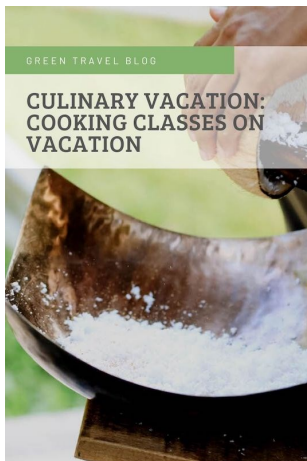
FROM HAND TO MOUTH

At the [Biohotel Sturm](#) in the Rhön, you can experience the preparation of organic food with all your senses. Either you stroll in the organic-nibbling garden and try what the shrubs and plants have to offer, or you take part in a wooden stove bread-baking course. By the way, the organic garden is not only for guests – but also chutneys, syrup, jams and more are prepared with the organic ingredients.



Stroll around the herb and nibble garden at Biohotel Sturm and taste the fresh organic ingredients! © Biohotel Sturm

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Filed Under: Germany, Italy, Peru, Rhön, South America, Thailand, Travel, Tuscany, Uncategorized

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