



Highlights of tour:

Our cooking class offers a wide variety of menu and dishes to better discover the traditional Burma cuisine within ½ day of practice and tasting.

Session 09.00 am - 1.00pm

In the morning, the clients will be transferred to our restaurant for participating in cooking class. Our chef, will demonstrate how to cook our Burmese cuisine in ½ day. Traditional Burmese cuisine is a surprising mix of influences as Burmese Môn, Indian and Chinese. Rice (htamin), basic cooking ingredient, is used with various curries (hin).

Myanmar is naturally endowed with fertile soil and water resource and it boasts an abundant supply of food in a great variety all year around. The basic Myanmar food is mainly rice and curry. Rice is served with meat or fish, soup, salad and vegetables all cooked in different ways, and some relishes to complement the meal. The most common method of preparation is to cook meat or fish in oil, seasoned with pounded onion, garlic, ginger, turmeric, chili and spices, and simmer. Many Myanmar curries are spicy and therefore soups mostly made of seasonal vegetables in water are taken together with rice and other curry dishes.

A recipe book with photos and cooking method will be offered for each person. Enjoy the taste of traditional Burmese food you prepared.

Informations

Our prices include:

- Lunch,
- Cooking class with our chef,
- Transport,

Our prices do not include:

- International flights and airport tax,
- Visa for Myanmar,
- Drinks, tips, personal expenses and all services not clearly mentioned.