



Highlights of tour:

Come and learn the refined culinary art of Laos; discover traditional cooking with its manners and customs conducted by our chef who will reveal the secrets of Lao cuisine in the kitchen. You will learn about the local spices, aromatic herbs and locally grown vegetables and how they are combined in traditional recipes.

Session 09 am - 2pm:

We begin by a visit by tuk tuk of a local market where you find all fresh ingredients for the cook class: tamarin, spices and herbs, chicken etc. We return to the restaurant, then our chief will explain and teach you how cooking some major Lao dishes like jeow (the fundamental flavourful Lao spicy dipping sauces); ù Mok Pa, a popular dish of fish steamed fragrantly in banana leaves; ù Koy, a salad of buffalo meat minced with herbs (sometimes described as 'laap'); ù Tamarind's speciality: delicious lemongrass stuffed with chicken & herbs; ù Orlarm, Luang Prabang's signature dish with some unusual ingredients!

Enjoy your lunch prepared by yourself.

Informations

Our prices include:

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

Our prices do not include:

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