

Taste the local flavors of Greece during this 3-hour small-group cooking class in Athens! Taking place at an enchanting city taverna, your cooking class is run by an experienced and passionate chef who demonstrates traditional family Greek cooking. Under the chef's watchful eye, prepare an authentic Greek feast and then sti down with fellow food-lovers in your group to eat!

Based on colorful foods from both land and sea, the Greek diet is a perfect example of Mediterranean cuisine. On this small-group cooking class, dive right into the Greek food world, and learn about heartwarming stews, fresh shellfish and classic flavorings such as lemon, cinnamon and oregano.

Make your own way to the start point in Athens' Monastiraki district, and then walk to a beloved local eatery with your host. Head inside to meet your chef, and start the lesson with a glass of raki (twice-distilled Greek spirit) while chatting with other food-lovers in your group.

With your chef at your side to show you how traditional Greek cooking is done, prepare and cook an authentic meal consisting of four starters and one main course, using fresh herbs and spices. Dishes vary each class, but typical specialties that you may make include melitzanopitakia (eggplant pies), roasted lamb, tzatziki and Greek salad.

At the end of the class, sit down with your group to enjoy the highlight of your evening: eating the feast that you've created with your own hands! Relax with wine and chat about cooking tips and Greek cuisine with your group.