

Wild Crete Travel LLC

Cooking with Aglaia Kremezi at Kea Artisanal, Kea, Greece

April 24 to 27, 2018
Itinerary

Tuesday April 24
Day 1

Travel to Kea

Travel by taxi from the Athens airport to the ferry at Lavrio (approximately 45 minutes). Ferry ride to Kea. Afternoon free to settle in your hotel rooms.

Late afternoon, orientation and drinks at Aglaia and Costas' home, followed by welcome meze and dinner with the group, Kea residents and visiting friends.

Wednesday April 25
Day 2

Kea

Morning cooking class at Kea Artisanal. Dishes include *laganes* (traditional flat bread), topped with tomatoes, cheese and herbs, *frikase* made with lamb or veal, greens, and egg/lemon sauce.

Greek wine tasting, part 1: An overview of Greek wines.

Meze, followed by lunch with dishes prepared earlier and for dessert, *protokalopita*, an orange pie, with mastic ice cream and Aglaia's lemon and bergamot liqueur.

Late afternoon and evening free for exploring Kea.

Thursday April 26
Day 3

Kea

Morning cooking class at Kea Artisanal. Dishes include, homemade phyllo, crunchy cheese pie, zucchini or green's pie with herbs, and traditional *amygdalota*, flourless almond cookies.

Greek wine tasting, part 2: Interesting wines to pair with the dishes we've made.

Lunch. Our menu includes the pies we've made, catch of the day fresh fish, grilled or fried, and a cheese tasting that includes cheese from various islands and the mainland. We'll end our feast with traditional Greek spoonsweets, honey and, of course, the almond cookies and coffee.

Late afternoon and evening free for exploring Kea.

Friday April 27

Home!

Depart Kea by ferry for Athens airport and your flight home.

Contact us at wildcrete@gmail.com or visit the Wild Crete Travel website at www.wildcrete.com for more details.