

# A Taste of Andalucía

## cooking holiday

### 21-25 May 2012 A TASTE OF ANDALUCIA

A fun introduction to southern Spanish cooking, both traditional dishes and contemporary tapas (fusion cuisine). This holiday is specially designed for those who enjoy cooking with others and meeting new people. No cooking experience necessary. All levels.

The holiday is offered as a package that includes:

- ▶ Cooking workshops with María Triviño and Daniel Muñoz (including: Paella, Spanish Tortilla, Gazpacho summer soups and fusion Tapas).
- ▶ Visits to a local *bodega* (winery) and an olive oil mill.
- ▶ Food shopping in a local market.
- ▶ Free time to enjoy and relax at the hacienda.
- ▶ Accommodation in en-suite bedroom at losOlivos.
- ▶ Full Board (breakfast, lunch, dinner, hot drinks and snacks through the day). *It does not include wine or alcoholic beverages, which can be purchased from the guest bar.*

€350 (shared) / €380 (single occupancy)

***Course starts on Monday at 5pm and finishes on Friday after lunch. You can book additional days at the beginning or end of this holiday, at an Open House rate. Please, see the "Holiday" section of our website form more information.***



**Daniel Muñoz** in addition to being the chaplain and programme director at losOlivos, may occasionally be found in the kitchen of the centre. He is also the losOlivos chef-priest. Dani is passionate about food and cooking and has led cooking workshops both in the UK and Spain. He loves the freedom of experimenting with world cuisine flavours in the creation of fusion tapas, as well as the wholesome simplicity of some of Spain's most traditional dishes.



**María Eugenia Triviño** runs a business in Nerja, on the Malaga coast. Although originally from Argentina, she has lived in Spain for the last 40 years where she has developed a real interest in traditional Andalucian cuisine. María has co-led cooking workshops in losOlivos in 2011.



**losOlivos**  
hacienda