

KITCHEN EXPERIENCES FOR COMPANIES, LANGUAGE SCHOOLS OR GROUPS OF FRIENDS

In the Masia la Fassina, near the mysterious abandoned village of Jafre, in the Garraf Natural Park.

This activity is thought :

To team cohesion.

Encourage creativity.

Improve communication and practice languages.

In addition to enjoying nature.

Helped by an expert Chef and cooking teacher, we will prepare an exquisite menu that we will taste in our facilities.

ACCOMPANY US AND LIVE THE EXPERIENCE !!

WORKSHOPS:

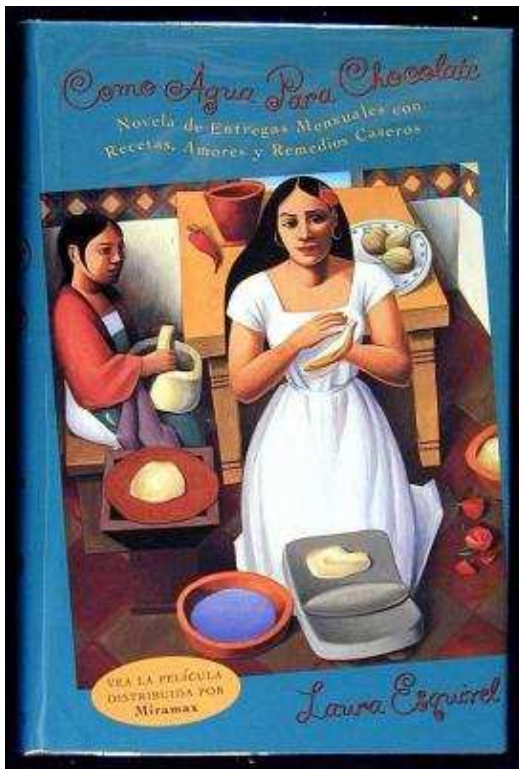
MOVIE PLATES

In our thematic workshops we will prepare a plate of a book or film in which the kitchen is the main element.

Example: "Like water for chocolate", "Deliciosa Marta", "A touch of cinnamon", "Fried green tomatoes" and many more.

tasting and discussion on the plate, the film or the book.





SALTED AND SWEET CAKES, CATALAN MASIA 2.0



ORIENT COOKING STYLE

Japanese style cooking: new Makis, Udones. Miso soup, kanten and marine algas.

The magic taste of Japan.



Indian cuisine: the cuisine of the Gods, magic spices, rice, curries.

A feast for each day.



Street food from the east stands: Amazing flavors for fast and delicious dishes.



Vegan cuisine

Ovolactovegetariana cuisine

Mediterranean macrobiotic cuisine



CALENDAR 2017

January 15th : "Like water for Chocolate"

Workshop: Quail with rose petals. Also in vegetarian version.

February 12 th : "Delicious Martha"

Workshop Plates: Small snacks, ephemeral pleasures.

March 12 th : "A touch of cinnamon"

Workshop dish: Old-style meatballs (Turkey). Also in vegetarian version.

April 16th : "Fried Green Tomatoes"

Workshop Dish: Southern Style Chicken & Fried Green Tomatoes. Also in vegetarian version.

May 14 th : "World Cuisine Masia Cooking 2.0"

Workshop of Cocas, saladas and sweets. Liquid Kitchen: Liqueurs of the Forest.

June 4 th : "Introduction to the cooking of Japan".

Basic workshop of Funny Makis, Japanese empanadillas, noodles, kanten, etc.

July 9th : "Introduction to Indian cuisine".

Basic curry workshop, Tandoor, rice, vegetables, chicken, chapatis & vegetarian.

Movie plates

September 17th : "Like water for Chocolate"

Workshop: Quail with rose petals. Also in vegetarian version.

October 15 th : "Delicious Martha"

Workshop Plates: Small snacks, ephemeral pleasures.

November 12 th : "A touch of cinnamon"

Workshop dish: Old-style meatballs (Turkey). Also in vegetarian version.

December 10th : "Fried Green Tomatoes"

Workshop Dish: Southern Style Chicken & Fried Green Tomatoes. Also in vegetarian version.

**AT THE END OF DE WORKSHOP, THERE WIL BE A TASTING OF THE DISH AS A TAST OR
SMALL TAPA**

The duration of the Workshop : Hours: 10.30h / 1.30h

At the end of the workshop, the group can have the kitchen space. You can bring a picnic and enjoy a day in the nature landscape, until the evening / night.

We have a projector, in case you want to see the movie and then have a lively

Talk about the subject, the dishes, etc.

A fun and fun way to practice the language you study.

Or just your favorite hobbies, movies, cooking, chatting with friends, a day in nature.

Workshop Price: 48 €

The price includes: Rental of spaces in Masia La Fassina. Ingredients for the elaboration of the dishes and teacher fees.

Group: Minimum 10 pax and maximun 15 (groups or individual person)

Reservations: They close 10 days before the dates of the calendar.

Reservation of place is essential.

Reservation of place: For your reservations of group or individual place, the payment of 50% of the amount of the Workshop, 10 days before the closing date to the Account Number.

2100 0152 57 0101621912

ES12 2100 0152 5701 0162 1912 / Caixa Bank.

Contact Persons:

María Guadalupe: 622117781

Pilar: 637775894

pilar@fassinadejafre.com

www.fassinadejafre.com