

* (groups)

Cooking Classes are fun! Price: EUR40 per person, minimum 4 people. Class includes a folder with recipes and lunch in beautiful surroundings! Time: ca. 4 hours https://www.haciendasol.com/foodquotes

Paella cooking workshop

Are you a fan of paella? Do you want to impress your friends and family with your paella skills? Then you should sign up for this paella cooking workshop! You will learn how to make this tasty dish from scratch, using fresh and organic ingredients and the best spices. You will also have a blast cooking with other paella enthusiasts and sharing a mouthwatering meal. Our workshop is suitable for beginners and experts alike, and it's a lot of fun. Don't let this chance to become a paella master slip away!

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PAELLA COOKING WORKSHOP € 40.00



Spanish tapas cookery workshop

If you love Spanish food and want to learn how to make some delicious tapas dishes, then this cookery workshop is for you! You will join a friendly and experienced chef who will teach you how to prepare and cook a variety of tapas focusing on traditional dishes based on local organic and wild gathered ingredients, such as patatas bravas, tortilla española and more. This workshop is fun, interactive, and suitable for all skill levels. You will get to enjoy your own creations at the end of the session. Don't miss this opportunity to spice up your cooking skills and impress your friends and family with some tasty tapas!

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SPANISH TAPAS COOKERY WORKSHOP € 40.00



Vegan and vegetarian cookery workshop

Are you looking for a fun and easy way to learn how to cook delicious vegan and vegetarian dishes? Join our workshop and discover the secrets of plant-based cuisine! You will learn how to prepare appetizers, main courses, desserts and more, using fresh and seasonal ingredients. Whether you are a vegan, a vegetarian, or just curious about this lifestyle, you will find something to suit your taste buds.

Our workshop is suitable for beginners and experts alike, and you will get to enjoy the fruits of your labor at the end. Don't miss this opportunity to expand your culinary skills and have a great time! The ingredients used in the workshop are organic and local, where possible.

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VEGAN AND VEGETARIAN COOKERY WORKSHOP € 40.00





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Gluten free cookery workshop

Are you tired of boring gluten-free recipes that taste like cardboard?

Do you want to learn how to make delicious dishes that are healthy and satisfying? Then join our gluten-free cookery workshop and discover the secrets of cooking with organic and local ingredients, whenever possible. You'll have a blast learning new skills, meeting new friends, and enjoying the fruits of your labor. Don't miss this opportunity to spice up your gluten-free diet with some fun and flavor!

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GLUTEN FREE COOKERY WORKSHOP € 40.00



Raw food workshop

Are you interested in learning how to make delicious and healthy dishes with raw food? Join our workshop and discover the benefits of eating raw, the best ingredients and equipment to use, and some easy recipes to get you started. You'll also get to taste the dishes we prepare and meet other raw food enthusiasts. Don't miss this opportunity to explore a new way of eating that can boost your energy, immunity and well-being. The ingredients used in the workshop are organic and local, where possible.

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RAW FOOD WORKSHOP € 40.00



Spicy cookery workshop

If you love Asian, Indian and Thai cuisine, you won't want to miss this cookery workshop. You'll learn how to use and balance fresh spices in dishes from North and South India. such as curries, biryanis, and dosas. You'll also discover how to prepare authentic Thai dishes, such as pad thai, tom yum, and green curry. You'll also get to eat the dishes we prepare. Join us for a fun and delicious experience that will spice up your cooking skills. The ingredients used in the workshop are organic and local where possible.

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SPICY COOKERY WORKSHOP € 40.00







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Moroccan cookery workshop

Join us for a mouthwatering journey to Morocco, where we will learn how to make tagine and other traditional dishes. We will use fresh, organic and local ingredients whenever possible, to create authentic and flavorful meals. You will love the aromas and tastes of this exotic cuisine.

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MOROCCAN COOKERY WORKSHOP € 40.00

Breadmaking workshop

Join us for a fun and tasty
breadmaking workshop! You'll learn
how to make your own loaf from
scratch, choosing the ingredients
and methods that work best for you.
Whether you want a quick and easy
bread for busy mornings, or a
hearty and wholesome bread for
your gut health, we'll show you how
to do it. No experience or fancy
equipment needed, just bring your
appetite and enthusiasm!
The ingredients used in the
workshop are organic and local
where possible.

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BREADMAKING WORKSHOP € 40.00



Pasta making workshop

Are you tired of boring pasta from a box? Do you want to impress your friends and family with your culinary skills? Then join our pasta making workshop and learn how to create your own fresh and delicious pasta from scratch! You will learn how to make the dough, roll it, cut it, and shape it into different forms. You will also learn how to make tasty fillings and sauces using organic and local ingredients, whenever possible. This workshop is fun, hands-on, and guaranteed to make you a pasta master in no time!

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PASTA MAKING WORKSHOP € 40.00







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Wood oven cookery workshop

Come and join us for a fun and tasty workshop at the Casa Montes Negros farm, where we will fire up the wood oven to make some amazing dishes. You will learn how to cook with fire and enjoy the flavours of the countryside. Don't worry if you don't have a wood oven at home, we will show you how to adapt the recipes for a regular oven too. We use organic and local ingredients as much as possible, so you can feel good about what you eat.

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WOOD OVEN COOKERY WORKSHOP € 40.00



Preserving the harvest workshop

Are you drowning in fruits and veggies from your garden? Don't let them go to waste! Join our workshop on preserving the harvest and learn how to make delicious preserves, chutneys and pickles from your bounty. You'll discover how easy and fun it is to turn your produce into jars of goodness that you can enjoy all year round. What are you waiting for? Sign up today and get ready to jam!

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PRESERVING THE HARVEST € 40.00