



LUXURY COOKING WEEK FOR FOOD LOVERS | DAILY PROGRAM

Day One | Wednesday 19 September | Welcome dinner

7 pm to 11 pm

We'll begin the program on Wednesday evening where we'll meet each other at Cook Your Life cooking school for a welcome dinner. The evening includes a seasonal menu highlighting some of our favorite local food producers and wine distributors. Each course will be paired with great wines.

Day Two | Thursday 20 September | Visit a farmer's market, Dutch local products class

10.30 am to 5 pm

After a welcome coffee with Dutch pastries, we'll visit a small farmers market nearby to buy ingredients for our class.

Classic technique, Dutch local products class. We will make several stocks as a base for the following days. We end with a seasonal lunch including wine pairings.

Day Three | Monday 24 September | Daytime: Bread making, visit local farmer, making purchases, cheese tasting, lunch, cooking class.

Evening: Dinner at a Michelin star restaurant

10 am to 5 pm and 8 pm to 11 pm

In the morning we'll be making a Dutch whole grain bread and, while the dough is rising, we visit a local farmer on the country side. At the farm, we take a glance at the vegetable gardens and stables to see adorable new born pigs and local crops.

At the farm we do our grocery shopping and participate in a Dutch cheese tasting. You will also have the opportunity to buy for your own use. We'll return to the cooking school for lunch, which consists of the cheeses, sausages and different types of bread we bought at the farm.

After lunch we continue with the class and we will make a seasonal lunch with sauces and juices based on the stocks we made on Wednesday. We bake the breads we prepared in the morning.

In the evening we gather at a Michelin star restaurant downtown to enjoy a dinner based upon Dutch local products.



Day Four | Tuesday 25 September | Cooking class: Dutch pastries & snacks, wine tasting, lunch at a modern local restaurant

11 am to 7 pm

In the cooking school we start making doughs for the pastry class this day. The doughs will rest during our next wine tasting in the city. The basics for the snacks will rest in the refrigerator.

We'll visit a winery for a tasting and cellar visit, before enjoying a leisurely lunch with wine at a modern local restaurant.

Back in the kitchen we will work with the doughs and fillings to make Dutch pastry and hot Dutch snacks. We will pair this with typical Dutch beers and wines.

Day Five | Wednesday 26 September | Visit local butcher, cooking class: preparing a Dutch classical dish

10 am to 5 pm

We'll visit one of our favorite artisan butchers in the morning where we are taught how to cut a big piece of meat. With the meat we bring from the butcher, we continue in the cooking school, preparing a Dutch classical dish, using the techniques we learned earlier.

Day Six | Thursday 27 September | Visit local kitchenware shop, daily (fish)market, cooking workshop: fish-based lunch incl. wine pairings

10 am to 5 pm

In the morning we stroll through a local kitchenware shop, one of Europe's best equipped stores. Maybe you'll finally find the kitchen tool you've been looking for for years. We will explore the daily market nearby, buy fresh fish, and gather other ingredients for the hands-on cooking workshop.

We'll return to the cooking school to prepare a fish-based menu followed by a seasonal lunch with wine pairings.