# Traveling Spoon - Authentic Asado and Cooking Experience with a Local in her Beautiful Home

[GO TO PRODUCT ON MAGPIE](https://magpie.travel/things-to-do/en/reseller-view/authentic-asado-and-cooking-experience-with-a-local-in-her-beautiful-home/7ab05b3c-9e91-466b-9fa2-6375c3264cf4)

[DOWNLOAD PRODUCT IMAGES](https://magpie.travel/download_product_images?id=7ab05b3c-9e91-466b-9fa2-6375c3264cf4)

|  |  |
| --- | --- |
| **Location:** Buenos Aires, Argentina  **Language:** English  **Duration:** 3.0 hours | **Magpie Product Code:** JDPNOL  **Company Website:** travelingspoon.com/hosts/2793-northern-argentine-cuisine-with-a-lovely-couple-in-buenos-aires?utm\_source=tripadvisor  **Primary Contact:** Traveling Spoon |

**Description Summary:**
Constanza is a professional chef and studied at IAG (Instituto Argentino de Gastronomía), one of the most famous culinary schools in the country! She is fascinated by all the amazing food you get in different countries all over the world and loves to re-create these flavors in her own kitchen. 
Constanza’s beautiful home is located in El Talar, a suburb 30 minutes outside of the city center. Constanza has a lovely, green backyard with grass and tall trees, where she enjoys hosting friends and family for a barbeque. If the weather is good, you will join Constanza in her backyard and while you sip on your welcome drink, she will explain the different meats on the grill, also known as asado in Argentina.
Please note: Local Argentine wine is included in the experience cost. Constanza can also offer vegetarian meals on request.

**Description:**
Your hands-on cooking class with your local host Constanza will last for about two hours. First, you will join her to slow cook a variety of meat and vegetables on the barbecue using a special type of wood called Quebracho, and learn about the different sauces, cuts of meat and methods of cooking them. After that, you will join Constanza in her large kitchen to learn to make traditional Argentinean empanadas or picadas. She will also teach you to prepare a typical sweet dessert like traditional crepes filled with caramel or mini rogel cake, which will be served with a selection of coffee or tea.
Constanza can cook all kinds of cuisines, ranging from Japanese to Moroccan to Asian and even runs her own catering business. In spite of her repertoire of culinary skills, she enjoys cooking a traditional Argentinean home-cooked meal the most and is excited to introduce you to her delicious local cuisine!

**Inclusions:**

Private cooking class with your host Constanza

Homecooked meal

Local alcohol (1-2 glasses)

Non-alcoholic beverages

All taxes, fees and handling charges

Gratuities

Alcoholic Beverages

Round-trip transfers will only be provided if the option with transfers is selected at booking

Please include your Buenos Aires hotel info if you choose the transfers tour grade option

**Know Before You Book:**

- Duration: 3h

- Mobile tickets accepted

**Health items:**

Regular temperature checks for staff, , Regularly sanitized high-traffic areas

### Locations:

**Pickup:**
none

**Starts Notes:**
Traveler pickup is offered.<br>Constanza will meet you at the concierge desk of your hotel and will drop you back to your hotel after the experience is over.<br>Buenos Aires, Buenos Aires, Capital Federal District<br>Hotel pickup is offered. View the hotel list on our checkout page to see if yours is included among the pickup points.

### Cancellation

**Cancellation Policy:**
standard

**Cancellation Cut-off:**
24
hours

**Cancellation Notes:**
If you cancel at least 3 days in advance of the scheduled departure, there is no cancellation fee.

### Pricing