# Access Eco Trekking Tours - Lalibela Cooking Class

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| **Location:** Lalibela, Ethiopia  **Language:** English  **Duration:** 3.0 hours | **Magpie Product Code:** AVODGF  **Company Website:** accessecotrekking.com  **Primary Contact:** Access Eco Trekking Tours |

**Description Summary:**
I am Asnka and from the Amhara region of Ethiopia but i love to cook dishes from around the country, so prepare to be served pan-Ethiopian cuisine.
At the beginning, I learned to cook helping my mother around the house as a child and later studied at Lalibela Vocational College. Now, I ran my own kitchen after married my husband Kanu, who has a BA degree in Economics and is a tourism professional - he's led trips around Ethiopia for over a decade!
Your cooking class will take place in my home kitchen at the centre of Lalibela city Kedemt Village. Just 2 minutes walk from the churches of Lalibela.
During your 1.5 - 2 hour class, I will show you how to make a traditional Ethiopian dish as well as how to pour and cook the perfect injera, a traditional fermented bread people in Ethiopia use as an edible plate with other dishes served on top of it.
You will definitely learn to make shiro (chickpea or broad bean stew) or tibs (stir-fried meat with vegetables and spices) in addition to injera. You will also learn to roast coffee beans.

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At the beginning, I learned to cook helping my mother around the house as a child and later studied at Lalibela Vocational College. Now, I ran my own kitchen in Lalibela.
Your cooking class will take place in my home kitchen at the centre of Lalibela city Kedemt Village. Just 2 minutes walk from the churches of Lalibela.
You will definitely learn to make shiro (chickpea or broad bean stew) or tibs (stir-fried meat with vegetables and spices) in addition to injera. You will also learn to roast coffee beans.
We have no doubt that this would be a unique opportunity to learn from locals and experience authentic Ethiopia with its traditions and cuisine - so join our cooking class today, experience all about the Ethiopian traditional cuisine and leave with a full stomach and new memories to share with your loved ones at home!

**Inclusions:**

All our customers will cook one of their own favorite Ethiopian food!

All our customers will learn how to roast the coffee beans and drink their own coffee!

Bottled water is included

Soda/Pop

**Exclusions:**

Alcoholic Beverages

Snacks

**Know Before You Book:**

- Duration: 3h

- Mobile tickets accepted

- Instant confirmation

**Health items:**

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

### Locations:

**Pickup:**
none

**Starts Notes:**
Lalibela, Ethiopia
We will meet all our customers in Lalibela or we will pick up them at their Hotel!

**Instant Confirmation:**
Yes

### Cancellation

**Cancellation Policy:**
standard

**Cancellation Cut-off:**
24
hours

**Cancellation Notes:**
For a full refund, cancel at least 24 hours in advance of the start date of the experience.

### Pricing