#
Traveling Spoon - Market Visit and Private Bulgarian Cooking Class in Sofia with Hotel Transfers

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| **Location:**
Sofia, Bulgaria
**Language:**
English
**Duration:**
6.0 hours
 | **Magpie Product Code:**
EMUVPT
**Company Website:**
travelingspoon.com/available\_hosts/bulgaria/sofia?utm\_source=tripadvisor&utm\_medium=tripadvisor
**Primary Contact:**
Traveling Spoon
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**Description Summary:**
This is a unique opportunity to visit the home of a local and explore traditional culture and cuisine. Meet Kremena and Dimitar at their home and drive 20 min in their car to the Zhenski Pazar market. It is one of Sofia’s oldest markets where you can find produce, honey, wine as well as clothing and pottery. Walk through the market with Kremena and Dimitar and get immersed in Bulgarian market life, learning about regional produce that is sold by the vendors here. Purchase a few ingredients before returning to their home for your cooking class. Learn to make stuffed peppers with rice and meat or mish-mash (onions, peppers, tomatoes, cheese and eggs) and tarator (cold soup made of Bulgarian yogurt, cucumbers, nuts and garlic). You can expect to cook together for about 1 hour, before sitting down to enjoy the meal you helped prepare at their dining table.

Please note that if your group is larger than 3, you will learn to cook in shifts as Kremena's kitchen can only accommodate 4 people at a time.

**Description:**
Kremena and Dimitar will pick you up and drive you to Zhenski Pazar, one of Sofia’s oldest markets where you can find a variety of local produce, honey and wine. Explore the market and purchase a few ingredients for your cooking class in your host's apartment that has some of the best views of Sofia. Join your hosts in their kitchen to cook some of their favorite Bulgarian dishes during your 1-hour hands-on Bulgarian cooking class. Learn to stuff peppers with rice and meat the traditional way and make tarator (cold soup of Bulgarian yogurt, cucumbers, nuts and garlic). The meal you cooked and will be served is prepared according to Bulgarian culinary traditions using fresh and seasonal ingredients, with a modern touch. Dimitar loves to experiment with ingredients and might surprise you with a unique dish of his own creation! Enjoy dishes such as banitsa (cheese pastry), guvech (vegetable and meat stew in a clay pot) or moussaka (minced meat and potato casserole) as well as dessert!

**Inclusions:**

Private market tour and cooking class with your host Dimitar

Home cooked meal (lunch or dinner)

Local alcohol (1-2 glasses)

Coffee and/or Tea

Private transportation

Round-trip hotel transfers

**Know Before You Book:**

- Duration: 6h

- 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>Kremena and Dimitar will meet you at the concierge desk of your hotel and will drop you back to your hotel at the end of your culinary experience.<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