# Explore Mostar Adventures - Mostar Traditional Lunch or Dinner Cooking Class

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| **Location:** Mostar, Bosnia and Herzegovina  **Language:** English  **Duration:** 3.0 hours | **Magpie Product Code:** MVRHLF  **Company Website:** exploremostar.com  **Primary Contact:** Explore Mostar Adventures |

**Description Summary:**
This 3-hour activity begins by meeting at a local restaurant in old town, at either 10am or 6pm and includes a handmade 3-course meal. The course is organized around lunch or dinner time and for a maximum of 20 participants, with an average of 10 per per course. 
After arriving to the restaurant, the facilitator will invite everybody for a welcome drink and introduce the program of the evening to all the participants.
Shortly after that, the cooking instructor will start the first lesson. For the lesson of the day, the instructor will choose among the typical Herzegovina delicacies:
1st course: Burek, baked filled pastries made of a thin flaky dough known as yufka, filled with meat, cheese or spinach.
2nd course: Dolma — capsicum filled with minced meat and spices and Japrak- rolled collard greens  leaves, filled with minced meat and rice.
Dessert: Hurmasica – date shaped pastry soaked in sweet syrup.
Vegetarian options will have meat substituted with potatoes or other vegetables. While the food is being cooked, you can enjoy some wine and interesting stories your guide has to tell you. After dinner, say goodbye to your hosts and then the rest of the evening is free. Class ends around 1pm or 9pm depending on your chosen time.

**Description:**
Roll up your sleeves, put your apron on and learn how to make some traditional Bosnian meals to show off to your friends and family back home. Nothing beats the hands-on experience of learning to cook in a real restaurant from a real local master of Bosnian cuisine. It’s fun and it’s social – and best of all, you get to eat the food you make with your own hands. Learn to make burek and japrak, two traditional Bosnian foods, in this 3-hour class for up to 20 participants.

**Inclusions:**

Bosnian Cooking Class

English speaking guide

Rakija welcome drink

3-course Bosnian dinner with local wine or beer

Access to a commercial kitchen – with all the spice, tools and ingredients you need

Lunch

Dinner

**Exclusions:**

Hotel pickup/drop-off

Gratuities

Additional beverages

**Know Before You Book:**

- Duration: 3h

- Mobile tickets accepted

### Locations:

**Pickup:**
none

**Starts Notes:**
Location Name: Food House Restaurant in Old Town
Location Address: Rade Bitange 12, in the old town of Mostar
Directions: The venue is located next to the Mosque Tabacica, Public Bath and the Old Bridge
Return Location: Concludes at restaurant<br>Mostar, Mostar, Herzegovina-Neretva Canton, Federation of Bosnia and Herzegovina

### 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