# Traveling Spoon - Private Bulgarian Cooking Class in Sofia with a Local with Hotel Transfers

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| **Location:** Sofia, Bulgaria  **Language:** English  **Duration:** 3.5 hours | **Magpie Product Code:** HETQOI  **Company Website:** travelingspoon.com/available\_hosts/bulgaria/sofia?utm\_source=tripadvisor&utm\_medium=tripadvisor  **Primary Contact:** Traveling Spoon |

**Description Summary:**
This is a unique opportunity to visit the home of a local and explore traditional culture and cuisine. Your host will pick you up from your Sofia hotel and drive you home for your cooking class. Join your hosts Kremena and Dimitar in their kitchen to cook some of their favorite Bulgarian dishes during your hands-on 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:**
After your pick-up in a private car, enjoy a private and authentic cooking class in a local Sofia home with your hosts Dimitar and Kremena. This is a perfect experience for anyone looking to connect with local culture over food. Your cooking class will take place in a local home kitchen where your hosts will teach you 2-3 traditional Bulgarian dishes. Learn to stuff peppers and make a traditional soup. After cooking, enjoy together 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! The meal you cook 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 Dimitar has been a professional chef for over 10 years. He and Kremena share a deep passion for travel, cooking, and homemade meals that they love serving guests.

**Inclusions:**

Home cooked meal (lunch or dinner)

Local alcohol (1-2 glasses)

Private cooking class with your hosts Dimitar and Kremena

Round-trip hotel transfers

Coffee and/or Tea

Private transportation

**Know Before You Book:**

- Duration: 3h 30m

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

### Pricing