



JOSÉ PIZARRO
INVITES YOU TO JOIN HIM ON HIS
BASQUE GASTRONOMY TOUR



Basque Gastronomy Tour

Discover Euskadi Your Own Way

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DAY BY DAY Itinerary - April 2020

DATE	Outline Itinerary	Accommodation
April 22	Arrive in Bilbao airport. Private transfer to Hotel in Bilbao. Welcome evening in the town by way of an informal tour to some of the best and hidden pintxo bars. (D)	4* Hotel Lopez de Haro Bilbao
April 23	#yeswayjosé The first of our cooking courses with José takes place in our own private modern kitchen in a small hotel hidden up in the hills. Simple basque-style dishes will be prepared for our lunch with Jose showing us all the tips and methods needed. A free evening in Bilbao. (B,L)	4* Hotel Lopez de Haro Bilbao
April 24	Indigenous Varieties Visits to 'Denominación de Origen' producers close to Bilbao. Salt flats, Idiazabal Cheese, and our own Txakoli wine. José to give a pintxo preparation course in the Txakoli Bodega. Very late lunch at the cheese-maker. Evening together in Bilbao. (B,L)	4* Hotel Lopez de Haro Bilbao
April 25	Hands-on class Morning visit to a local market to select ingredients before a full day's private course in the Basque Culinary Center with José as the Chef/Tutor. Wine tasting provided by a great Rioja Bodega. Dinner at Azurmendi, one of the world's finest restaurants. This 3 Michelin Star restaurant opens its kitchen for us in a private visit with José and the rest of the team. (B,L,D)	4* Hotel Lopez de Haro Bilbao
April 26	A private guided tour of the stunning Guggenheim museum before lunch at the recently voted #3 in the World 50 Best Restaurant Awards'- Asador Etxebarri! (B,L) . Transfers to BIO for flights home.	

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Basque Gastronomy Tour

Basque Experiences Itinerary | 22 - 26 April 2020

This four-night Culinary Tour to the Basque Country with José Pizarro and Basque Experiences is a chance to discover, see, taste and experience traditional and modern Basque culture and gastronomy first-hand with experts. This small group tour will be restricted to 10 guests staying at a great 4* hotel in the the cultural capital of the Basque Country, Bilbao. Our visits will take us to hidden away farms, and incredible valleys supplying unique products to the best restaurants in Spain. We will dine with the chefs at one of the world's finest restaurants, with a family on a cheese-making farm, a wine-maker and his team at a vineyard and get to sample the fruit of our labour after cooking all together in a private modern 'txoko' where José will show us some of his favourite dishes. Get a behind-the-scenes and hands-on look at the brilliant mind of a celebrity chef in the kitchen.

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Detailed Itinerary: **Basque Gastronomy Tour** | 22 - 26 April 2020

April 22

Arriving at Bilbao airport at around 15:45, we will collect you in our own private coach and make the short trip to your hotel in the city centre of Bilbao. Principal city of the Basque Country, the formerly polluted, industrial and conflictive city has shed its grimy and rusty coating and transformed itself into a shiny, cosmopolitan, modern, dynamic metropolis. Busy, dense, and diverse, the city is now home to the world-famous Guggenheim Bilbao. Boasting the largest indoor covered food market in Europe, dining is never far from you here. Excellent pintxos, bars, restaurants and a lively old quarter, ensure that you will have no time to stand still.

Evening will see us wander from the hotel to sample the latest creations in the bars of the city. Pintxos here are taken seriously and with Jose and Basque Experiences helping us, we will discover why they are becoming as popular as they are.

April 23 - #yeswayjosé

The first of our hands-on with José days where we will all get to roll up our sleeves, don aprons, slice, chop, dice and stir... as well as taste of course! Heading up into the hills that protect much of the area from the Bay of Biscay, we will stop for produce before heading up to our private kitchen, where José will show us how to prepare some of his favourite basque dishes. We will all get involved and there will be tips and tastes a plenty. The modern kitchen

and premises are a contrast to the forest setting where, if you bring your bathers, you might even get to go for a dip in the private heated outdoor pool... Sampling everything we have cooked, we will also have a great supply of wine to see us through those tough, thirst inducing moments of the day.

Back to Bilbao for late afternoon and a free evening for you to enjoy the hotel, discover the city, or perhaps its restaurants and street life.

April 24 - Indigenous Varieties

After Bilbao and the coast, we head inland. Time to discover the other Basque Country, the province of Alava. Much less visited than its two coastal neighbours, but more steeped in history and a variety of produce one wouldn't perhaps expect. Today we take a look at and experience first-hand some of our oldest culinary traditions.

Salt is an often forgotten, sometimes maligned yet absolutely fundamental element when it comes to gastronomy. Our day starts at a truly remarkable place. For thousands of years salt has been extracted from this hidden spot close to Vitoria. We will discover, learn about and sample the incredible resource that literally springs out from the ground here. Tracing its importance to the 21st Century, we will move on to a modern and innovative wine-maker to sample something only found here in the Basque Country, Txakoli. Among the vines we will learn about and sample this mineral, fresh wine before

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retiring to the kitchen/bar on the premises where Jose will introduce and oversee us as we prepare some classic Basque Pintxos. We will see up-close and learn the special techniques needed to produce what appear very simple dishes, but take years to master without these tips. After sampling, we will head out into another valley for a visit to a producer of what is one of the Basque Country's most famous exports, that of Idiazabal Cheese. One of the three 'Denominacion de Origen' products we will see today. The makers are a family who open their doors for us to learn about, taste and enjoy this very Basque cheese. It's not only cheese here however, as the entertaining owner takes us on a gastronomic trip of the area with some surprises! A very, very long and late meal here means that we will not probably get back into Bilbao until into the evening.

April 25 - Hands-on Class

After breakfast, we will head out to visit the Mercado de San Martín in San Sebastián, the venue where the serious chefs source their produce. Under the tutelage of Jose and a teacher from the Basque Culinary Center, we will inspect, learn about and choose the produce we will today prepare and enjoy together.

The Basque Culinary Center is a world-leading Faculty of Gastronomic Science, the first in Spain and the second in Europe, part of Mondragon University here in the Basque Country. It is also an internationally acclaimed Research and Innovation Centre in the field of Food and Gastronomy founded by the Basque Government alongside the Basque Chefs; Arzak, Berasategui, Subijana, Aduriz and Atxa among others. The Basque Culinary Center also has an International Advisory Committee, chaired by Ferran Adrià and made up of some prominent international chefs including Yukio Hattori, Massimo Bottura, Michel Bras, Dan Barber, Heston Blumenthal and René Redzepi.

Reserved for these institutions, access again is by special invitation only and we are privileged to have full access for the day. After selecting our goods from the market, we will undertake a bespoke cookery course in our own private lecture theatre/kitchen. Each person will have their own fully-equipped individual 'kitchen' and will receive one-to-one instruction from Jose and the BCC staff. Upon

completion we will dine together in the Center and also undertake a wine tasting from a superb wine-maker from the Rioja wine region. Dinner will be at what is seen by many as one of the finest restaurants in the world today. Azurmendi is a short drive from Bilbao city centre and our visit to the restaurant, accompanied by Jose and one of the Azurmendi staff, will see us embark upon a behind-the-scenes look at the kitchens, the allotments, and the 'research and development' being undertaken here.

April 26

Our final day in the Basque Country sees us visit two world famous destinations; The Guggenheim Bilbao and an amazing restaurant.

The Guggenheim Bilbao Museum, famous the world over for its ground-breaking architectural design is an icon for us Bilbainos. For our final morning, our own English-speaking art expert will introduce us to the permanent and temporary exhibits of the Guggenheim Foundation collection by way of a private tour. Our farewell lunch sees us visit the incredible Asador Etxebarri. This Michelin starred restaurant outside Bilbao has been recognised by the 'World's 50 Best' list as being the 3rd best restaurant in the world in 2019! This visit is a fitting finale before we say goodbye and head to the airport for your flights back in the early evening.



Preparation and Cooking

As guests you will be involved with Jose in three separate cooking courses:

- One fully inclusive course with you each having your own cooking stations in a professional environment that is the Basque Culinary Center. A University Campus in San Sebastián dedicated to research and innovation in food and gastronomy, unique in the world.
- One taking the form of Jose preparing ingredients and cooking in an open kitchen where you as guests will also participate in preparation, cooking and dining. Completely immersive and very informal.
- As part of our visit to the Txakoli-maker we learn and prepare together in a very informal environment, how to make some of the most popular pintxos seen today across the region.

Visits

Visits would be made to local producers to give background and context to the preparation and cooking aspects. We have many successful, small-scale, family-run producers here and some with whom we have experience of visits. These include:

- The market visit would precede the visit to the Basque Culinary Center and will take place in the Mercado de San Martín in San Sebastián. Once we select the most suitable local produce, we will prepare it in the Basque Culinary Centre, in our own dedicated large kitchen with individual preparation and cooking stations for the guests. We will also have a Rioja wine-tasting on the premises.
- By way of providing a theme and context, day four will commence with a visit, tour and tasting at an ancient Salt Flat that has been producing salt since pre-history and has been rehabilitated to commence production and who now supply salt to the best restaurants in Spain, and indeed to some of our hosts.
- Idiazabal is seen as one of the great cheeses coming out of Spain and our collaborator has won many awards, but it's not just Idiazabal that she produces. As a family-run business the visit is a very warm indeed and the charismatic cheese-maker will be preparing a very traditional late lunch for us.
- The Txakoli bodega is located close to the cheese-maker meaning minimal transfer times. The modern bodega is located in a spectacular location and our private visit will enable us to make use of the professional kitchen and large dining room, pretty much unique for bodegas in this region.
- Visit to our own private kitchen in a stunning location where with José we will be creating several typical Basque dishes together. This very informal day will also see us sampling all our own work and sitting down to lunch altogether.

Total Price for the trip

All prices include IVA

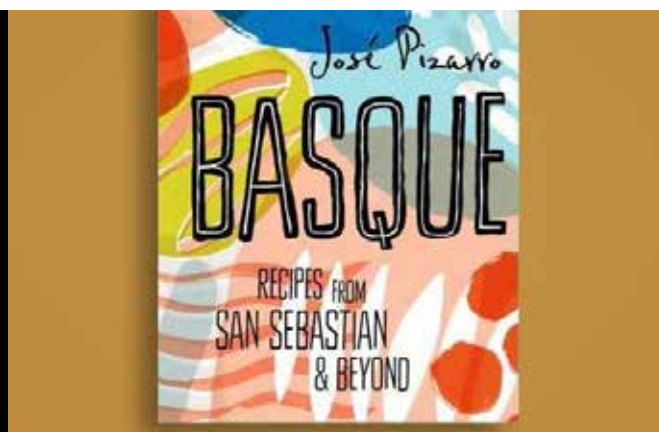
Group size:

Based on 2 people sharing, Group size of 10

- €3,950 per pax
- Individual supplement of €395 per pax.

Includes:

- Four nights Four star accommodation in Bilbao with breakfast.
- All transfers in Basque Country in own private chauffeured vehicle.
- Accompanied by José Pizarro at all times during the tour.
- Private dedicated English, Basque Experiences guide at all times.
- Lunch with wine on Days 2,3 and 4
- Lunch and dinner at Azurmendi and Etxebarri, recently voted 3rd and 14th respectively in the 'World's 50 Best Restaurants Awards.'
- Pintxo tour of Bilbao on evening of arrival.
- Visits to local producers, salt flats and D.O. producers.
- Full day course at Basque Culinary Center and market visit.
- Pintxo preparation course at the Txakoli producer.
- Full day cooking course with José in our own private kitchen
- Private guided Guggenheim Bilbao visit in English by expert art guide.
- Public Liability Insurance with AON.



Does not include:

- Transfers in UK.
- Any drinks meals snacks or other purchases not highlighted above.
- Visas or any vaccines.
- Tips or gratuities
- Personal Travel Insurance. We would insist on this.
- Flights into Bilbao

NOTE:

B = Breakfast included – L = Lunch included – D = Dinner included

Accommodation

The accommodation is in a classic style 4* hotel in the centres of Bilbao close to the Guggenheim Museum.

Transport & Tour leader

There will be a fully bi-lingual Tour leader/ accompaniment from Basque Experiences at all times. All transfers and transport would be in our own private bus with chauffeur.

Conditions

We would require full payment to be made 45 days (7 March) before the start of the trip on 22 April. Should you cancel you will receive a full refund up to 30 days prior (23 March) and then 50% refund up to 16 days prior (6 April). From the 7 April to the scheduled start on the 22 April there will only be a 25% refund. Should the tour not proceed as a result of your cancellation, all other parties will receive a full refund. Order of tour events subject to change.



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