# SLOW TOURS

Full Itinerary and Tour details for

## **Greek Easter Food Tour on an Organic Farm**



Prices starting from. 1825 €

Trip Duration.

8 days

Max Passengers.

10

Start and Finish.

Gouves(Kalamata airport)

Experience.

**Food Tours Europe** 

Tour Code. #B1/2685



#### DON'T TAKE OUR WORD FOR IT

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#### HAVE SOME QUESTIONS?

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## Tour Details and Description

Spend Easter in Greece, Spring on a farm! Traditions, spirituality, nature and gastronomy unite together during the holy week of Greek Orthodox Easter. Join us for a unique insight into the most impressive religious week and witness the mystic religious ceremonies of the "Epitaph" and "Resurrection". Learn the gastronomic traditions, bake Easter pastries and cook "ladera" and "nistisima" the Easter week specialties. Learn culinary Greek cuisine and join an olive oil tasting. Watch the epitaph ceremony as it progresses along the seaside town of Gytheio. Visit a church built on top of an ancient temple and experience the ceremony of the resurrection of Christ. Everything during the holy week leads to the culmination of the Easter Sunday feast. Out in the vibrant nature, a traditional feast to celebrate life, Spring and human relationships with music, food and drinks.

An exceptional experience!

## Included in the Greek Easter Food Tour:

7 nights' accommodation in a private house on an organic farm

All meals: breakfasts, lunches, dinners

Excursions and Greek lesson as per itinerary

## Not included in the tour:

Flights to/from Greece

Travel insurance

Transfers from airport to the farm. We can organize the airport transfer for you, or we can help you figure out other transportation options. However travel



arrangements to and from the farm are entirely your responsibility.

#### WHAT SLOW TOURS OFFERS YOU:

Customer Service: Hand-picked partners in whom we trust to deliver great service.

Best Selection: The best range of escorted and self-guided tours in Europe

Secure payment: Secure booking onsite through Stripe, the largest online provider of financial payment services.

Support: Contact us for support services on any Slow Tour - email or telephone support.

Reviews: Customer reviews available, and being constantly updated

## **Itinerary**

#### Day 1

Arrival at the organic farm Welcome and farm to table dinner. The chef will prepare for you an organic and zero-kilometer meal: organic vegetables are combined with local delicacies and form a unique gastronomic experience

#### Day 2

Organic homemade handmade breakfast Includes some specialties such as lavender butter cookies,

rosemary chocolate cake, freshly handmade bread with figs or olives, and infusions with wild herbs from the farm. Sustainability tour of the organic farm and experience, learn, meet the Greek agricultural landscape. Local cuisine cooking class and lunch: "ladera" the dishes using olive oil and "nistisima" the fasting dishes. Learn all the secrets of the local Laconic gastronomy with the guidance of the farm chef. Olive oil and olive tasting. Learn all the secrets of the green gold of Greece, how to distinguish a fresh extra virgin olive oil, the eatable Greek olive varieties and how to store your olive oil properly. Meet the perennial olive trees that age more than 2000 years – you can even hide in their trunks! Farm to table dinner

#### Day 3

Organic homemade handmade breakfast Local cuisine cooking class, learning the Easter traditional gastronomy: "Easter eggs", "tsourekia" and "koulourakia". Farm to table lunch. Basic Greek culinary language class: Learn basic culinary Greek and know your way around a Greek kitchen, when you order your food at a taverna or shopping for food in a local market. Easter Traditions. Farm to table dinner

### Day 4

Organic homemade handmade breakfast Begin your daily visit of the region and this time you head to the historic area of Mani, filled with small stone castles and a ragged terrain unmatched in beauty. You will visit the historic towns of Gytheio and Areopolis and head to the seaside town of Limeni with its theatrical backstage landscape and architecture. You will see how the local delicacy "Pasteli" (a honey sesame bar) is created and taste a freshly baked variety. Enjoy lunch by the seaside in one of the most amazing locations and enjoy fresh seafood in the town of Limeni. Head back to Gytheio for an afternoon coffee,



a visit to the local history museum with a background stage of neoclassical buildings and the picturesque port. Dinner in Gytheio town in the best restaurant with view of the port. Epitaph Ceremony. Return to the farm

Day 5

Organic homemade handmade breakfast Local cuisine cooking class: making the famous dish of "magiritsa". Farm to table lunch. Free afternoon. Resurrection dinner. Resurrection Ceremony

Day 6

Organic homemade handmade breakfast Easter Sunday traditional feast (Music, Dance)

Day 7

Organic homemade handmade breakfast Head to the seaside Byzantine Castletown of Monemvasia. Liqueur tasting, local fermented honey and other local specialties tasting with a view of the sea and surrounded by Byzantine architecture. Lunch in Monemvasia in the best restaurant in the castle with a culinary history of over 50 years. Return to the farm. Farewell drinks

Day 8

Organic homemade handmade breakfast Farewells & departure

## WHY SLOW TOURS EUROPE?

Slow Tours offers a selection of tours in Europe for unique experiences, active or relaxed, so you return home feeling relaxed, refreshed & re-energised.

Connect with the locals, take time to genuinely experience another culture, relax with the easy flow of life, enjoy fresh air and freedom from crowds. Savour the experience of our hand-picked tours of Europe!

## 3 BIG BENEFITS OF BOOKING WITH US



TIME BECOMES A FRIEND

Yes, you'll see and do many wonderful things, but at a relaxed, easy pace that invites conversation and reflection.



DISTINCTIVE QUALITY

There's not a village you'll explore, or table at which you'll dine, that you won't remember with a smile.



PEACE OF MINE

Whether travelling directly with Slow Tours or one of our carefully selected, kindred-spirit partners, you'll have our complete and constant support.

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