Wild Food Cooking Workshop - Private

*Available all year*

Experience the beauty and uniqueness of the Arctic through food. Join us for a workshop in preparing and cooking a 4-course meal with wild foods found in the beautiful and pure environment of Lapland.

We cook with foraged foods that we have collected by hand in season and with special rare ingredients not found in supermarkets or in restaurants. Taste the regional differences of our berries and combine unusual favours to challenge your ideas of wild food!

Together, we will create a feast using wild Arctic ingredients like reindeer, fish from our local lakes, nettles and wild mushrooms. We share our passion for great food, our amazing environment and the pleasure of cooking (and eating!) together.

Taste the magic of the Arctic forests with desserts that we make created from locally foraged berries.

Special dietary requirements can be easily accommodated, please let us know in advance. Please see our menus – we specialize in vegetarian and vegan food.

We can cook in our lakeside Rauhala log cabin or your cabin, where you can enjoy the magic of the Arctic and it’s wild tastes.

Departure point and return: Zero Point, Levi. Or your cabin.

Time: late lunch or dinner – your choice, duration approx. 4-5 hours

Group size: 2-8 people (suitable for all ages)

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|  | Arctic Frontier provides you with:Comfortable transport4-course meal & refreshmentsRecipes we cook on the dayAnd leftovers!Instruction is in English.  |
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