



Rubber boots & gourmet food

As an alternative to our cooking class event we invite you outside where clean air and fresh raw materials is the main ingredient in our recipe to a delicious dinner.

To increase the culinary experience you must, just like Søren Ryge does it on TV, put together the menu and select the best raw materials that you, of course, dig up yourself. But it is not enough just to put together the menu. You will also have to find the most suitable wines for the different courses. The whole gourmet experience begins with a nice petit wine tasting, and then it is time to show your skills as cook.

To make it even more exciting you will be divided into teams and compete against the other teams in making the best three courses gourmet menu. During the day, our chef will give you advice and instruction – e.g. cooking, presentation etc. At the end of the day our chef will judge the different menus made by the teams.

Besides the honour, there will be prizes for the winner team – perhaps presented by Søren Ryge.