

Experiential Activities

In AMANITA, we offer you experiential activities, in a homey atmosphere. Get to know the local gastronomy and its strong link to foraging and the cultivation of aromatic herbs, greens and vegetables in small gardens. Our programs are:

Cooking lessons: Hands-on, home-style cooking class on "Poor People's Kitchen" of Pelion .

Days: every Tuesday and Thursday from April 18 to September 30

Time: from 5:00 – 8:00 p.m.

Duration: 3,5 hours

Participants: from 2 to 8 persons

Description: Our guests will visit the herb garden and the organic garden of Amanita Guesthouse and collect the ingredients for the dishes we will prepare. We will then enter the kitchen, where our guests will receive a small lecture about the basic principles of the home-style Pelion region gastronomy, which is mainly based on wild and cultivated herbs, greens and vegetables. With our guidance and assistance the participants will prepare two authentic local dishes, among those still cooked in the homes of the region and recorded in Filareto's cookery book "The culinary curiosity of a hotelier". While preparing the meal, we will have a glass of tsipouro (the local spirit). After cooking we will all together enjoy our creations with local organic wine, chatting and stories.

The dinner includes appetizers, salad, local cheese, home-made bread and two courses cooked by the participants. As a dessert we will serve traditional spoon sweets for which the area is famous. The first and main courses depend on the season and the production of our garden.

Cost: 55 euro/person (tsipouro and wine included). 15% discount for Amanita's guesthouse guests (46,75 euro/person)

For participation and prices click [here](#).

Farm to table: Introduction to the local home-style gastronomy and Farm to Table Dinner. Get to know Pelion's 'Poor people's kitchen' with its simple, natural, yet delicious tastes.

Days: everyday from April 18 to September 30 except Tuesdays and Thursdays

Time: 7:30 p.m.

Duration: 2 hours

Participants: from 2 to 8 persons

Description: A lecture on the “Poor people’s Kitchen” of the Pelion region, characterized by the abundance of herbs, greens, wild mushrooms, vegetables and fruits and a very limited use of meat. An old traditional style of nutrition that goes hand in hand with the latest trend of flexitarian diet!!

Presentation and tasting of some authentic dishes of Pelion gastronomy, among those still cooked in the homes of the region and recorded in Filareto’s cookery book “The culinary curiosity of a hotelier – cooking and stories in Pelion”.

The dinner includes appetizers, salad, two courses and dessert, with ingredients from foraging or our own cultivation in our organic garden, home-made bread and local cheese. The courses depend on the season. They may be accompanied by local organic wine (with extra charge)

Cost: 30 euro/person (wine or other drinks not included). 15% discount for Amanita’s guesthouse guests (25,5 euro/person)

The following programs are available upon agreement exclusively for guests of AMANITA Guesthouse.

Herb garden walk: Get to know the herbs & the botanical tradition of Pelion.

Tsipouro culture : Get to know the most “sociable” drink of Thessaly and the gastronomic tradition associated with its consumption.

Local cheese and wine pairing: Get to know the local wine and cheese, become familiar with their characteristics and qualities and enjoy combinations that bring out the best of them.

For more info look in the booklet in your room.