



## Tour Name

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Online Moscow Experience: Russian Home Cooking Class

## Tour City

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Moscow

## Tour Snapshot

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Learn how to make Olivier, a traditional Russian potato salad, from the comfort of your own home! In this hands-on virtual cooking class, you'll make and eat a dish commonly eaten during Russian holidays, while learning about the country's food traditions. Your friendly local Moscow host will also share their own personal stories as they welcome you (virtually) into their home!

**This tour starts at 7pm MSK (UTC+3). Please remember to check the corresponding start time for your time zone. Your email confirmation will be in Moscow Standard Time.**

### Highlights

- Learn to make a delicious Russian salad known as Olivier, at home and with products available in any supermarket
- Hear stories of Russian food traditions, holiday dishes, and family recipes from your local host
- Get a glimpse into the home of a local Moscow family

- Make a toast to new friends and your new Russian-inspired cooking skills

**Local Impact: How you will help the local community by joining this tour:**

- By taking this tour, you are supporting local tour guides who are currently unable to lead tours due to the Covid-19 pandemic.

Inclusions: Local, English-speaking guide

Exclusions: Ingredients, personal items

**Schedule details**

- Duration: 1.5 hours
- Meeting point:  
From the comfort of your own home!

**This tour starts at 7pm MSK (UTC+3). Please remember to check the corresponding start time for your time zone. Your email confirmation will be in Moscow Standard Time.**

- Starting time: 7.00 PM
- Ending point:  
From the comfort of your own home!

## **Full Itinerary**

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Your online experience will start with a welcome from your Moscow host, and the chance to meet any other participants joining from around the globe. You'll share your own interests in Russian cuisine, go through all the ingredients and equipment, and have the chance to ask any questions before you start making your own Olivier salad.

But first, you can't cook traditional Russian food without an introduction to the history of Russian cuisine! You'll learn about how,

before Peter the Great brought potatoes to Russia, locals had turnip – and hear the story of a traditional fairy tale called The Turnip.

Because Russian salad, or Olivier, is usually made for celebrations, your host will show you a popular New Year's Soviet comedy, where the main heroine is eating, of course, the very salad we are preparing! You'll also learn what other dishes and drinks are usually included on a Russian table.

While you prepare your salad, you'll talk about why the oven has always been an essential part of the Russian home, and discuss Russian culture, beliefs and attitudes. Listen as your host tells you about their own festive experiences with their grandparents when they'd sing folk songs at the table. You'll even get to hear one of the most popular songs.

Finally, once we've finished cooking, we'll make a toast. Russians have a strong toasting tradition, and your host will demonstrate with a traditional drink (vodka, of course!). Join in with your own shot of vodka or any other drink of choice!

An ingredient and supplies list will be sent to you via email ahead of the tour.

You will need:

- 3 boiled, unpeeled potatoes of medium size
- 1 boiled carrot of medium size
- 2-3 boiled eggs
- 300 grams of boiled beef **or** chicken breast **or** salami **or** bologna sausage (all optional)
- 1 onion
- 2-3 pickled cucumbers
- 1 small fresh cucumber (or 0.5 of a big one)
- 1 can of peas
- 2-3 tablespoons of mayonnaise
- Salt
- Vodka or other drink to toast with (optional)

- Cutting board, knife, large spoon, and a large bowl for mixing ingredients

Note: Please remember to boil the potatoes, carrot and eggs in advance, so we can get straight into making everything. You don't need to peel anything in advance, as we will do that together while we chat.

### **Additional information**

Inclusions: Local, English-speaking guide

Exclusions: Ingredients, personal items

Your Trip: For your online Urban Adventure experience, you will be in a small Zoom group of a maximum of 8 people.

Confirmation of booking: At the time of the booking, you will receive an invitation to the Zoom meeting. Multiple guests may participate from one device.

Additional Information: For this tour, you will need access to a computer, tablet or smartphone with a stable internet connection.

Child Policy: All children can participate. This is a child-friendly tour.

### **Dietary Notes**

The recipe can be adjusted to accommodate vegetarians and other dietary restrictions, and your host will be making a meat-free version. If you have other dietary questions, please email us at [info@moscowurbanadventures.com](mailto:info@moscowurbanadventures.com).

### **Local contact**

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