



## Tour Name

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Shirazi Cooking Class

## Tour City

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Shiraz

## Tour Snapshot

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Show off your own Persian hospitality with this cooking class that will teach you everything you need to know about Iranian cuisine! Shop at the local market for ingredients, then put your chef skills to the test as you learn to cook just like the locals do.

### Highlights

- Learn the history and traditions behind Persian cuisine
- Take a journey through the spice section of Vakil Bazaar
- Go shopping in the city market for local ingredients
- Enjoy a delicious authentic Persian dinner — cooked by you!
- Enjoy the wonderful moment of sharing food you've made with the local homeless community

Inclusions: Local English-speaking guide and chef, transportation by taxi, cooking class and dinner cooked by you.

Exclusions: Ingredients for your cooking class, additional food and drinks, tips/gratuities for your guide and chef.

### Schedule details

- Duration: 7.5 hours
- Meeting point:  
In front of the main entrance of the Tomb of Hafez. Your driver will be holding a sign with the Urban Adventures logo and will take you to the market, where you'll meet your guide.  
  
View on [Google Maps](#).
- Find the exact meeting point with what3words: [///backs.nappy.geology](https://www.what3words.com/backs.nappy.geology)
- Starting time: 11.30 AM
- Ending point:  
Tomb of Hafez

### Full Itinerary

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Your Shiraz cooking class will start with a wander through the atmospheric Vakil Bazaar, where you'll learn about the different types of spices and herbs used in traditional Persian cuisine. We'll do some shopping here, to prepare for the fabulous cooking experience you're about to have!

You'll shop among locals, buying from locals, and experience what it's like to grocery shop as an Iranian. As you shop, you also have the option to pick up extra goods, so that we can prepare extra meals to donate to homeless people in the community after your class — a generous gift to those in need in Shiraz.

Iranian cuisine includes a wide variety of dishes, ranging from kebabs to stews, as well as soups, salads, pastries, and traditional beverages iconic to different parts of Iran. We'll learn to cook two mains and a dessert, with our personal chef giving you step-by-step instructions on how to prepare local dishes. You'll learn about the key ingredients, the spices that are needed, and local culinary customs, all to make our meals as authentic as possible!

Then, best of all, we'll eat what we've made! You'll dig in (in traditional Iranian style, meaning with your hands) and enjoy a

delicious meal altogether, as new friends in Shiraz!

Finally, you'll finish off your food tour with the opportunity to do some good. If you had chosen to make extra food, we'll donate it to underprivileged locals on our way back from the cooking class. We may stop along the way to serve a community in need, or your driver can take the dishes to a local charity centre.

### **Additional information**

Inclusions: Local English-speaking guide and chef, transportation by taxi, cooking class and dinner cooked by you.

Exclusions: Ingredients for your cooking class, additional food and drinks, tips/gratuities for your guide and chef.

Dress standard: Both men and women should avoid wearing shorts; women must wear long-sleeved shirts (no t-shirts or tank tops/singlets!).

Your Trip: For your Urban Adventures tour, you will be placed in a small group of a maximum of 6 people.

Confirmation of booking: If you have your voucher, your booking is confirmed. We'll see you at the start point. Get in touch if you have any concerns or require more information via the email address or phone number (business hours only) on your voucher.

Child Policy: Travellers under 17 years of age are not permitted to join this tour.

### **Local contact**

Office phone number: +98 917 706 7418

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