



URBAN
ADVENTURES
BEST. DAY. EVER.

Tour Name

Online Hanoi Experience: Mom's Kitchen Traditional Vietnamese Cooking Class

Tour City

Hanoi

Tour Snapshot

Get your taste buds ready for some authentic Vietnamese cuisine, prepared right in your own home! In this online cooking class, you'll be virtually whisked away to a rural village in northern Vietnam, and welcomed into a local family's home. Together with your hosts, you'll prepare traditional Vietnamese dishes like chicken or tofu with lemongrass and stir-fried seasonal vegetables, all using ingredients you can find close to home.

Note: This tour starts at 3pm Hanoi time. Please remember to check the corresponding start time for your time zone. Your email confirmation will be in Hanoi local time.

Highlights

- Learn to cook a traditional Vietnamese meal using ingredients you can find at home
- Be welcomed into a local family's house and garden for an intimate and authentic experience
- Learn about the practice of ancestor worshipping in Vietnam

- Form new friendships from far away!

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

- By taking this experience, you are supporting a local tour guide unable to earn regular tourism income right now due to the COVID-19 pandemic.
- This experience takes you into a real Vietnamese home to connect with local people.

Inclusions: Local, English-speaking guide

Exclusions: Ingredients and supplies for the cooking class

Schedule details

- Duration: 1,5 hours
- Meeting point:
From the comfort of your own home!

This tour starts at 3pm Hanoi time. Please remember to check the corresponding start time for your time zone. Your email confirmation will be in Hanoi local time.

[*Time zone converter >*](#)

- Starting time: 3.00 PM
- Ending point:
The comfort of your own home!

Full Itinerary

Most tourists come to Vietnam to experience the bustling vibes of big cities like Hanoi, Ho Chi Minh City or Da Nang. But this

online tour offers a more tranquil experience, transporting you instead to a picturesque traditional village.

In this online cooking class, you'll virtually visit a rural village in Nam Dinh province of northern Vietnam. In Vietnamese culture, a meal isn't just about the food, but about reuniting with family, and we'll do just that as you're welcomed into a local family's home.

We'll start your online experience with a round of introductions, and you'll meet your hosts: a typical Vietnamese family in a northern countryside village. Take a virtual tour of their house and garden, and meet the extended family.

Then, it's time to cook! Your hosts will teach you how to cook a traditional Vietnamese recipe, using ingredients that are sourced directly from the family's garden. (Don't worry, you should be able to find them close to home, and if not, your hosts can suggest substitutes.)

In this culinary experience, you'll learn to cook three dishes: a seasonal salad, chicken or tofu stir-fried with lemongrass and chili, and seasonal stir-fried vegetables.

We'll finish up with some fresh fruit and green tea for dessert.

Your hosts are friendly guides, cooks and gardeners, and during the experience, you're free to ask them any questions about Vietnam and their local life. Don't be shy!

Once we've finished cooking, you'll then get to enjoy what you made. And together, we'll raise glasses of beer in a cheers, the Vietnamese way!

You will need:

- chicken (or tofu)
- 200g cucumber 200g
- 70g carrot 70g
- 500 g bell pepper
- bok choy
- 1/2 lime
- lemongrass

- 100-150 g chilli
- 300 g garlic (or leek)
- 100-150 g turmeric
- 100-150 g ginger
- 100-150 g brown sugar
- 100-150 g white sugar
- water
- salt
- fish sauce (or alternate vegetarian sauce)
- fruit
- green tea
- beer (optional)

Additional information

Inclusions: Local, English-speaking guide

Exclusions: Ingredients and supplies for the cooking class

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

Cancellation Policy: Cancellations more than 1 day before the experience will receive a full refund. Cancellations within this period attract a 100% cancellation fee.

Additional Information: For your online Urban Adventure experience, you will be in a small Zoom group of a maximum of 6 people.

Child Policy: This is a child-friendly experience. Note that this cooking class requires the use of a sharp knife. Children under the age of 18 may only participate with the supervision of a parent or guardian.

Local contact

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