



POSH JOURNAL

Top Culinary Experiences from Around the World

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Unite Your Passions – World Travel and Food!

Foodie vacations used to be the exclusive territory of those with advanced culinary skills or piles of money; thrifty travelers and non-cooking families would be left behind. Todays culinary experiences include eating tours and local cooking classes that are much more accessible, and even novices can enjoy learning about specialty dishes abroad. From street food tours, to children’s classes, to intimate lessons in local homes, we’ve found the most delicious destination travel!

Below you can find ” Top Culinary Experiences from Around the World!”

Ho Chi Minh City, Vietnam

In Ho Chi Minh City, traveler favorite **Saigon Street Eats** offers a relaxed, family-friendly walking tour that starts off with the best pho and Vietnamese coffee in town, explores local restaurants and wet markets, and helps the newcomer figure out what to try and how to order it while in Vietnam. More adventurous explorers will love their motorbike taxi Seafood Trail tour later in the day, with its introduction to Vietnamese toasting rituals and hotpot cooking- you will hunt down fresh local ingredients and make your own perfect hotpot dish with some of the friendliest hosts in town! Want to perfect some dishes to cook back home? The **Vietnam Cookery Center** offers short, intensive hands-on gastronomy lessons that include visiting a traditional market with your chef! You will shop for what you need and then learn to make perfect fresh spring rolls, caramel pork, Vietnamese pancakes, or even cassava cake. They also offer a date-night dinner cooking class, perfect for couples!

via La Cuisine Paris facebook

Paris, France

Why oh why do I love Paris? Because of the food that is here, of course! You may have heard that Parisians are hostile to those without precise French language skills, but don’t fear – these sites are known for being welcoming to all! At **La Cuisine Paris**, the secrets of the French pastry are waiting for you. From the technical precision work of flour and yeast to the wonders of rich pastry crème, gain the knowledge to make the buttery, flaky, celebrations of French breakfast. These small classes are great for English speakers but not for the sluggish – trust us, the kneading, rolling, and shaping will give your arms quite a workout! They also offer intensive, multi-course meal classes that include chef-led shopping at local markets for ingredients, step-by-step instruction, and of course, dining on the fruits of your labor! Travelling with the family? Cook’n with Class has a French Desserts for Kids class offering English speaking younger chefs ages 7 – 12 the chance to learn simple French classic desserts, such as French Jam Short-Breads and Crunchy Chocolate Creams! The desserts are scrumptious, yet simple enough to be recreated at home. Parents may not participate, but may observe, take photos, and taste! Time to take a break from cooking to eat your way around the city? Culinary Tours of Paris offers several mouthwatering ways to explore the city through food, history, and architecture, including its famous tour of the unique Montmartre quarter. “The Montmartre Movable Feast” tour includes exquisite meats, cheeses, and a main course all paired with the perfect wine or cider.

via Tuscookany cooking vacation Facebook

Tuscany, Italy

The **Tuscookany cooking vacation** combines a relaxing stay in a charming villa with an immersive Tuscan cooking experience. They have organic vegetable gardens on site and take daily excursions to learn about local cheeses, wines, and olive oils. Non-

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ABOUT ME



Rika Agustini is a multinational food and lifestyle blogger, who incorporates ideas and ingredients from around the globe into her healthy cooking. Her award-winning blog blends conceptual photography with the useful information and reviews her readers crave. Rika translates her passion for food, travel, and fashion into gorgeous moments, helping her followers find the good life.



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cooking travelling companions will be charmed by the region’s exquisite countryside, art, and monasteries, and each evening all will dine on your creations such as authentic Tagliatelle with Meat Sauce, Saltimbocca Alla Romana, and Tiramisu. Learn about food presentation and wine choice in your three-day or week-long stay. Only have one day to spare? **Walkabout Florence** offers a morning ingredient tour in Florence followed by a small-group cooking class at a rustic farmhouse in Tuscany! The day begins when you meet local butchers, farmers, and bakers in Florence to shop for your ingredients. Then it’s off to a private farmhouse kitchen in Tuscany featuring exquisite views and cooking instruction in English from a talented local chef; you’ll prepare and enjoy a four-course meal including bruschetta, pasta, pizza, Tuscan roast pork, and desserts while savoring delicious Chianti and other local varietals.

Spice Bazaar

Istanbul, Turkey

Cooking Alaturka has been a draw for travelers with taste for over 10 years! They are known for passionate teaching of Turkish cooking, led by Cordon Bleu-trained chef Eveline Zoutendijk and native Turkish chef Feyzi Yildirim. Every Monday through Sunday, they offer morning cooking classes with dishes such as hot yogurt soup with dried mint, cumin, and lemon, or Anatolian flatbread filled with spinach! Learn five authentic Turkish dishes in a modern, chef designed kitchen, then adjourn to lunch to feast on your creations and local wines with the chef and your new friends! Looking for a more intimate experience? In addition to its gourmet walking tours of the famous Spice Bazaar featured in traveling guide books, Turkish Flavors offers a cooking tour that explores both the European and Asian sides of Istanbul, followed by a cooking class in the private Istanbul home of Chef Selin. Visitors receive a rare glimpse into not only the food but the culture and life of Istanbul. Children up to 9 years old can join the tour (and join in the cooking!) free of charge. A culinary experience of a lifetime.

Via African Relish Facebook

Prince Albert, South Africa

African Relish offers half and full-day courses featuring food of the Karoo region of South Africa: classic Karoo cuisine and Karoo tapas courses, as well as vegetarian South African cuisine. Richard Bosman’s charcuterie class is an indulgent hit with the enthusiastic carnivore cooks in your group, and you won’t want to miss the wine pairings from local Prince Albert vineyards. For those whose passion extends from food to cycling, **Escape Cycle Tours** joins in to offer a 7-day Gourmet Cycle Karoo tour, a culinary delight which includes a ghost walk, tour of a fig farm, delicious food and wine tasting, cooking lessons, and relaxing evening accommodations.

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MRSTEE

Sep 20, 2015 at 2:16 pm

OMGoodness what amazing ways to learn a new culture! I think food is such a universal way to express ourselves and it looks like you have had many chances to learn through different culinary styles. I can’t wait for the chance to explore outside my comfort zone in this way.

Reply



DOGVILLS

Sep 20, 2015 at 2:50 pm

This is something I would love to do when I travel. It’s the easiest way to learn about different cultures. Plus, you get to learn how to prepare authentic dishes straight from the experts.

Reply



BOHO CHIC (@TOTALLYTERRIS)

Sep 20, 2015 at 4:09 pm

Everything looks so amazing and delish. I wish I could travel more to try new foods from other cultures. It’s always been a dream of mine to visit Paris France and I hope to make it happen one day.

Reply

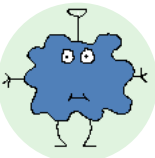


JENN PETERS

Sep 20, 2015 at 5:27 pm

Wow. Just wow. I don’t think I’ll ever get to experience any of these things. Thank you so much for sharing though!

Reply



JENN @ ENGINEERMOMMY

Sep 20, 2015 at 7:53 pm

These look like incredible experiences. Thanks for sharing such wonderful ideas!

Reply



JOELY SMITH

Sep 21, 2015 at 12:47 am

If I could do one of them I would pick the Tuscany Italy cooking vacation! I love wine, cheese, olive oils, I would love to learn more about them and going to local markets would be a dream come true!

Reply



JESSIE

Sep 21, 2015 at 6:13 am

I love paris. Next time I’m there i’ll definitely try that class. I’d love to be able to make macaroons.

Reply



ELIZABETH O.

Sep 21, 2015 at 9:07 am

This would be a dream come true for me. I love food and everything that comes with it. To be able to attend classes at France or tour the streets of Vietnam, that would glorious!

Reply



UMEANDTHEKIDS

Sep 21, 2015 at 12:10 pm

Wow, I really love your pictures.What an amazing opportunity this is.I would love to go to Italy, it is one of the places on my bucket list to do.

Reply



JEANINE

Sep 21, 2015 at 1:02 pm

I would love to do this some day. Your photos are so lovely, I’ve never been many places in Canada let alone outside of Canada (only twice ever!) so this would be awesome to do.

Reply



NIKKI

Sep 21, 2015 at 1:16 pm

Reply

Paris is in my bucket list this year, I wabna experience this culinary.



APRIL G

Sep 21, 2015 at 2:30 pm

Reply

I would love to try all of these authentic flavors. Yum. I like trying new things all of the time.



ROBIN RUE (@MASSHOLEMOMMY)

Sep 21, 2015 at 2:42 pm

Reply

I would be happy to experience even one of those things in my lifetime. What an amazing collection of memories and better yet – awesome food!



LISA

Sep 21, 2015 at 5:26 pm

Reply

These all look so amazing! I would love to try each of these cooking experiences. The foods and the locations are all so exciting!



JEANETTE

Sep 21, 2015 at 5:34 pm

Reply

Oh Man I am jealous I would love to try out all these different cooking places and learn about how to cook better than I do now!



JESSICA BEAL HARLOW

Sep 21, 2015 at 6:06 pm

Reply

I love learning about different cultures and traditions and that definitely includes food! There are so many unique dishes and ingredients out there! I really would like to take a date-night dinner cooking class!



MIMI "MIMICUTELIPS" GREEN

Sep 21, 2015 at 10:34 pm

Reply

I love to eat, like I love love love love to eat. I would love to try out food from around the world. The good stuff, I’m not talking about animals and insects and such.



MS. KATRINA

Sep 21, 2015 at 11:36 pm

Reply

How much fun would it be to actually travel around the world cooking. Or, in my case, eating.

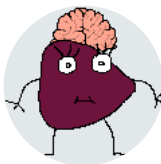


JENNI E. {SWEET PENNIES FROM HEAVEN}

Sep 21, 2015 at 11:45 pm

Reply

That looks like SOOOO much fun! I love food, and I love to learn how to make new things in the kitchen. I’m not a good cook, by any means, but I still love to do it. Cooking in Paris, YES please!



JENNIFER VAN HUSS

Sep 21, 2015 at 11:59 pm

Reply

What an incredible experience. I am not a chef by any means, but I love learning new cooking techniques and tasting new foods!



VICTORIA

Sep 22, 2015 at 2:28 am

My aunt would go to Paris to studying Culinary and i want to go in Paris and experienced culinary

Reply



ANNEMARIE LEBLANC

Sep 22, 2015 at 4:06 am

I love Italian food hands down! It is the explosion of flavors that gets to me every time. Any trip would not be complete if we would not be able to sample the local cuisine.

Reply



JULIE (XFALLENMOON)

Sep 22, 2015 at 4:51 am

Wow, what an incredible experience. I’m just starting to learn how to cook, I can’t even imagine how cool it would be to learn a whole bunch of different types of cooking.

Reply



OURFAMILYWORLD

Sep 22, 2015 at 6:18 am

I love food and I like trying out the food in different countries. It would be too fun to learn and experience it from the experts.

Reply



FAYEWILKERSON601

Sep 22, 2015 at 8:03 am

This looks like so much fun. I love to learn about new foods and cultures.

Reply



LYNNDEE

Sep 22, 2015 at 3:51 pm

I love food. And I love trying out different cuisines. It would be such an amazing opportunity to experience all those things.

Reply



RICCI

Sep 22, 2015 at 3:57 pm

The spices from Tuscany look divine!! I would love to be able to visit a foreign country and taking a cooking class!!

Reply



CHUBSKULIT ROSE

Sep 22, 2015 at 4:51 pm

My oh my, look at those spices! It must have smelled so good in there. I hope I can visit Vietnam someday.

Reply



LIVINGOFFLOVEANDCOFFEE

Sep 22, 2015 at 4:53 pm

What a foodies dream! I think I would have to jet to France for that experience.

Reply



LISA BRISTOL

Sep 22, 2015 at 11:27 pm

It would be such an amazing experience to travel and learn how to cook in all the different locations. It would be a dream come true.

Reply



ANN BACCIAGLIA
Sep 22, 2015 at 11:28 pm

Reply

I love to cook. This would be an amazing experience. I should add this to my bucket list.



COURTNEYLYNNE
Sep 23, 2015 at 12:44 am

Reply

Omg being a total foodie & wanna be chef, this would be the best experience ever!!! So wanna do this



UPLIFTINGFAM
Sep 23, 2015 at 1:35 am

Reply

I would love to travel and see how different countries eat/cook their meals. I know things are different in the US.



TIFFANY @ DAILY LEISURE
Sep 23, 2015 at 11:09 am

Reply

It is amazing what some people can do to food. And to think, I used to consider PBJ the best thing ever! 😊



BONNIE @WEMAKE7
Sep 23, 2015 at 7:25 pm

Reply

That is so awesome! I would love to experience that in my lifetime. Would love to see how different meals are prepared.



KRYSTAL'S KITSCH
Sep 23, 2015 at 9:11 pm

Reply

I'm obsessed with world spices and their flavor! I would love to try some new ones from Turkey.



PEACHY A.
Oct 13, 2015 at 3:05 pm

Reply

I love trying out different kinds of cuisines! I hope I can travel to a lot of countries and try their cooking.

LEAVE A REPLY TO MRSTEE [CANCEL REPLY](#)

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