



## AUTHENTIC NORDIC LIFESTYLE EXPERIENCE

SPECIAL TRIPS TO NORTHERN EUROPE



# Porvoo GREAT NORDIC COOKING & CULINARY TOUR

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Learn the secrets of healthy Nordic cooking

## TASTE THE FRESH INGREDIENTS FROM PURE FINNISH NATURE

East and west meet in Finland, where the fresh high-quality domestic ingredients, fish, game, forest mushrooms and wild berries – pure ingredients with striking flavors – form the basis of Finnish gastronomic culture. The food culture of Finland offers visitors a unique chance to enjoy cuisine that has been perfected over thousands of years and influenced by Nordic and Viking traditions.



### This is your opportunity to eat like local Finnish families do

We take you to an exciting cooking and culinary trip in the idyllic riverside town of Porvoo, which is the second oldest city in Finland. You'll learn how to cook Nordic delicacies, learn the secrets of organic food culture and get to taste super fresh ingredients from the cleanest forest and lakes in the world.

During this trip you will taste the delicious Sea Food Tapas on board sea cruiser MS Sandra and learn and experience the secrets of Finnish organic food and culinary traditions in over 200 years old Bosgård organic farm.



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@Mats Vuorenjuuri / Unikuva



## Day 1

### Secrets of Nordic cuisine - learn to cook Nordic delicacies!

Afternoon arrival to beautiful Porvoo. Porvoo is located only 35 minutes' drive from Helsinki Airport and is well-known in Finland for its active and high-quality restaurant scene.

We are offering three different types of accommodation according to your choice and availability:

- Idyllic Old Town Bed & Breakfast Ida-Maria in Old Porvoo
- Modern and cozy hotel Sparre in Porvoo city center
- Porvoo Villas – rent your own private villa by the sea! (Rental car needed)

#### Evening Nordic cooking course by Master Chef Georg Simojoki

You will learn about different Nordic ingredients and how to cook Nordic delicacies with the Master Chef Georg Simojoki (approx. duration 2,5 hours).

After the dinner, enjoy an evening walk or a bike ride in beautiful Porvoo Old Town.



## Day 2

### Archipelago tapas tour and Finnish food culture experience in Bosgård Organic Farm

Breakfast

#### Seafood tapas cruise in Porvoo archipelago

You get to enjoy Finnish seafood tapas onboard

Enjoy Baltic sea scenery onboard sea cruiser MS Sandra. (approx. duration 90 minutes)

Transfer to historical Bosgård Organic Farm

#### Finnish food culture experience

Light lunch and orientation to the Finnish food culture at historical Bosgård Farm. Learn how Finns have smoked, cured, salted, dried and sugared their food.

Nature walk in Bosgård nature trails and enjoying historical scenery, picking up mushrooms and berries from the forest.

DIY Organic Dinner: learn to prepare traditional dinner with Bosgård's own organic cold meats followed by traditionally cooked fish and root vegetables and organic Finnish berries.

Traditional Finnish sauna



## Day 3

### Porvoo Old Town shopping & walking

Breakfast

Porvoo Old Town shopping & walking tour

Check-out from hotel



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# EXPERIENCE IT NOW!

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European Union  
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2014-2020



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