



**AUTHENTIC**  
**NORDIC LIFESTYLE**  
**EXPERIENCE**  
 SPECIAL TRIPS TO NORTHERN EUROPE



Cook Nordic delicacies and taste exceptionally fresh ingredients from nature



East and west meet in Finland, where the fresh high-quality domestic ingredients; fish, meat, forest mushrooms and wild berries - pure ingredients with striking flavors - form the basis of Finnish gastronomic culture.

This is your opportunity to eat like local families do. We take you to an exciting cooking and culinary experience in the idyllic riverside town of Porvoo, the second oldest city in Finland.

At ZUM, master chef Georg Simojoki will teach you how to cook Nordic delicacies and you get to taste outstanding fresh ingredients from the cleanest forests and lakes in the world.





## Learn to cook in fun and relaxing atmosphere

During the 3 hours cooking course you will learn how to cut and prepare the fish, how to prepare tasty Nordic cuisine by using season's fresh ingredients; mushrooms and organic vegetables and how to make ice-cream.

The whole cooking course is fun and very relaxed and it is suitable for all kinds of groups - also for families with kids. While preparing the food, we will be listening to good music and enjoying drinks and refreshments.

This course has been very popular, so please book well in advance! Recommended size for the group is 10-15 people, which ensures that everyone gets to participate.

**Duration: approximate 3 hours**

**Group size: 10- 15 people**

## In Old Porvoo

Zum Nordic cooking course takes place in the private restaurant Piilo, situated in the Old Town of Porvoo. Porvoo is only about 30 minutes drive from Helsinki Airport and about 45 minutes drive from Helsinki city center.



## CONTACT

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