

Garni yarakh making masterclass at "Toon Armeni"

 Toon Armeni

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Welcome to [Toon Armeni guesthouse](#) located in the center of one of the most beautiful cities of Tavush region, Dilijan. In addition to overnight service, we offer our guests master classes in cooking traditional Armenian cuisine

During the master class of Garni Yarakh you will get acquainted with the history of traditional Armenian food and cooking skills. Garni Yarakh is cooked for a long time, 1.5-2 hours, in this case we mainly have a ready-made dish, which is included in the dinner or menu, so that the tourist can taste the dish he is preparing. In order to fit in time, the tourist stuffs the eggplant with the filling, seasons it in the pan, gets the final look, or he prepares it, spices the filling, then fills the eggplant, spices it in the pan and gets the final look. All the spices and necessary ingredients are put separately.

The master class is held with the participation of up to 7 people, as we are in favor of providing guests with as detailed information as possible about the food being prepared.

If possible, the master classes are held in the open-air garden of Toon Armeni, in the kitchen, observing all the sanitary and hygienic norms.

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