

Masterclass of dolma at "Toon Armeni" guesthouse

 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 masterclasses in cooking traditional Armenian cuisine.

During the master class on making dolma with grape leaves you will get acquainted with the history of traditional Armenian dolma and cooking skills.

Grape leaves dolma is made during 2 hours. In this case, we have a ready-made dish that is included in the dinner or menu so that the tourist can taste the dish he is preparing. In order to fit in time, either the food kernel is ready, the tourist, listening to the story and learning how to cook it, learns to wrap the dolma correctly, or he spins the kernel himself and then wraps the dolma. All the ingredients and spices 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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