

Gata making masterclass at "Toon Armeni"

 Toon Armeni

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The cost for 1 pax - AMD 2.600
Minimum number of participants - 5-7 pax
Cost for 7 pax - AMD 18.000

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 gata making masterclass you will get acquainted with the history of traditional Armenian gata and cooking skills. We make gata with puff pastry. Basically, we already have the dough in a semi-finished state, so if the guests have a problem with lack of time, we can start the main work process together at once. In that case, however, we will tell about the process of making the dough ingredients separately.

We will prepare the core of the gata, put it in the puff pastry, then we will roll it to the cutting stage. After cutting and making patterns with a fork, we will place the gata in the oven. In just 20 minutes you will taste the delicious hot cakes.

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.

Duration - 30 minutes

Address

Kamarin Street, Dilijan, Armenia

Company Info



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