Murti's Tour TRAVELSHOP TURKEY
Tursab License 5291

Full Itinerary & Trip Details

Daily Igdir Cooking Lesson & Shopping Tour

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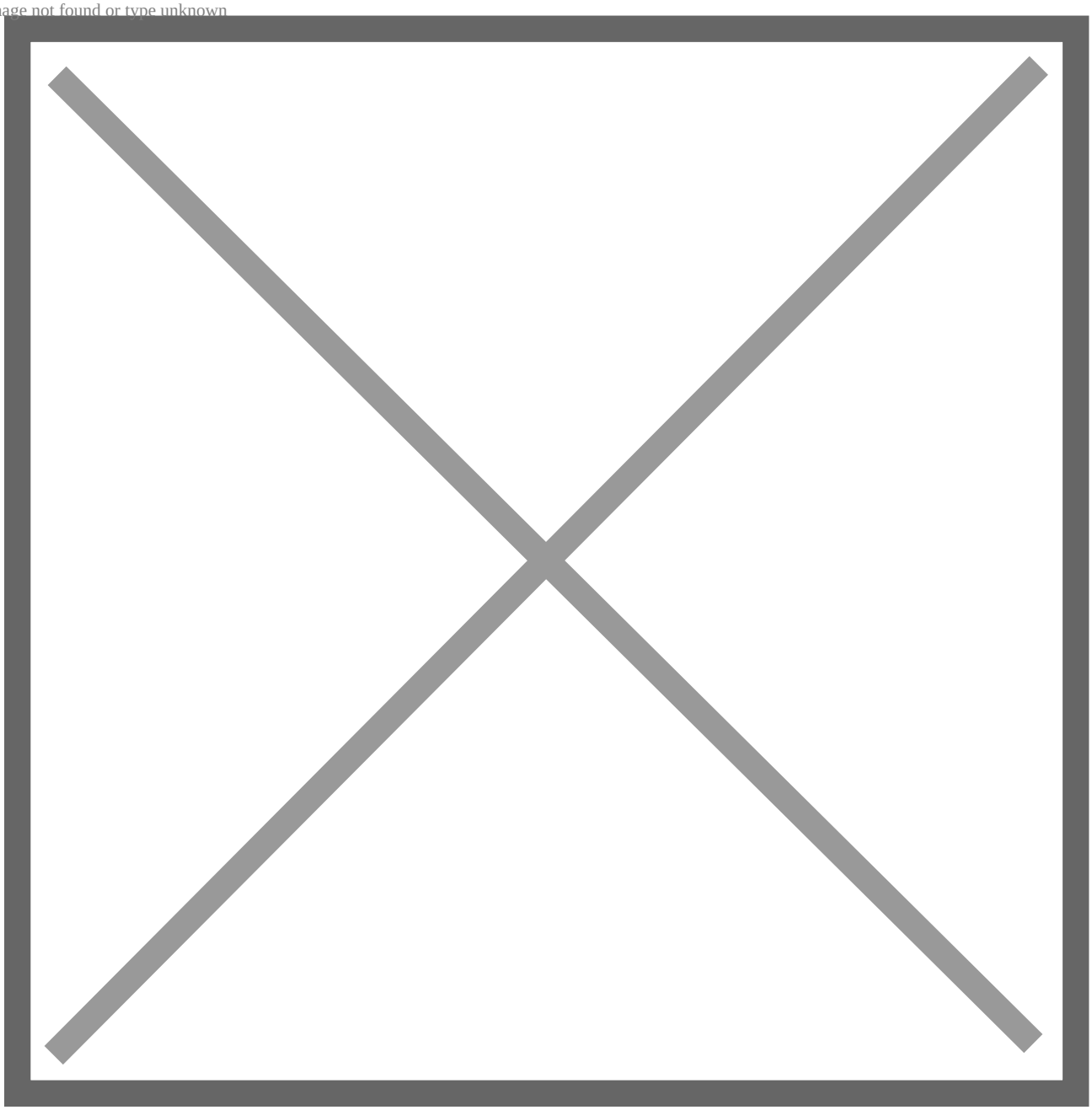

PRICE STARTING FROM	DURATION	TOUR ID
~~€ 0~~ € 0	1 days	23522

ITINERARY

Day 1 : DAILY IGDIR COOKING LESSON & SHOPPING TOUR

Lunch Included

After breakfast, we take our guests from the hotel and depart to a local restaurant for your professional cooking lesson. You participate in your first Turkish cooking lesson:

I?d?r is like a mirror that reflects the traditions of Turkish culture. It also distinguishes itself with its local flavors. Pastry dishes are a type of food that the region frequently consumes. In this article, we wanted to explain the local dishes of I?d?r and the taste of the city.

Katik soup is one of the most popular flavors of the region. It has a sour taste. Its main ingredient consists of yogurt and lepe. Fresh village butter is ready for presentation with its spicy seasonings.

A useful meal prepared with kelecosh bulgur, prunes, lepe, curd cheese and onion, which takes its place in the tables as a kind of soup in I?d?r. Ayranashi is our delicious soup, one of the cornerstones of Turkish cuisine. It is a refreshing alternative in Igd?r's hot summer months, because it is both satisfying and nutritious. We recommend you to taste this useful taste prepared from chickpeas, wheat and yogurt. Zibilli pilaf, which is a rich rice, has the feature of being a hearty main dish. An aromatic taste is added with spice varieties. Katlet, which is a meal unique to Igd?r region, has been prepared inspired by the natural flavors of the Caucasian. Minced meat is the main ingredient of the dish. It is among the local dishes that you must try in Igd?r. In Igd?r province, where chicken meat is very popular, this juicy dish made with baguettes is an unsatisfying taste. Chicken shorba, which includes many nutritious foods such as potatoes, onions, boiled chickpeas, is served as a main dish both at home and in restaurants. Bozbash, one of the local tastes of I?d?r, is a traditional dish prepared with ingredients such as lamb's pearl, tail oil and chickpeas. The nutritionalness and taste of this dish, which is cooked and served in its own special bowl in restaurants, is appreciated. You can also order restaurants and restaurants in the center of Igd?r. Omach halva, which is a dessert made frequently in Igd?r in the winter months, is a traditional dessert made in the city for many years. Although it is not different from flour halva for those who see it for the first time, there are various differences in the way this halva is made. When adding materials, it is ensured to be blended by rubbing method. The fact that the flour has turned into wet sand after the rubbing process is completed is proof of success. Then you need to go to the cooking stage.

The softest of the jam is eggplant jam. Eggplant jam, which has a different flavor flavor compared to other jam varieties, has become one of the symbols of I?d?r cuisine. It is generally consumed at breakfast. It is a nutritious snack.

After lunch, you will depart to city center for free time and shopping before returning to your hotel. After the tour drop back to your hotel. Overnight in Igdir.

We hope your tour was a memorable one and we look forward to seeing you in the future on another our Turkey Tour. Have a safe trip back home and thanks for choosing us.

Includes

- Professional English - speaking tour guides
- All entrance fees mentioned in the itinerary
- Transportation in a fully air - conditioned, non - smoking coach
- Pick up from your hotel
- Drop back to your hotel
- Guided Igdir Cooking Lesson & Shopping Tour Tour

Excludes

- Insurance: All types
- Tipping: Tips for guides and drivers
- International Flights and Domestic Flights
- Personal expenses: Extras at hotel or additional meals

Routes

Available On Dates

10 November, 2020 - 31 March, 2022	Sunday, Monday, Tuesday, Wednesday, Thursday, Friday, Saturday