



**URBAN
ADVENTURES**

BEST. DAY. EVER.

Tour Name

Home Cooked Kochi

Tour City

Kochi

Tour Snapshot

Learn to cook and dine like a local on this Kochi tour that will teach you to whip up South Indian food like a pro (best souvenir ever!). Break bread with a Kochi family and learn all about their culture with this unique glimpse into local life in ever-beautiful India.

Highlights

- Learn all about Indian food and spices from a local
- Interact with a local family and get to know their way of life
- Get involved in cooking Indian food
- Taste the fruits of your labour as you enjoy a meal with your hosts
- Experience a snapshot of authentic local Indian life

Inclusions: Food and transportation to your host's home.

Exclusions: Items of personal nature, tips / gratitude for drivers or guide

Schedule details

- Duration: 2 -3 Hours
- Meeting point:
Outside No 18 Hotel in Fort Kochi (near the main bus stop)
- Starting time: 5.30 PM
- Ending point:
No 18 Hotel in Fort Kochi

Full Itinerary

Get ready to discover the tastes and flavours of India (of which there are many!) from the people who know best – the locals. This Home Cooked Kochi tour gives you the unique chance to peek inside the world of a Kochi local, and experience their culture first-hand.

After meeting your local guide, taking a stroll to their house, and being introduced to the family, we'll get you in the kitchen right away. While it is up to you as to how much you'd like to get involved with the cooking, the option is there for you to get stuck in and prepare food with your local host. You'll learn all about South Indian cuisine, which is distinctly different from North Indian food. In the South, food is infused with coconut oil and a different blend of spices. The food that you'll cook will be prepared with fresh, local ingredients and seasonal vegetables. Your cook will use spices such as turmeric, cumin, mustard seeds, pepper, chillies, ginger, and garlic with vegetables such as okra, beans, or lentils – giving you the perfect lesson in Indian spice blending. What a skill to take home with you!

On this Kochi food tour you'll also have a lesson on how to make Indian Masala Chai, a classic Indian tea tradition. And let's not forget dessert! You'll taste a traditional *mithai*, a typical Indian sweet bite infused with green cardamom or *jaggery*.

This Home Cooked Kochi experience will be your chance to learn all about Kochi food and how it's made, and is an opportunity for you to chat with a local family and get to know them. This isn't just about having a local cook for you, it's a sharing experience and a way to interact with the locals. You'll learn their eating customs – they'll even show you how to eat with your hands, if you like! Become part of an Indian family for the day, an experience you're sure to never forget.

Additional information

Inclusions: Food and transportation to your host's home.

Exclusions: Items of personal nature, tips / gratitude for drivers or guide

Dress standard: Please dress modestly - no shorts for women and no sleeveless t-shirts for men.

Your Trip: For your Urban Adventure you will be in a small group of a maximum of 12 people.

Confirmation of booking: If you have your voucher, your booking is confirmed. We'll see you at the start point. Get in touch if you have any concerns or require more information via the email address or phone number (business hours only) on your voucher.

Child Policy: Children must be 6 years of age to 11 years inclusively. Children below the age of 6 are not permitted on this tour.

Local contact

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