

GO WILD IN STOCKHOLM!

Join Tine as she introduces you to her former home city. We are extremely excited about our carefully crafted program including wild mushroom foraging, flat bread baking in a 150 year old wood fired oven and exquisite food at Michelin starred restaurant Ekstedt. Not to mention a lunch of the freshest, juiciest prawns at the food market!

You will be staying in what we think is Stockholm's most personal, beautiful and Scandi cool hotel. The eco friendly Hotel Skeppsholmen is a short walk away from Kungsträdgården and the commercial heart of the city. Located in beautiful former navy barracks dating back to the 1600s, the hotel sits on the island of Skeppsholmen next to the Modern Museum, surrounded by water and jetties lined with classic sailing ships.

We have chosen the Autumn time for this trip so that we can introduce you to the best of Swedish food and cooking - spectacular wild ingredients which are in abundance from the end of summer to late Autumn.



TRIP ITINERARY

Friday

You will arrive at the hotel at lunchtime. After check in, we will stroll across the bridge connecting us to the city, walking through the lovely public park of Kungsträdgården and following elegant Biblioteksgatan to legendary Östermalmshallen - the marble and wood clad food market in this “posh” neighbourhood. The market is currently closed for renovation but will be open again in 2019. The atmosphere and visual feast of this magnificent building do not disappoint and are set to be even better once the renovations are unveiled.



Stall holders go back many generations and the quality of wild game, fish, seafood, mushrooms, berries, cheese and bread is simply second to none. We will have a late lunch of the juiciest prawns and freshest herring at one of the restaurants inside.

From the food hall it is a very short walk to one of Stockholm's oldest bakeries and cafés, Sturekatten, where we will enjoy a traditional Swedish afternoon “Fika”.

In the evening we will have dinner at Michelin starred Ekstedt, featured in the finals of MasterChef, where they cook all their food over open fire. Chef Niklas Ekstedt is one of the most celebrated young Swedish chefs and a regular on television. His training includes internships at several three star Michelin restaurant, including El Bulli in Spain and The Fat Duck.

Saturday

Don your wellies for a trip to the woods! Even in the heart of Stockholm, one is never far from nature and we will head to the secret growing spot of the much fêted Porcini and Chanterelles mushrooms. Walking under majestic fir trees on emerald green moss while breathing in the air of fresh pine is an unforgettable experience. If we are blessed with a warm and sunny Saturday, we will jump on one of the lovely ferry boats to Grinda, enjoying some of the beautiful inner archipelago and drooling over the waterside properties. The return journey will be on board the spectacular steamboat Norrskär with its beautiful varnished wooden decks and salons. The freshly fried herring served on traditional crisp bread with lingonberries is out of this world.



The late afternoon is yours to relax at the hotel, shop or explore as you choose before dinner at Restaurant J, situated right on the water front and inspired by the iconic sailing ships.

Sunday

The morning is yours to explore the city. We suggest the traditionally arty South. Well worth a visit for the view from the granite cliff tops, its many trendy eateries and boutiques as well as being the haunt of Michael Blomquist (Girl with the Dragon Tattoo)! Alternatively, hop on the ferry again and make the 10 minute crossing to Gamla Stan - the old town. You can stroll through the narrow cobbled streets with their many craft and design shops. Stop for a visit at Storkyrkan, the royal wedding cathedral; this small and unassuming church contains wonderful medieval art work.

We reconvene at the hotel early afternoon to once again head to our jetty - this time to cross the narrow basin of water leading to Djurgården - a recreational area much loved by the citizens of Stockholm. We will start by visiting the Vasa ship, the 17th Century, 64 gun war ship which sank on its maiden voyage in 1628 - still in clear sight of the king and the royal castle. Finally restored to its present amazing state in 1988, this majestic ship is now housed in a beautiful dry dock museum.

We cross the street to the open air museum Skansen and our private session of traditional Northern flat bread baking using a 150 year old wood fired oven which takes 3 days to be brought up to an impressive baking temperature of 500C! We will tackle the rolling out of wafer thin breads using traditional ribbed and spiked rolling pins and paddles to insert the breads into the depth of the wood fired oven - learning how to flick the flat bread off the paddle and, equally vital, how to retrieve it is hot work and we will be plied with plenty of cold artisan beer, smoked meat and cheese from Northern Sweden. The bread can be taken home and travels well in its crisp state.

From here we will take a taxi back to the airport for our evening flight home.

PRICES AND DATES

£1,300 per person
(£125 single traveller accommodation supplement)

**Friday 20th - Sunday 22nd
September**

"The best weekend this year. Stockholm is a beautiful city and Tine is the perfect guide to its culinary treasures. Seafood and Schnapps for lunch, a fantastic boat trip to the Archipelago to forage for mushrooms and the most extraordinary Michelin starred restaurant for dinner. We even made flatbreads in a medieval bread oven. I cannot recommend the trip highly enough" - Steve 2016



TAKE A TOUR WITH US

Our culinary trips are all-inclusive with no need to spend any money unless you would like to buy something to take home or the odd cup of coffee or glass of wine. However, flights are not included and our transfer service assumes Ryanair flights from Stansted. Trips are all subject to a minimum number of bookings in order to run. We advise guests not to book their flights until final confirmation has been received from us approximately 6 weeks prior to the start date that the trip is going ahead. As stated in our terms and conditions, we cannot refund payments in respect of travel in the event of cancellation of the trip before this confirmation has been given. Therefore, early booking of your flights is entirely at your own risk. Please see our website for our full terms and conditions.

OTHER TOURS RUNNING IN 2019

Secret Italy Slow Food Trail
Thursday 9th - Sunday 12th May

Le Langhe: where wine is art
Thursday 5th - Monday 9th September

Italian Truffle Trip
Thursday 31st October - Sunday 3rd November

Cambridge Cookery

Homerton Gardens, Purbeck Road
Cambridge CB2 8EB
01223 247620

www.cambridgecookery.com

info@cambridgecookery.com

[fb @ccookeryschool](https://www.facebook.com/ccookeryschool)