



CreativeEscapes^o

RAJASTHAN, INDIA



“Best hands-on holidays”

THE  INDEPENDENT
ON SUNDAY



We all dream of embarking on a truly life enhancing trip where you get the chance to observe and create styles of food simply not available in your own country.

Rajasthani Gustation is an 11-day gourmet adventure that will energise your creativity, and, under our expert guidance, will help you produce a stunning collection of dishes to further expand your repertoire.

Few places on earth fascinate and capture the imagination more than India. Journeying across the illustrious north, we'll encounter the many jewels of Rajasthan and the bustle of Delhi. We bring you to the heart of rural and urban Indian life and share our secrets to some of India's gourmet gems. Along the way you'll sleep in palaces, dine like royalty, and enjoy a life-enhancing journey like no other.



Experience unforgettable nights in Royal Palaces and beautifully restored Havelis, using every imaginable mode of transport, from elephants to rickshaws to first-class Indian trains. We've hand-picked a stunning collection of boutique hotels, gourmet dining spots and secret foodie locations to bring you the best India has to offer.

Whether your interest lies in mastering the classics, or exploring new flavours, our unique itinerary ensures you get just the right balance between discovering this amazing country, sharpening your cookery skills and having a fantastically memorable holiday.

You will choose your own highlights, but it will be difficult to decide whether that's falling asleep in a 15th century palace, embracing the melee in the vibrant spice markets or connecting with the peaceful atmosphere in the lowlands of Rajasthan.

Days 1-6
Tasting
foundation

Day One - "Swaggat" welcome to India

From touchdown into Delhi, we'll whisk you off to our boutique lodge and ease you into the frenetic hubbub of India's premier city and its Lutyens designed boulevards. After an initial briefing, our chefs will celebrate your arrival with a poolside feast, eaten right underneath the stars.

Day Two - Some basics atop the hill

A short hop south, we'll reach the magnificent Neemrana Fort, which since 1464 has commanded this high plateau amid the Aravalli ranges. This epic and awe inspiring architectural jewel provides a stunning backdrop to learning the basics of Indian cookery. After a short trip to the market, to pick up your own set of Indian cookery utensils, it's back to the Fort for our first hands-on demonstration. Come the evening you can explore the 25-acre fort complex or dive into the refreshing pool that has a view to kill. After dinner you can chill out on your own private terrace before drifting off into your first night's sleep in a Moghul Fort.

Day Three - Rural adventures

Next day, we venture out on a jeep safari with experienced local guides who will take us to the heart of rural Rajasthan; visiting villages and families whose recipes have stayed the same throughout the ages. We've arranged cookery demos by the local villagers - demonstrating the speed at which the food from the land is turned into mouthwatering dishes. Come late afternoon, we'll let you loose to further explore in the 25 acre Fort complex, enjoy a relaxing holistic treatment or for the thrillseekers, fly from the palace turrets along the Flying Fox, India's first and longest aerial zip line experience.

Days Four to Six - The pink city awaits

Up early, we depart our hilltop retreat and take the road to Jaipur, the regal capital of Rajasthan. On arrival, we head straight to the myriad spice markets, where our expert will guide you through the many varieties of unique flavours. After all of these gourmet endeavours, we'll retire to our beautifully restored haveli just outside the city. Here in the balmy central courtyard and surrounded by gardens of jasmine, parijat and kanchan trees, we kick back and mix up our own blend of curry mix from the spices bought earlier in the day. Next morning, we'll rest easy, before lunching on spicy Kachori delights and a jaw-dropping tour around the icons of the city. We culminate our outing in a sunset tour of the luminescent Amber Fort, before catching the latest Bollywood flick at the famous art-deco theatre.

On our final day in wondrous Jaipur, we'll head to the bio-organic Spice Gardens, an ancient plantation growing everything from vanilla and betel nut to turmeric, pepper and nutmeg. Our guide will lead you through these vast gardens - practically a lush tropical forest - to see how the spices are grown and harvested

Day Seven - Iconic experiences

Heading east, we stop to explore the extraordinary, immaculate abandoned city of Fatehpur Sikri. This UNESCO World Heritage site is often referred to as India's equivalent to Italy's Pompeii and stunning architectural grandeur of its buildings and pristine courtyards. Closeby, we reach Agra by sunset, just in time to take in one of India's most iconic sites – the Taj Mahal. We'll arrive in time to miss the crowds so you can enjoy the serenity of this magnificent mausoleum which epitomises the golden age of Mughal architecture under the reign of Shah Jahan.

Day Eight - Get on board

You can enjoy sunrise at the Taj Mahal or opt for a lie in and a more leisurely breakfast at our colonial style hotel. You're free to visit the other famous sites in the city including the Agra Fort and the "Baby Taj". Late afternoon, we board our first-class train back to Delhi - allowing you to witness at close quarters the fascinating diversity and contrasts in Indian life, and sample the lip-smacking fast food from the onboard culinary artists.

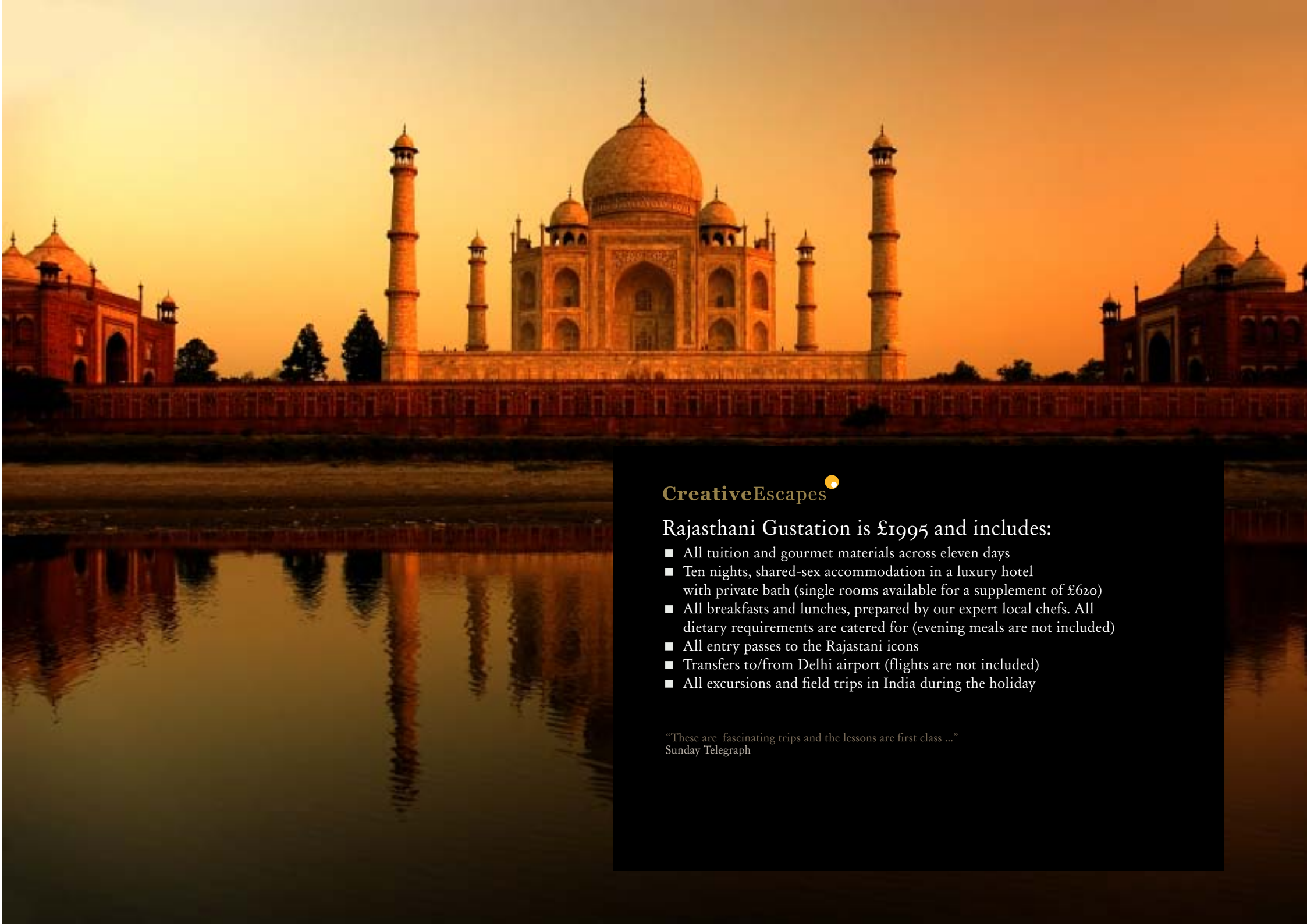
Days Nine and Ten - Culinary centre

We spend the day at our delicious cookery school in Old Delhi, first learning knife skills from our team, then learning the secrets of mouthwatering Biryani, sweet and savoury snacks like pakoras and gulab jamuns, plus Pakwan - bite-sized desserts, from reduced milk, sugar and spices. Our final full day is jampacked with all the regional flavours of India. We amble along the lanes of Chandni Chowk - one of Delhi's most famous food features. In the same families for over a hundred years, the street restaurants serve an eclectic mix of closely guarded recipes. After catching some of the major sights including the Jama Masjid we stroll through the delightful Dilli Hat market showcasing many of the regional dishes from all around the country.

For our final big night out in Delhi there can be only one place - Karims - the undoubted choice of the food cognoscenti in Delhi.

Day Eleven - Final review and feedback

Our last day of the trip and once breakfast is over we spend the morning having a major review of the trip, showcasing the highlights of your new found skills. This session will also allow you to cover any last minute questions and discuss your experiences, and will give you some inspiration for future projects once you leave Delhi. After our final lunch together, we wrap up with our Creative Escapes Foodie awards where everyone is recognised for the amazing work during the holiday. Then it's off to airport for the flight with plenty of time to reflect on your experiences you can't wait to share once home.



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Rajasthani Gustation is £1995 and includes:

- All tuition and gourmet materials across eleven days
- Ten nights, shared-sex accommodation in a luxury hotel with private bath (single rooms available for a supplement of £620)
- All breakfasts and lunches, prepared by our expert local chefs. All dietary requirements are catered for (evening meals are not included)
- All entry passes to the Rajasthani icons
- Transfers to/from Delhi airport (flights are not included)
- All excursions and field trips in India during the holiday

“These are fascinating trips and the lessons are first class ...”
Sunday Telegraph