



IMAGES: NICK MELADONIS

A culinary adventure

Famous for its mesmerising crystal blue seas and hypnotising sunsets, Greece is the home of gastronomy. Its rich azure coastline and blue and white images, friendly people, bustling markets, festive customs and traditions and numerous Ancient ruins makes it a fascinating place to visit.

The Greekalicious Culinary Adventure to Greece travels back in time and visits the places where food and gastronomy - an Ancient Greek word signifying the relationship between food and the senses - all began. It aims to uncover and explore authentic Greek dishes, traditions, secrets, local ingredients and "true to the source" regional cuisine and wines that are only available in Greece.

The expedition commences in Athens with a step back in time, to experience the ritual of shopping at the agora (the marketplace) uncovering all the essential ingredients of a Greek pantry. A visit to the Parthenon temple, built on the mountain of Acropolis for the Greek goddess Athena, and other ancient and fascinating archaeological sites, also await. As the sun sets it's time for a visit to a local taverna, to indulge in a Greek banquet and dance to the Zorba. This is the perfect way to experience the local nightlife.

Then it's on to Chios, island home of the magical masticha - the clear crystal chewing gum used in Greek cuisine, which only grows in this special place. Indulge in the ritual of ouzo making and traditional spoon sweets made from figs, citrus fruits, rose petals and other fruits.

The tour includes a visit to a masticha factory to view the huge variety of products that are revered for their healing properties and spends a day in Kambos, the aristocratic area filled with garden flowers and citrus trees. Next is a visit to a private estate and organic farm where tour members can pick fresh produce and learn how to cook the local specialties.