

How is Mountain Cheese made? Adventure Races in the biosphärenpark.haus

What does the alpine dairyman do in the alpine dairy kitchen? Have you seen already?

Description

Have you already tried it yourself? If not, now is the time to do it. Come to the Erlebnissenerei and try your hand at the art of cheese making under guidance.

Dates: for groups of 10 or more by arrangement

Meeting point: biosphärenpark.haus, Sonntag

Services: Welcome schnapps, adventure alpine dairy with an experienced alpine dairyman, g'sottne Grompara (potatoes in the skin) with cheese, butter, spread and regional delicacies or "Käseknöpfe" (cheese spaetzle) with salad, home-made cheese up to 9kg after a maximum of 3 months of maturing.

Participants: 10-20 people

Duration: min. 3 hours

Cost: € 730.00 for 10 persons, each additional person € 20.00 excl. drinks

Registration: on request, T +43 5554 20 010 or info@grosseswalsertal.at





Venue

biosphärenpark.haus

Boden 34

6731 Sonntag

+43 5554 20010

info@grosseswalsertal.at

http://www.grosseswalsertal.at ↗



Organizer

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