




OUR FARM

**“Gastronomy for us
is a cultural expression
based on tradition
and the natural wealth
of our land”**

Peskesi



COOKING LESSONS AT PESKESI ORGANIC FARM

COOKING LESSONS

est.1998

Peskesi
ORGANIC FARM



"Gastronomy for us is a cultural expression
based on the tradition and natural wealth of our land"

In our garden more than 25 kinds of fruits and vegetables are grown.
A basic principle in our crops is the use of traditional practices and the cultivation of forgotten
and unique products of the Cretan land. Our goal is the revival, maintenance and promotion
of the material wealth of the Cretan diet, but above all the production
of healthy products with real nutritional value that will not burden the environment.

"Be part of a unique culinary experience, from the farm to the table"

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Peskesi

Authentic Cretan Cuisine
"FARM TO TABLE"



A COMPLETE CULINARY EXPERIENCE

Follow us on a walk on the farm where you will learn to recognize local varieties of vegetables and herbs that will be the basis or the accompaniment of our dishes. Also, in our hive you will learn about the high nutritional value of Cretan honey, in the old "fabrica" you will imagine how our ancestors produced excellent extra virgin olive oil and in our seedbed you will discover how a seed of hundreds of years will be found in the dishes you will cook!

Together we will collect all the pure raw materials that you will use in the cooking lesson, discussing the value of the seasonal cultivation that we apply on our farm. Following authentic traditional recipes and practices but also the expertise of our chef, you will be introduced step by step to Cretan cuisine and its secrets. Around a table, like each important moment in Cretan culture, you will enjoy the dishes that you will create, offering yourself and your companions a unique experience of Cretan hospitality.

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Authentic Cretan Cuisine
"FARM TO TABLE"



COOKING LESSON EXPERIENCE

- Guided tour of the farm •
- Collection of seasonal raw materials •
- Preparing cretan traditional dishes •
- Cooking on wood fire as the traditional practice •
- Enjoy this remarkable culinary experience from the farm to the table! •

*up to 15 persons

CONTACT US FOR MORE INFORMATION

PESKESI ORGANIC FARM IN HARASO, CRETE



OLIVE OIL TASTING

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ORGANIC OLIVE OIL FARM

Our estate is on the northern part of Crete, in the village «Haraso». Located in an altitude of 500 meters and an area of 112 acres, in which you will find various areas of olive groves with different microclimates as well as a wide variety of gardens with local herbs and vegetables.

OLIVE OIL TASTING EXPERIENCE

Indulge your senses by discovering the aromas and flavors,
the land of Crete offers through the indigenous varieties of olives.
Let's get started for a life changing experience.

Our team consists of highly qualified, experienced and knowledgeable olive oil professionals.
Eight olive oil tasters and two olive oil sommeliers, certified in olive grove management
and master miller.



GROUP OLIVE OIL TASTING

Join us in a session, in which you will learn how to observe the main factors of an extra virgin olive oil and a virgin olive oil by the guidance of our certified olive oil sommelier. Discover the aromas and flavors of the land of Crete through indigenous olive varieties, which we provide in cooperation with local producers. After this experience you will be able to pair your meal ideally with olive oil.

Our groups are formed by the minimum of 4ppl and maximum of 15ppl

- Olive Oil Farm Tour •
- Olive Oil Tasting •
- Food and Olive Oil Pairing* •
- A visit to our private collection •
of old milling & tools



OLIVE OIL TASTING PRIVATE SESSIONS

- Olive oil health benefits
 - Olive oil tasting
- Olive oil food pairing-tasting
(in cooperation with your chef)*

OLIVE OIL TASTING FOR SPECIAL EVENTS

- Gastronomy events
- Local Cuisine events
- Exhibitions of olive oil

CONTACT US FOR MORE INFORMATION



OLIVE OIL CONSULTING FOR FOOD-CATERERS PROFESSIONALS

- Provide training to chef, restaurant owners, cooking schools and importers so that they can learn to evaluate a quality olive oil, learn to use a valuable tool in cooking, and also to make the right decision before buying an olive oil
- Chef training on how to choose and match an olive oil to their dishes
 - Food pairing

CONTACT US FOR MORE INFORMATION



THE WHOLE EXPERIENCE

- Welcoming and treat •
- Guided tour of the farm •
- Collection of seasonal raw materials •
 - Olive Oil Tasting •
 - Cooking lesson •
 - Olive Oil Pairing •

CONTACT US FOR MORE INFORMATION

PESKESI ORGANIC FARM



«The best time to discover this unique gastronomic experience is now».

OLIVE OIL SOMMELIER: MAGGANAS PANAGIOTIS

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"FARM TO TABLE"

TOP
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E.V.O.O
GASTRONOMY

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✦ MAGGANAS ESTATE ✦

INFORMATION

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Peskesi organic farm