

14-16 JANUARY 2011

RIPE FIGS & WITBLITZ

A decadent & delicious summertime celebration of flavours

The following itinerary has been compiled to represent the Karoo in as broad a sense as possible. We have designed the programme with a view to giving our visitors a true Karoo experience and to cover as much of the local cuisine and cultural traditions as possible in a short space of time. We are also mindful of the need of visitors to absorb and enjoy the stillness and tranquility here and have therefore been careful to include ample 'downtime' to relax. We are very willing to make amendments according to personal preferences during the course of the stay. This would be a typical programme for the time spent with us and it is based largely on seasonality and availability of local fresh produce.

Here is a condensed itinerary for your information:

Friday

12:00 - Arrive at African Relish and settle in to accommodation.

13:00 - Light lunch served at African Relish, meet the team and get your course outline

14:30 - At leisure to explore the village and visit the local art gallery, antique shops and museum, or just relax and take in the peace and quiet.

Afternoon activities could include a cooking demonstration, a visit to the local dairy or a slow amble around town.

18:30 - Ghost walk and village ramble - Ailsa Tudhope, historian and story teller, takes you on a journey back in time with tales of ghosts and village rogues from the past. Meet outside Fransie Pienaar Museum.

19:30 Pre dinner cocktails and welcome dinner at African Relish

Saturday

07:00 - Early morning walk up the lower reaches of the famous Swartberg Pass.

09:00 - Visit to Saturday Morning Market followed by breakfast at African Relish.

10:30 - Cooking session. Summer with Ripe Figs and Witblitz. Demonstration of knife skills, cutting techniques and preparation methods. Prepare a selection of delicious and decadent dishes with sweet ripe purple figs, local honey and other forbidden fruits.

13:00 - Light lunch

14:30 - Cooking session. Preparation of some of South Africa's favourites using local lamb, venison and fresh fruit, seasonal vegetables and locally distilled Prince Albert Witblitz. Desserts and canapés with ripe figs and Serrano style Lucas Jamon.

17:00 - At leisure

19:30 - Some curious cocktails followed by dinner at African Relish where you will enjoy the fruits of the day's culinary endeavors.

Sunday

07:00 - Gather at African Relish for coffee and rusks. Botanical excursion with Dr Sue Milton. Renowned botanist and specialist in Karoo biome biology.

09:30 - Great Karoo Brunch at African Relish. Demonstrations on some Karoo Tapas. Tips and ideas and how to make the perfect summer brunch.

12:00 - Depart on onward journey.... Hopefully to return soon.

Price: R3850 per person sharing. Inclusive of accommodation, all meals, cooking classes, ingredients, soft drinks and special African Relish apron.

We look forward to welcoming you to the magical Karoo and feel certain that you will leave us feeling refreshed and revitalised.



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