



The Iberian Pork Project:

A week long cultural and culinary exploration of the famed Iberian pig in Andalucia, presented by [Cortijo El Carligto](#), Private Andalucian



Pork is seemingly ubiquitous in the traditional cuisine of Spain, though many aren't aware of the historical and cultural influences behind the fact. This weeklong course includes informative as well as practical sessions to not only teach cooks of all levels how to prepare beautiful and innovative pork dishes, but to also impart a rounded understanding of these cultural and historical factors in shaping the food of a nation.

This unconventional cooking course includes full professional butchering instruction beginning with a whole Iberian pig. Participants will learn to extract



and handle the various cuts, make chorizo and sausage, and prepare numerous traditional and more contemporary Spanish pork dishes. A balance between hands-on kitchen practice and cultural excursions makes for a rounded and informative experience to remember for a lifetime.

Course objectives:

- Identify historical influences on the rise of pork in Spanish culture and cuisine through restaurants, recipes and city tours.
- Identify optimal Spanish wine pairings to accompany the many dishes prepared and eaten throughout the course.
- Become familiar with the local and traditional wines and food of the region.
- Identify levels of quality in the famous cured "jamón Iberico".
- Learn the skills to butcher a whole Iberian pig, identifying and extracting the many various cuts.
- Assist in preparation and delivery of various pork dishes, learning the techniques and methods for best results.
- Learn other traditional Spanish and Andalucian methods and recipes.





Includes:

- Seven nights stay and exclusive private use of the luxurious private Andalusian hideaway, Cortijo El Carligto.
- Familiarisation session with a local Sommelier to introduce Spanish wines and pair them perfectly to the various pork dishes covered throughout the week.
- Full butchering instruction and demonstration beginning with a whole Iberian pig.
- Daily hands-on cooking lessons preparing various pork dishes as well as other traditional and local Spanish food.
- Guided cultural outings such as a tour of the UNESCO World Heritage city of Cordoba, the historic covered food market of Malaga and other local day trips.
- All food and wine, including home prepared meals as well as restaurant and wine bodega visits.
- At least one group guide for all courses and excursions, with additional expert guides and helpers for the butchering course and city tours.



All-inclusive per person prices begin at €1600 based on a full group of eight participants. A “light” version of the course leaves out the butchering course and is delivered across five days and four nights, beginning at €935 per person.

For more information or to book, contact [Alan](#) at Cortijo El Carligto.

