



The Flavors of Lower Silesia and Wroclaw

Itinerary

Day 1 – Sunday

We meet in the lobby of Wroclaw hotel at 10:00 a.m. for a group transfer by motor coach to a spectacular 16th-century Zamek na Skale castle (a four star luxury hotel with SPA center in the historical cellars of the castle) in the village of Trzebieszowice, our home for the next four days. In addition to its beautiful location, our castle has an interesting history: the Prussian king, Frederik Wilhelm III, once invited the Russian czar, Alexander I, to join him and his entourage there for a birthday celebration. Enroute, we stop at Karczma Zagloba, in the town of Swidnica, for a sumptuous lunch. We also visit the 17th-century, wooden Church of Peace, listed as a UNESCO World Heritage Site. Further exploration of this region may include sampling of hand-made pralines or a visit to a gingerbread bakery before we resume our journey to Trzebieszowice. After settling into Zamek na Skale, we may take a short tour of this truly romantic and comfortable castle, relax in the spa, or go for a leisurely walk in the nearby park. Later in the evening, we meet head chef, Marek Mol, for a festive Welcome Dinner in the castle restaurant featuring specialties of the local cuisine and chef's exclusive culinary creations made especially for us.

Day 2 – Monday

After breakfast at the castle, we attend our first cooking class with Halina Jurak from Jaskowa Gorna village. We learn the secrets of preparing the all-time Polish favorite, pierogi, stuffed dumplings. Then, we get an introduction to the Polish bread-baking traditions at a family owned "Bagietka" bakery in Jaskowa Dolna village. The aroma and taste of the freshly-baked breads in the bakery is unforgettable! In the afternoon we'll tour Klodzko and beautiful Polanica Zdroj, a health resort town. While there, we must taste the mineral water from the "Wielka Pieniawa" spring and take a leisurely walk through the town center and surrounding health park. Our evening meal is at Polskie Smaki restaurant right in the heart of Polanica Zdroj. Smacznego!

Day 3 – Tuesday

Today we travel to Boleslawiec where famous Polish ceramic pottery is made. The tradition of making pottery in the region of Boleslawiec goes back hundreds of years. We'll get a tour of the ceramics factory and participate in a hands-on workshop with local artists. In the afternoon, as we make our way back to our hotel, we'll make a stop in town of Walbrzych. While there, we visit the 13th-century Ksiaz castle, also called the Pearl of Lower Silesia, the largest of the Silesian castles and the third largest castle in all of Poland, a place of many cultural and artistic events. To celebrate our third day in the beautiful Lower Silesia, we dine at Korona restaurant in the town of Klodzko. Korona restaurant is famous among locals for serving outstanding Polish and Silesian cuisine and a popular venue for wedding receptions.

Day 4 – Wednesday

Today, we head to nearby Krosnowice village for our third, hands-on cooking class with Halina Puk. Using a traditional Polish recipe and natural ingredients from the owner's farm, we prepare barszcz czerwony, red beetroot borscht, as part of our lunch. Then, we travel to Kletno where we visit the most beautiful cave in all of Poland, "The Bear's Cave." On the way to Kletno we make a short stop at the town of Stronie Slaskie, to visit "Violetta," a 200-year-old company that manufactures high quality, hand made, crystal glass products. For those ready to shop, the company gift store has many of their beautiful products for sale. As we make our way back to our castle, we may also drop in on the local food artisans at their agrotourism farms. Upon return to the castle, enjoy free time, relax at the SPA and dine on your own at the castle's restaurant on this final day of our culinary adventure in beautiful Lower Silesia.

Day 5 – Thursday

After an early breakfast, we travel to Wroclaw, the capital of Lower Silesia, to begin our urban cultural and culinary experience. Upon arrival in Wroclaw, we check into boutique Art Hotel right next to the Market Square, where we'll stay for the next two days. After hotel check-in, we begin a guided tour of Wroclaw's historic Old Town, including Market Square, Town Hall and Salt Market. We take a break from our city tour and head to lunch at Pod Fredra restaurant located in Wroclaw's Market Square and have an opportunity to taste local vodka produced by KS "Wratislavia" Polmos distillery. Polmos vodkas can later be purchased when we tour and shop at a Polish grocery store. When we resume the city tour, we may also visit Spiz restaurant and brewery where we get to taste delicious local ales. Wroclaw has many great restaurants specializing in Polish cuisine. Tonight we dine at JaDka, one of the most elegant of them all, located in the theater district and within walking distance from our hotel. Smacznego!- Enjoy!

Day 6 – Friday

After breakfast, we head out to our final cooking class for the week, where we learn how to prepare a typical Polish meal with a local Wroclaw chef. After enjoying our cooking class and lunch, we may visit Panorama Raclawicka or take a lazy boat ride on Odra river to get another view of Wroclaw and its stunning architectural beauty. The best way to enter into the rhythm of day-to-day life in Wroclaw is to tour and shop at Hala Targowa, a historic indoor fresh food market. There's free time to shop for gifts at Cepelia store. Choose from both decorative and pragmatic Polish handicrafts for loved ones back home, and don't forget something for yourself! Our Farewell Dinner will be at Karczma Lwowska restaurant, serving old Polish specialties from the eastern borderlands, and located in the heart of Wroclaw's Market Square. There's live entertainment, too!

Day 7 – Saturday

Depart for your home country following breakfast, or make your own arrangements to stay longer in lively Wroclaw.



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