This is more than a holiday – it is an immersion into the artisan food culture of Transylvania. From vibrant markets to family-run farms and vineyards, you will learn traditional recipes, meet local producers, and explore culinary traditions.

You will return with new recipes, new friends, and unforgettable memories.



Book your place now



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Paul Bloomfield



Your experience includes:

Cookery Workshops

Two mornings of hands-on cooking with local chefs, learning traditional Transylvanian recipes.

Markets and Vineyards

Guided visits to bustling local markets and a regional vineyard, discovering local ingredients.

Artisan Encounters

Meetings with producers of cheese, honey, and charcuterie, exploring the traditions of Slow Food and natural farming.

Foraging and Storytelling

Foraging walks followed by an intimate evening learning about Transylvanian food culture.

Authentic Dining

Evenings featuring dinners in unique and memorable local settings.

At a Glance

When: July 21-24, 2026 (arrivals: Monday, July 20th; departures: Friday, July 25th)

Duration: 5 days

Group size: 8–10 guests

Price: €700 (excluding flights)

Accommodation: The Ratiu Guesthouse

Flights: Guests arrange their own

(to Cluj-Napoca, Romania) Airport transfer included









