



Akorn

Akorn DESTINATION MANAGEMENT



Nature & Culinary Discovery
with Akorn

PASTICCIOTTO

Originating from Lecce in the southern region of Puglia, pasticciotto is traditionally a lemon-scented Italian pastry. Enjoy alongside a Salento style cooking lesson, learning authentic dishes like 'sagne 'ncannulate' (tagliatelle with tomato sauce, basil leaves and ricotta).



OLIVE OIL DISCOVERY

An inspiring, culinary and active adventure sampling Umbria's liquid gold. Authentic Italy at its finest, on a trekking and guided olive oil discovery in the San Francesco woods at the foot of Basilica of St Francis of Assisi.

POTICA

A classic Slovenian dessert made from light brioche with rich walnut filling, often a festive staple. Discover the story behind one of the ingredients of Potica, exploring salt-making in Piran, cycling among the salt pools or a thalasso spa using natural salt-pan resources.



SLOVENIA



SWEET DISCOVERY IN RADOVLJICA

Experience the sweetest flavours of Radovljica, learn beekeepers' secrets and go behind the scenes with artisan chocolatiers. In April, Radovljica is even home to its own chocolate festival, the ideal indulgence!

FISHING IN KOTOR BAY

Montenegrin cuisine takes influence from neighbouring countries including the Balkans with a touch of the Italian inspired. Learn skills fishing in Kotor bay followed by a food, wine and history tour of the Old Town, including a traditional cooking class with local produce.



LAKE SKADAR & WINE TASTING

Marvel at the beauty of Montenegro's largest national park, Lake Skadar, combined with visits to local wineries sampling the full-bodied red speciality, Vranac and native white variety Krstac, in a toast to nature's treasures.

Akorn Italy & Croatia is here to support you and will be delighted to assist with any queries relating to the Italy, Slovenia and Montenegro.

Please do not hesitate to get in touch with us:



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