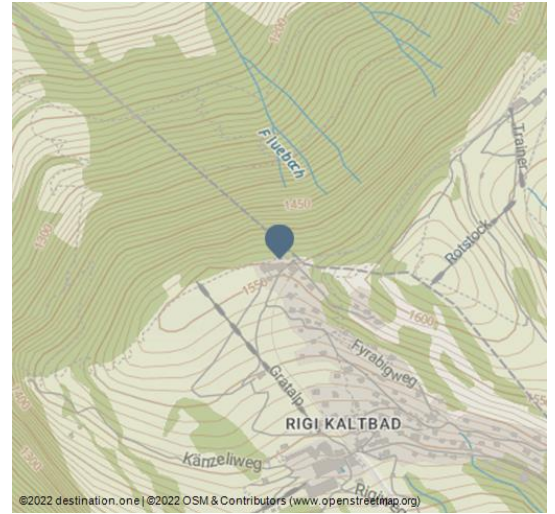# Herbal workshop

Individual offer | Tasting

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Immerse yourself in the world of herbs and spices for a few hours.

Try it yourself. Taste and savour. Learn techniques and tricks.
An introduction to the world of fermentation
Fermenting is a preservation method that has been tried and tested all over the world for centuries.

Fermented delicacies are the perfect way to capture the power of regional vegetables all year round. But... how do I ferment my own sauerkraut, what is kimchi?

There are many books on fermentation... but smelling, tasting, seeing and savouring are essential. And we want to bring this closer to you. Together with our sous chef Jannik Moser, we will be slicing, salting and tamping.

The gin of life
No other spirit offers as many variation possibilities as gin.

In contrast to other standard spirits, it is not just made from one basic substance. Although juniper berries must be included, gin can be flavoured with fruits, herbs and spices.

In the herbarium, you can choose from our wide range of botanicals to create your own personal gin creation. During the course, you will immerse yourself in the world of herbs and learn more about our philosophy and our large herb garden from our druid Gregor Vörös.

Non-alcoholic and fermented aperitif drinks
This course is all about fermented drinks.

Contact Person:

Kräuterhotel Edelweiss
Station Staffelhöhe
6356 Rigi Kaltbad

📞 +41413998800
🏠 https://www.kraeuterhotel.ch/en/
✉ willkommen@kraeuterhotel.ch

Address:

6356 Rigi Kaltbad

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Together with our Chef de Service Nathalie Proll, you will taste various probiotic lemonades, prepare an initial fermentation batch and learn step by step how to create a healthy refreshing drink.

For the perfect start at home, you will receive documentation and a preparation kit for water kefir from us.

Booking provider:

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Price:

from 135 CHF per Person/Offer

gin-banner-2.jpg

fermentation-werkstatt.jpg