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Eating Your Way Through Your Next Holiday: A New Crop of Cooking Schools

Just in time for the start of summer, we've put together a guide to meals worth flying for—whether your flight is a puddle-jumper to a rugged farm in British Columbia, or a journey halfway around the world to explore Southeast Asia's many markets, each of these foodie-centric trips is worth logging miles for. Thankfully, the next generation of cooking schools expertly blends, say, the opportunity to learn cheesemaking from a monger who has been tending to a goat herd in the Alps, or canvass the farmers' markets of Burgundy with a mother-daughter duo, while surrounded by jaw-dropping views and charming accommodations. Here, our list of culinarily focused destinations to whet your appetite.



VIÑA VIK AT VIK VINEYARD, CHILE

Tucked in the heart of Chilean wine country, Viña Vik is a hideaway just two hours south of Santiago. The ultra-modern design, which offers wholly uninterrupted views of your surroundings—amidst some 11,000 acres of unspoiled land—is reminiscent of Frank Gehry. Winemaking is the primary focus here, and the Vik family (which also has Estancia Vik and Playa Vik in Uruguay), but the organic garden, which cultivates more than 250 different varieties of fruits and vegetables (kale, mint, lavender, peaches, and avocados, among them) is equally notable. There's a dedicated culinary education program for guests around harvesting and cooking the produce. Come December, well-known Argentinean pastry chef Osvaldo Gross will host a series of classes for guests, too.