SANDEMAN CELLARS HOST CHRISTMAS SHOW COOKING
WITH CHEF VASCO COELHO SANTOS
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Press Release, 12 December, 2022 – On Thursday, 15 December, 3 pm, Sandeman Cellars will host an exclusive Christmas *show cooking* led by the recently Michelin-awarded chef Vasco Coelho Santos. The *rabanada*, one of the most popular recreations of the chef, will be the centrepiece of this experience and the perfect combination for Sandeman's Aged Tawnies.

With Christmas right around the corner, Sandeman Cellars prepared an original experience for this season's *gourmet* traditions lovers. The programme starts with a guided tour to the Cellars, followed by a *show cooking* led by chef Vasco Coelho Santos, where he will teach how to prepare his famous *rabanada*, a treat similar to a sweetened French toast. However, the chef's version has a special twist distinguishing it from the traditional Portuguese dessert. Participants will be able to replicate the recipe from the chef in charge of the brand new SEIXO, by the Douro River, as well as of the Euskalduna, in Porto, and to whom a Michelin Star was recently awarded.

This exclusive experience designed for a select group of 25 persons ends with a tasting of Sandeman Aged Tawnies (10, 20, 30 and 40 years) — the best pairing for this holiday delicacy.

Christmas showcooking with chef Vasco Coelho Santos

15 December | 3 PM

€45.00/pax

Online bookings - <a href="https://winetourism.sogrape.com/pt/visit/sandeman">https://winetourism.sogrape.com/pt/visit/sandeman</a>

Tour in English, Portuguese and Spanish

Venue: Sandeman Cellars | Largo Miguel Bombarda, 47, 4400-222 Vila Nova de Gaia



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