

FOR IMMEDIATE RELEASE

M I M O
A L G A R V E
- O

COOKING SCHOOL & GOURMET SHOP MIMO ALGARVE
OPENS IN PORTUGAL

Albufeira, PORTUGAL (June 26, 2018) - Pioneering food and travel company Mimo has opened the doors of their newest location, Mimo Algarve. The newest member of the Mimo family is the largest cooking school in Portugal located in a five-star resort. It brings together two of Mimo's successful concepts: the cooking school and the gourmet shop, right on the grounds of the five-star Pine Cliffs, A Luxury Collection Resort.

Mimo Algarve offers a roster of changing food and wine experiences year-round, awarded globally for innovation and quality: daily cooking classes, wine experiences, and showcooking supper clubs. The newest additions to the Mimo offering are the family and kid's cooking classes, designed so the youngest chefs in training can get their hands dirty. Head Chef Lucia Ribeiro leads the daily culinary experiences, from her unique position as a local who trained and worked in Michelin star restaurants across Europe, yet was born and bred in the Algarve. These enjoyable cooking experiences are the perfect way to spend an afternoon, with a fun, hands-on cooking session that ends around the table, laughing together with new friends and enjoying the food prepared. The experiences encompass the local cuisines of the Algarve and Portugal, presenting their techniques and dishes in hands-on cooking classes of three and a half hours, including:

- The Algarve Cooking Class
- Modern Portuguese Bistronomy
- Michelin Star Cooking Class
- Spanish Cooking Class
- Traditional Portuguese Cooking Class
- Happy Hour : Petiscos & Tapas Cooking Class
- Sunday Brunch with Mimo

Located in the southern Algarve region of Portugal, this is the first international Mimo opening. The 300m2 cooking school and shop is fitted with the latest in high-tech equipment from Miele, the world's leading manufacturer of premium domestic appliances. Mimo Algarve also boasts a fantastic integrated gourmet shop space, which features the best preserves, salts, charcuterie, cheeses, and gifts from the artisans of Portugal. Some of the brands stocked include local, natural flor de sal salt Salmarim, canned seafood and fish from José Gourmet, HAND ceramics and local extra virgin olive oil Monterosa. All of

the shop's products have been specially curated, with lots of care and mimo, the Portuguese term for the love you give baby—or a homemade dish.

“We are excited to bring our expertise to Portugal,” says Jon Warren, CEO of Mimo. “Our classes and experiences are already selling out, which shows that people are on holiday to make memories and have unique experiences. Mimo excels at creating that for people.”

Mimo transmits the passion for local cuisine at all of its locations, and the Algarve is no exception. Chef Lucia's passion for cooking started at a young age, when she learned from her grandparents how to keep fresh fruit and vegetable gardens. Lucia has worked under Gordon Ramsay at his eponymous three-star restaurant. She has also worked under Paul Walsh at City Social (one Michelin star and part of the Jason Atherton group) and Claude Bossi at Bibendum (two stars). Lucia comes to Mimo Algarve from Villa Joya, one of the area's most renowned and awarded restaurants with two Michelin stars. Mateus Mendes, a Brazilian chef with French roots, joins Lucia in the Mimo kitchen, bringing experience from San Sebastián and its Michelin kitchens.

“We are delighted to partner with the highly-renowned Mimo brand to launch Mimo Algarve and offer our guests a unique, authentic local experience within the resort,” says Thomas Schoen, General Manager of Pine Cliffs Resort. “The health benefits of cooking from scratch with fresh ingredients are well-known, and in that way the classes perfectly complement our #PineCliffsLifestyle wellbeing concept. We hope the wide range of culinary experiences on offer will ensure memorable moments for guests, with new recipes to add to the repertoire and artisanal souvenirs to take home.”

Mimo Algarve also makes it easy to explore the rest of Portugal and Spain, offering packages and bespoke travel options from its expert team. For more information please visit algarve.mimofood.com.

####

About Mimo

Mimo is a pioneering food company specializing in cooking classes, gourmet retail, and culinary tourism. The team of food and wine professionals, comprised of locals, experts and foodies with an expansive knowledge base, is passionate about sharing the authentic food cultures of Portugal and Spain. Founded by Englishman Jon Warren in San Sebastián, Spain, in 2009, they share the mimo, Spanish for love and care, through authentic foodie experiences. Mimo locations include Mimo San Sebastián, a cooking school, gourmet shop, and culinary tour company in San Sebastián; Mimo Sevilla, a cooking school, gourmet shop, and culinary tour company in Seville; Mimo Mallorca, a gourmet shop and culinary tour company in Mallorca; and now Mimo Algarve, a cooking school and gourmet shop in the Algarve region of Portugal.

About Pine Cliffs Resort

Pine Cliffs Resort is owned by United Investment Portugal (UIP), part of the IFA Hotels & Resorts consortium based in Dubai. The Pine Cliffs Hotel, The Pine Cliffs Ocean Suites & Spa, and the Pine Cliffs Residence properties within the Pine Cliffs Resort are managed by Marriot, under The Luxury Collection brand. One of Europe's leading integrated luxury and family resorts, Pine Cliffs Resort has won numerous accolades since opening in 1992, including the World's Leading Luxury Leisure Resort in 2017 and Portugal's Leading Family Resort award five times in the World Travel Awards, and appearing twice on Condé Nast Traveller's 'Gold List'.

Pine Cliffs Resort also offers extensive investment opportunities via its selection of premium freehold luxury lifestyle properties (Pine Cliffs Deluxe Golf Suites, Pine Cliffs Residences, Pine Cliffs Terraces, Pine Cliffs Villas and the new Pine Cliffs Ocean Suites) and holiday ownership options. The resort also offers extensive leisure facilities including a nine-hole golf course and the Annabel Croft Tennis Academy; more than 12 diverse restaurants and bars; the Porto Pirata Children's Village; the 'Pine Cliffs Goes Active' health & fitness club; Serenity, The Art of Well Being, an awarded spa; and numerous shops and boutiques.



Instagram: [instagram.com/mimo_food](https://www.instagram.com/mimo_food)

Facebook: <https://www.facebook.com/WithMimo>

Twitter: https://twitter.com/mimo_food

PRESS CONTACT: Nicole Warren | press@mimofood.com | +34 943 42 11 43