

CHRISTMAS COMES TO BOROUGH MARKET WITH FESTIVE MARKET TOURS FROM MIMO LONDON

Mimo London, the cookery school and food tour experts hailing from San Sebastian, will be bringing the traditions of the Basque country to London's most famous market this festive season. Leading guests on a tour through Borough Market's stalls and introducing them to all the produce the Market has to offer, Mimo London will help guests build their own hampers with their pick of independent, artisan producers for the perfect gift this Christmas.

Guests will begin their tour at Mimo London, housed in one of Borough Market's oldest buildings opposite Southwark Cathedral, before meeting Borough Market traders to learn about their craft and produce under the guidance of Mimo London's market experts. Filling their hand-crafted wooden crates, guests will have their pick of the Market's producers; from curating their ultimate cheeseboard with Brockley-based Blackwood Cheese Company, to sampling charcuterie at Bianca Mora, cherry-picking jams and chutneys from Rosebud Preserves, and visiting Artisan Du Chocolat whose salted caramel truffles make for a decadent stocking-filler.

Upon returning to the cookery school, which overlooks the bustle of the Market and Southwark Cathedral, a selection of Mimo's own Spanish-made produce such as Orange flower honey and Gordal olives can be added to the hampers. Once beautifully packaged, guests are invited to feast upon the rest of their market haul with dishes prepared by head chef Joseba Lasa and paired with wines carefully selected by sommelier, Nobuko Okamura. The Mimo team will then package up guests' hampers ready to take home or to be sent to friends and family all in time for Christmas.

"The culture of market shopping is synonymous with life in San Sebastian, especially at Christmas-time when everyone descends to stock-up on the finest ingredients for their family feasts. At Mimo London we're incredibly fortunate to have some of the best ingredients from Europe on our doorstep and for our first Christmas in London, we wanted to share the stories and best-kept secrets of the market with our guests. Whether it's building a hamper to gift to your loved ones or an early Christmas present for yourself, we look forward to welcoming guests to Mimo London over the festive season" says Mimo founders Jon and Nicole Warren.

In addition to their market tours, Christmas time at Mimo London will provide guests with a host of seasonal experiences. This will include festive chefs tables guided by head chef Joseba, Christmas dinner party cooking classes, Mimo gift vouchers and a wide range of produce available all the way from San Sebastian including their very own MM, Made with Mimo jars with everything from wood-fired Piquillo peppers to classic Catalan Romesco dip.

Mimo London's Christmas Hamper Tours will be available from November 16th and will continue until December 21st. The Hamper Tour can be booked online at London.mimofood.com for £145pp.

Opening times: Monday – Sunday, 10am – 11pm
London.mimofood.com
[@mimolondonboroughmarket](https://twitter.com/mimolondonboroughmarket)

-Issued by Fraser Communications on behalf of Mimo –

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Notes to editors

Mimo began when Jon Warren left his London finance job for a fresh start in Basque Country. Captivated by the local tradition of pintxo bars, Jon began leading private tours to curious visitors looking for an authentic experience in his new hometown. Soon after, Jon and his wife Nicole opened a gourmet shop and cookery school in San Sebastián and have since opened in Seville (2016), Mallorca (2017), the Algarve (2018) and now, London. Mimo London's experiences highlight Iberian cooking, using the best British produce from the market next door. The gourmet experiences range from tapas and family cooking classes to chefs table dinners, wine tasting and exclusive tours of the market.

About Borough Market

Borough Market is a source of quality British and international produce, but it is more than just a place to buy or sell food. It's a place where people come to connect, to share food and awaken their senses. Borough has long been synonymous with food markets and as far back as 1014, and probably much earlier, London Bridge attracted traders selling grain, fish, vegetables and livestock. In the 13th century traders were relocated to what is now Borough High Street and a market has existed there ever since. Borough Market's mission is to continue to provide a world class food market at Borough for the community of London and beyond. Borough Market is the only fully independent market in London. It is owned by a charitable trust and run by a board of volunteer trustees. The trust is committed to supporting the local community around Borough Market.

[@Boroughmarket](https://twitter.com/Boroughmarket)

<http://boroughmarket.org.uk/>

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