

FOR IMMEDIATE RELEASE



MIMO'S NEWEST COOKING SCHOOL OPENS IN THE CENTER OF SEVILLE, SPAIN

Sevilla, SPAIN (January 22, 2018) - Mimo, the pioneering food and travel company, announces its latest opening: Mimo Sevilla Cooking School. Visitors to Sevilla can now participate in a cooking experience unlike any other, right in the center of one of Spain's most delicious cities.

Mimo Sevilla Cooking School sits poolside in the gardens of Sevilla's landmark hotel, Hotel Alfonso XIII, A Luxury Collection Hotel. The daily classes encompass the local cuisines of Andalucía, presenting their techniques and dishes in hands-on cooking classes of three and a half hours. The seven classes on offer for the first season are:

- Tapas Cooking Class : The Classics
- Tapas Cooking Class : Modern Stars
- Michelin Star Cooking Class
- Spanish Cooking Class
- The Cuisine of Andalucía : Sevilla, Cadiz & Huelva
- The Cuisine of Andalucía : Málaga, Granada & Córdoba
- Moorish & Arabic Cooking Class

Imagine a lovely morning of cooking in a light-filled Andalus kitchen, with top-of-the-line Neff equipment and a wood-fired oven, sipping a cool glass of local sherry. The classes end with a luxurious lunch of the dishes created by students around a shady table under the garden's trees. The school operates seasonally, open through May 31, and it reopens on October 1st.

"Our cooking school in San Sebastián has experienced growing popularity," says Jon Warren, Mimo CEO. "We are excited to present a cooking school tailored to the flavorful cuisine of Andalucía. The culinary experience in the gardens of the hotel is like none other."

The general manager of the Hotel Alfonso XIII, Carlo Suffredini, agrees that "the new spaces filled by Mimo provide the hotel Alfonso XIII a premium service that makes the client experience—whether hotel guest or visitor—even more complete. Culinary tourism is more and more important, which is why we are partnering with Mimo's cooking school,

gourmet shop and culinary tours. I am convinced that our clients will have rave reviews about the new experiences by Mimo in their cooking school, in its unique corner in the hotel—a beautiful poolside building, surrounded by the lovely gardens of the hotel.”

The cooking school complements Mimo Sevilla’s two-story gourmet shop and tour agency, also housed in the gorgeous landmark Hotel Alfonso XIII, a Luxury Collection Hotel. Mimo Sevilla offers a range of tours designed to give visitors to Sevilla a taste of Andalucía. The shop features specially curated Andalusian products, with a select variety of wines, ham, and olive oils.

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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 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 (formerly San Sebastián Food), 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; and Mimo Mallorca, a gourmet shop and culinary tour company in Mallorca.

About Hotel Alfonso XIII, a Luxury Collection Hotel

The Hotel Alfonso XIII, a Luxury Collection Hotel, of the worldwide hotel chain Marriott International Inc. is an emblematic place in Sevilla. Constructed by King Alfonso XIII for the Ibero-American Exposition of 1929, it was completely renovated in 2012. This flagship of Seville’s hotel industry has maintained the essence and grand, luxurious style, adapted to our times, maintaining its status as one of the most important hotels in Europe.

For more information please visit sevilla.mimofood.com or explore our social media for a taste:



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

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

Twitter: https://twitter.com/mimo_food

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