



Description: The lush-green village of Potamia with its rich water streams as its name suggests (Potami: Greek for river), was once home to a total of 14 watermills, most of which have been dismantled or lie in ruins. Today, nestled along a serene water stream, lies the only restored watermill on Naxos island, which is estimated to be around 250-300 years old. Adjoined is the traditional house where the miller would reside and many inhabitants of Potamia would bring their dough to bake in one of the 4 huge wood-fired ovens the house was equipped with. Today we revive part of this cultural heritage, by offering our guests a unique culinary experience, based on “the silent architect of creation”, flour. In this hands-on experience, Thekla, local housewife and daughter in law of the mill’s owner will show you how to prepare 4 local dishes such as delicious pies with seasonal goods, “Hylopites” the Greek version of pasta, bread with freshly picked herbs and other local delicacies. By the time the food is ready, the table will be set for you to enjoy the fruits of your labor, accompanied by some homemade wine!

Duration: + / - 4 hours

Suggested start time: 10:30am or 3:30pm

Group Size: Max 7 participants

Practicalities: Recipes may change depending on seasonal produce, culinary restrictions and availability.

Included: Round Trip Vehicle Transfers, English Speaking Escort, Lunch, dessert, local wine and all taxes and fees.

Note: The tour may also be offered privately. Please e-mail us for availability and pricing.