

LEARN TO COOK TRADITIONAL MOROCCAN FOOD WITH OUR COOK MOHAMED



Every country has its staple. Be it rice, vegetables, bread, tea. The great thing about a staple is that it can be prepared in so many different ways that it simply never gets boring. Moroccan food is definitely up there with the best food in the world. Not only that - it is cheap, healthy, fresh, yummy and filling!

Cook Mohamed will be your host for the experience. From mixing spices to whether you are vegetarian or have any other dietary requirements, we would be more than happy to cater towards your preferences. It is after all - your experience, and one we don't want you to forget

The first part of our Cooking Class: mountains of vegetables, spices, olives. Prepare, enjoy and relax at our Cooking Class in our riad.

Our Cooking Class offers you the choice to play with these staples to create a delicious Moroccan feast to share with new friends on kitchen.



Tagine : A North African stew of spiced meat or chicken and vegetables prepared by slow cooking in a shallow earthen-ware cooking pot with a tall conical lid. Throw in some apricots or prunes, maybe some preserved lemon and you have something rather special.



Msemen is the most versatile of breads! Though all breads are indeed versatile. Lovely for breakfast with honey and even lovelier when cut into strips with lentils and vegetables. The wonderful Aida can help you to make this and fresh round bread called *hobz* which you can enjoy with the delicious meal that you



Everyone knows couscous. Fine grain semolina (Couscous), with lots of piled on vegetables. It is truly delicious and a Friday tradition in Morocco.

Cooking Class Time

Our Cooking class starts at 3:00 pm; you need to pre-book your space 3 hours in advance.

- **Only 5 Euros per person**