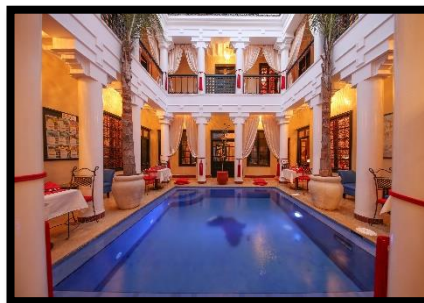




Marrakech Cooking Course

Learn To Cook Your Own Delicious Moroccan Lunch Or Dinner



Highlights of the Day

-  Mellah market for ingredients
-  Learn about different spices
-  Marrakech medina riad venue
-  Traditional tea-making ceremony
-  Make & bake Moroccan bread
-  Prepare & cook your own meal
-  Guidance by professional chef
-  Swimming pool available
-  Three course meal with wine

Marrakech Cooking School offers daily Moroccan cooking courses in a tranquil riad with poolside setting, in the centre of Marrakech medina near the Mellah. Based at the beautiful Riad Africa, chef Fatim-Zahra has over 30 years' experience of cooking delicious Moroccan dishes. In small groups of up



to 10 'trainees' Fatim-Zahra will guide you as you learn to cook a variety of tasty Moroccan recipes. Marrakech Cooking School offers a highly personalised, interactive and fun cooking experience. Classes for private groups can be tailored to your tastes or join a daily workshop with other guests to create an international flavour!



All classes are conducted in English-language and include preparation of at least two mouth-watering Moroccan dishes such as briouat, pastilla and a spicy cooked salad plus a fish, chicken, beef or lamb tagine. Roast rabbit in Fassia mustard sauce is a real favourite as are Fatim-Zahra's barbecued brochettes. Royal couscous is always prepared on Fridays – the traditional day for eating couscous in Morocco. Every day Marrakech Cooking School's 'Dada' demonstrates how to prepare couscous to perfection. All guests will try their hand at making dough and baking bread the Moroccan way! Menus change on a daily basis and our small group size guarantees a personalised experience.

ITINERARY

- 1000 or 1600 Transfer from your riad or hotel to Marrakech Cooking School to meet the chef.
- 1030 or 1630 Tour of Mellah market; buy fresh vegetables, spices and ingredients then start cooking.
- 1400 or 2000 Lunch or dinner time! Accompanied by a glass or two of local wine.
- 1600 or 2200 Drop off at your Marrakech riad or hotel.

Notes: *If you'd like to swim please bring a swimming costume. Towels are provided. Wine is included with lunch. Please let us know any special dietary requirements in advance.*

PRICE INFORMATION

| Group Size | GBP | Dirhams |  INCLUDED – Pick-up/drop-off at your Marrakech hotel or riad with transfers to/from Marrakech Cooking School; visit to Mellah market; services/guidance from English-speaking professional chef and host, Fatim-Zahra, plus her assistant 'Dada'; lunch with water & half a bottle of wine per person. |
|------------|--------|---------|--|
| 2 adults | £48 pp | 600.00 |  EXCLUDED – Tips and items of a personal nature. |
| 3 adults | £46 pp | 575.00 | |
| 4 adults | £44 pp | 550.00 | |
| 5 adults | £42 pp | 525.00 | |
| 6 adults + | £40 pp | 500.00 | |

Price for children 0 to 11 years old is £24 (300 dh) per child (must be min. 2 adults accompanying). Children 12 and older pay adult price.

For news, recipes, photos & videos find us on Facebook @marrakechcooking