



**MARRAKECH  
COOKING SCHOOL**



**50%** Staff discount

# Marrakech Cooking Class

A Fun Day Learning To Cook Your Own Moroccan Lunch (1 day)





## Highlights of the Day

- 🍷 Mellah market for ingredients
- 🍷 Learn about different spices
- 🍷 Out of city olive garden venue
- 🍷 Traditional tea-making ceremony
- 🍷 Make & bake Moroccan bread
- 🍷 Prepare & cook your own lunch
- 🍷 Guidance by professional chef
- 🍷 Swimming pool available
- 🍷 Three course lunch with wine

Marrakech Cooking School offers daily Moroccan cooking courses in a tranquil garden and poolside setting, just 15 minutes from Marrakech medina. Based at Villa Africa in Jnane Zitoun (Olive Gardens), 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 day 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 more personalised experience.



## ITINERARY

- 0900 Pick-up from riad or hotel. *Time may vary by 15 mins depending on pick-up point – we will notify you*
- 0915 Tour of Mellah market; buy fresh vegetables, spices and other ingredients
- 1000 Arrive Marrakech Cooking School at Jnane Zitoun (Olive Gardens); tea then begin cooking workshop
- 1400 Lunch time! Eat whatever you've cooked, accompanied by a glass or two of local wine
- 1600 Arrive back in Marrakech, drop off near your riad or hotel

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

## PRICE – 600 dirhams per person **50% Staff Discount MAD 300**

- 🍷 **INCLUDED** – Pick-up/drop-off in Marrakech Medina with transfers to/from Marrakech Cooking School; visit to Mellah market; services/guidance from an English-speaking assistant (and waiter), professional chef and host, Fatim-Zahra, plus her experienced assistant 'Dada'; lunch with water & half bottle wine per person.
- 🍷 **EXCLUDED** – There may be a small additional transport charge for pick-up/drop-offs at accommodation outside of Marrakech medina, Hivernage or Gueliz; tips and items of a personal nature.

If you arrange your own transport, the price is 500 dirhams per person (**discount rate 250**)

Minimum 2, maximum 10 participants each workshop

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

**Email us on [info@marrakechcooking.com](mailto:info@marrakechcooking.com) to book!**

