

the maison mk cooking experience

taught by our local Moroccan lunch chef. It can be tailored to your requirements . . . just ask us

✦ 1. The market + a tagine

10:00 walk to the market

Meet in the kitchen & walk down to the Mellah market through the souks.

10:30 shopping

Mellah market – learn about all the local products, & ingredients. The covered market sells fruit & vegetables, meat, fish, poultry, spices, etc. Buy all the ingredients to make the tagine in the maison mk kitchen.

11:30 cooking

Prepare moroccan salads and create a delicious tagine with our chef in the mk kitchen. Also learn how to make mint tea.

1:00 lunch

Lunch on the roof where you can enjoy your first home-made tagine.

Price, including a guide to take you to the market, for a half day is **130 euros** for up to **2 people**.

or...

✦ 2. All cooking - moroccan salads + tagine + couscous + bread + mint tea

10:00 moroccan salads

Create a selection of Moroccan salads using the ingredients that the chef has bought for you

11:00 bread making

Make bread the old fashioned way & take it to the communal oven to cook in the wood-fired oven

11:30 tagine

Create a delicious tagine with our chef in the mk kitchen. Lamb, beef, chicken, fish, or vegetarian. Just let chef know the day before.

12:15 couscous

Create a vegetable couscous to go with your tagine & salads.

12:45 mint tea

Learn to make the famous mint tea & practice pouring it from a great height!

1:00 lunch

Aprons off & head to the roof to eat & enjoy what you have prepared.

Price for a half day is **110 euros** for up to **2 people**.