

# cook mk



professional private hands-on moroccan cooking experience with the gastro mk chef ! Private or small groups only so lots of fun, and very fulfilling.

Lunch included..no complaints to the chefs !

Having produced this for Jamie Oliver for his programme 'Jamie does Marrakesh' which was filmed at maison mk, we decided to offer the same service to our guests.

The course is taught by one of our gastro mk chefs, and our cook. The cooking courses are very popular, so our in house guests get priority to book first. Non – residents can then also book online up to 30 days before the course date. So, do book early through your guest manager, and within 30 days of your preferred date you can see availability if you wish, on, [www.maisonmk.com/cookingcourses.htm](http://www.maisonmk.com/cookingcourses.htm)

Please note that places are limited and the cancellation fee is 50% of the course fee.

If someone else can take your place, of course we will not charge you any cancellation fee.

COURSE Fee: 900dhs per person for the cooking course (100 dhr per person for the optional market walk)

COURSE numbers: 6 people maximum on a course.

EXCLUSIVE fee: If you wish to keep the course private for just you (one or two people), the price of an exclusive course is 2400dh

## **moroccan cooking course**

10:30 cooking

- Moroccan salads – create a selection of Moroccan salads
- bread making – make Moroccan bread the old fashioned way & bake it in the local communal wood-fired oven
- tagine – create a delicious tagine (lamb or vegetable) with the chefs
  - couscous – make the couscous to go with your tagine & salads
- mint tea – learn to make the famous mint tea & practice pouring it from a great height !

1:30 lunch ...

aprons off & head up to the roof where you can enjoy your first home-made tagine.



### **how far ahead can you book, if you are not staying at maison mk ?**

we take bookings up to 30 days ahead for the cooking course for external guests. If you are staying with us at maison mk, you can book at any time, it's one of the privileges for our in-house guests. All booking is online – just click on the link on this page.  
Sorry, we don't take children under 12 years old.

### **how many people will be on the course ?**

we take up to six people on each course, but if only one person is booked then the course still goes ahead. So between one & six people is the answer.  
If you want to make it an exclusive course just for one or two of you then that can be booked for a small premium.

### **who teaches the course ?**

the course will generally be taught by the head chef of gastro mk). In the event of illness, it will be taught by another of the gastro mk brigade. The course is totally hands on – you will rarely be sitting & watching ! But the atmosphere is very relaxed & laid back – just like everything at maison mk.

### **what do we cook ?**

the course teaches all the main Moroccan types of dishes. You will make a tagine from scratch, you will bake Moroccan bread (and take them to the local bread oven to bake), you will make Moroccan mint tea (and learn to pour it from a great height without covering yourself in hot tea !)



**maison mk**

 directions

directions to bar mk are shown on  
<http://www.maisonmk.com/pdf/directions.pdf>

Contact numbers :

Maison mk landline 00 212 (0)524 37 61 73

Managers mobile : 00 212 (0)661 09 61 27

Hotel Address – maison mk, 14 derb lafkih essbai, l'ksour, medina, marrakech.



**maison mk**