

MOROCCAN COOKING WORKSHOPS AT RIAD ABRACADABRA

Riad Abracadabra offers Moroccan cooking workshops based in the successful menu that is currently offered to its guests.

The Workshops are conducted by Fatima, our main Cook, with more than 15 years of experience and are held in the small cosy kitchen at Riad Abracadabra.

The lesson can be given from 2 attendees up to a maximum of 6 persons.

Once the Workshops are finished, participants dine on the meal they have prepared.

Typical Program

Around 11 in the morning, the Group visits with Fatima the fresh souk market of Sidi Ishak where they will find all sort of fresh products and they will buy all the necessary for the elaboration of the selected recipes. Our Cook will explain the different stalls and we will be authorized in taking photographs.

Around an hour later, back at the Riad, Fatima will explain us the bases of the Moroccan cooking. The dishes that will be elaborated are the following:

- Mint tea with small Moroccan pastries.
- Starter: assortment of Moroccan salads
- Main: To be chosen based in what the market offers but between the following dishes: tajine mcfoul, fish tajine, Artichoke and peas tajine, Season vegetable tajine, Chicken tajine, lamb tajine or cous cous.
- Desert: will be suggested Fatima.

Conditions

An apron form Riad Abracadabra will be given to each participant. Also a small notebook for noting all the receipts is offered.

Lunch or dinner of all dishes prepared is included.

PEOPLE	PRICE PER PERSON
2 persons	75 €
3 persons	70 €
4 persons	65 €
5 persons	60 €
6 persons	55 €

ENJOY COOKING!