Spend a day discovering the delights of Djebel Oueslat

Djebel Oueslat: a culinary journey through history and local produce

Immerse yourself in Kairouan’s hinterland and discover a thousand years of olive-growing history. This one or two-day experience is entirely dedicated to olives and to discovering our “Oueslat” estate, specialized in “Lguim Oueslat” organic olive oil and other local products. In the heart of the Jebel Oueslat mountains, we’ve been producing organic oils for generations. This tradition has been handed down from our ancestors for over 9,000 years. Enjoy a mountain hike to explore the centuries-old olive oil ruins. During the olive season, you’ll take part in olive picking, salting and oil extraction. You’ll take part in culinary workshops led by our community and enjoy a local dish and unforgettable moments of exchange.

Period: Year-round (harvesting only during olive season)

Duration: 1 to 2 days, depending on your requirements.

Participants: Groups of 15 to 35 people minimum, 50 people maximum

Level: Accessible to all

Languages: French, Arabic, English, German, Italian, Spanish

Location: Domaine Dar OUESLAT, Oueslatia, Ain jloula, Haffouz, El Aala

Location: 57 minutes from the center of Kairouan (60km)

Transport: on request

Your host: Yassin Oueslati

I’m a young entrepreneur and an active member of environmental and heritage associations. My company, Juice & Joy, specializes in organic and natural local products. Olive oil is a product that we cherish and take great care with, as we do with royal jujube honey. As a young company, we’ve been able to innovate in the way we showcase our local products. We won three awards for best packaging 2022. My team and I offer culinary experiences to help visitors discover our region and its products.

Highlights of the experience

- A botanical hike to Djebel Trozza, Djebel Oueslat or Djebel Eserj (depending on availability);
- Meeting and exchange with the inhabitants of Oueslat ;
- Olive picking (during the season) ;
- Olive oil extraction (traditional and modern methods);
- Show-cooking workshop (preparation of Tajine, Mlaoui, Tabouna bread) ;
- Tasting of local products: Oueslati oil, goat cheese, honey, etc. ;
- Visit to a lavender and rosemary distillery.

Ideal if you’re looking for activities for…

- Schoolchildren ;
- Families ;
- Retirees;
- Hiking enthusiasts ;
- Solo travelers;
- Your company’s employees (Team Building…) ;
- Nature and Mediterranean cuisine enthusiasts, curious to discover new tastes.

The spirit

In the Oueslat mountains, we take you on a journey back in time through our region and its local produce. A visit to the three rock drawings takes you back to the Neolithic and the hunter-gatherer period. Oueslat is a land of many civilizations. Berbers, Romans and Arabs cultivated and used the oil for many centuries. Alongside the engravings, the ancient stone oil mills bear witness to a unique historical depth. This historic journey takes the form of a botanical hike where you’ll discover olive trees, as well as other local trees and plants. Olive-picking workshops, olive oil extraction using traditional methods, tasting sessions, entertainment by a folklore troupe from Gouleb, a local folklore

troupe… You'll plunge even deeper into our simple yet rich daily life. An emotional experience where you become part of our family.

We've got you covered…

09:00 – Arrival at the estate. Welcome and program presentation before a breakfast of local products from Djebel Oueslat. During the olive season, we set off to pick the olives, which we take to the traditional oil press to extract the olive oil. A special, emotional moment. We then move on to the olive oil market. Here you'll see several varieties from the region: Leguim Oueslati, oleaster, zabbouz, organic. Enjoy the smell of olives and the authentic atmosphere of the market.

After this market escapade, you'll attend a show-cooking of traditional breads (Tabouna, Mléoui, Tajine) and dance with the local troupe.

Our olive-growing escapade continues at the "Terzi" farm, where Dr Imen Oueslati will explain the biological and culinary specificities of our Oueslati oil and invite you to a tasting session. We'll then visit a modern oil mill, where you can see the whole process of extracting extra-virgin olive oil and taste it.

At lunchtime, you'll take part in a show-cooking workshop: barbecue and grilled salad with Oueslati olive oil.

After lunch, we'll head off to Haffouz El Mina for a show by Awled Jlass riders, a local cavalry show. For dinner, enjoy local dishes and specialities in the company of the inhabitants of Djebel Trozza El Alaa, who will tell you stories and legends of our region.

Departure for Kairouan. End of the day.

Price

- On request.
- Our prices include: the organization of the experience, the mediator's fees, the products

used and served during the experience and tasting, breakfast, lunch and dinner.
- Our prices do not include: transport, insurance.
- Terms of payment: please consult the host.
- Reservation and cancellation policy: consult host.

Recommendations for the workshop :

Comfortable walking shoes, a cap or hat.

Contact us

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PROGRAMME COFINANCÉ PAR L'UNION EUROPÉENNE

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