

Come and make Pain de l'Amour at Tata Hania's house



Local culinary immersion in Tozeur

In the heart of south-east Tunisia, I invite you to experience unforgettable moments in my own home and with my family. In a friendly atmosphere, I teach you my know-how and ancient techniques for preserving spices and products from our oases. You'll take part in the preparation of "Mégdiya lel Oula Jridiya" love bread and discover the secrets of Tzeuroise cuisine using local produce from our oasis.

Period: year-round

Duration: 1/2 day

Participants: 1 to people

Level: Accessible to all

Languages: Arabic

Location: In the center of Tozeur, Médina El Kitna, Route de la Gare

Transport and accommodation: Not included in the experience

Your hosts : Hania Belkhiri (known as Tata Hania) and her family



I'm originally from Tozeur, the beautiful oasis in south-western Tunisia. I decided to set up my own business and make a living from my passion: cooking and local produce. My expertise in traditional Tunisian cuisine is recognized by several organizations, which have awarded me certificates of recognition.

Highlights of the experience

- A unique homestay experience in Tozeur ;
- Discover Saharan culture and cuisine;
- Authentic cultural immersion and human experience;
- Introduction to techniques for preserving spices and local products;
- Preparing traditional meals;
- Multi-generational and multi-cultural moments of sharing.

Ideal if you're looking for activities for...

- Retirees ;
- Solo traveler ;
- Women's tourism ;
- Passionate about cooking.

The spirit

In my family, joie de vivre is a motto. In an atmosphere of ancient traditional songs, smiles and lively laughter, I welcome you with my family and accompany you in this immersive and authentic experience in the world of oasis products and cuisine. Imagine yourself in a spontaneous, natural atmosphere and experience with us the gastronomic and culinary traditions of Tunisia's Saharan regions.

We've got you covered...

Arrive home and meet the family. Discussions over tea.

After a tour of the house, we'll start by preparing pain d'amour, date syrup and spices. You'll find out what ingredients you need before you start mixing. Using simple methods, I'll teach you how to prepare your spices and show you the traditional ways of preserving them. You can take your preparations home with you at the end of the experiment. After cooking the meal and the pain d'amour, we'll take the time to savor these delicacies and discover the different flavors of our dishes. We'll finish with an Arabian tea and coffee before you leave.

Price

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

Contact us

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