

Goat's cheese and olive oil experience in the heart of the Ben Ismaïl family reserve



Immersion at Triomphe Thuccabor near Béja

Visit one of Tunisia's best family reserves for a taste experience that blends goat's cheese and olive oil. You'll have an unforgettable time discovering the reserve, its olive groves, our beautiful goats and cheese-making workshops. After this half-day event, you'll leave with unforgettable human and culinary memories. We offer you a total immersion in the world of goat breeding and olive oil production through our olive tourism packages, which include a visit to our goat farm, milking parlour, cheese dairy, olive grove and organic mill, before continuing with an academic tasting session and a special Tunisian gastronomy lunch.

Period: September to June

Duration: One day

Participants: 4 to 30 people

Level: Accessible to all

Languages: French, Arabic.

Location: Triomphe Thuccabor, Domaine Ben Ismail, Toukabeur Medjez Bab Béja

Location: Ben Ismaïl Family Reserve, Majaz Al Bab

Transport and accommodation: Not included in the experience

Your hosts: Salah, Maher and the Ben Ismaïl family

For eight generations now, our family has owned this farm and carried on a century-old tradition of producing local products: olive oil and cheese. We're olive oil experts and tasting experts. Our tasting

school is recognized by several national and international universities and organizations with which we collaborate in the field of research (Tsukuba University, Clarkson...).

Highlights of the experience

- Visit a farm run for eight generations;
- Discover the world of goat cheese and the entire value chain;
- Discovery of the goat farm and introduction to milking;
- Visit to an organic olive grove;
- Immerse yourself in the world of organic olive oil;
- Cheese-making workshop and oil press.

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

- Families with children and teenagers;
- Couple's getaways ;
- Retirees;
- Groups ;
- Your company's employees and partners (Team building) ;
- The adventurers ;
- Students.

The spirit

In a family atmosphere, we offer you a unique experience in a century-old estate on the outskirts of Béja. Our estate is steeped in history. The olive trees will tell you the story of a magical tree that has stood the test of time, and the mills the story of the men and women who have loved this land and nurtured it day after day. In our company, you'll discover the essence of olive oil and goat's cheese, and taste the different flavors of these organic local products.

We've got you covered...





Arrival at the Ben Ismaïl estate. Welcome and presentation of the experience and the day's activities. During this experience, you'll enjoy an unforgettable visit to the region's finest olive-growing estate. After visiting the olive grove and traditional mill, you'll head to the goat farm to meet our beautiful, graceful goats. After the milking session, we move on to the cheese-making workshop. Here you'll see how goat's milk is processed and how the different cheese products and flavors are produced.

You continue afterwards with Salah and Maher for a tasting session of our tasty local products: olive oil and goat's cheese. Taste the different olive oils and formulations. All in a family atmosphere, with interesting anecdotes about our estate and local culture.

After the tasting, a special lunch of Tunisian and local delicacies awaits you.

Price

- On request.
- Our prices include: organization of the experience, visits, products used and served

during the experience, tasting and lunch.

- 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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- [Facebook](#)



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