Learn how to make your own fresh cheeses in the Béja countryside!

A culinary experience in a splendid forest region!

Take part in milking cows on a beautiful farm and make your own fresh cheeses with Ali, farmer and cheese maker. Experience the secrets of dairy products and savor fresh cheeses accompanied by a variety of traditional breads baked over an open fire.

Period: year-round (especially in spring, when most plants are in bloom, creating a wonderful natural tableau).

Duration: ½ day

Participants: 25 to 50 people maximum

Level: Accessible to all

Languages: French, English, Italian, Arabic

Location: Cité El Bihra

Location: Béja Nefza road (30mn from Tunis), halfway between Béja and Tabarka

Transport: Not included in the experience (On request)

Accommodation: Not included in the experience

Your host: Fadi Hamzaoui

Originally from Béja-Nefza, I'm passionate about nature and cheese. A few years ago, I decided to open my workshop and farm to the public to share my know-how and passion.

Highlights of the experience

- An authentic experience in an unusual natural setting;
- A culinary immersion in the world of fresh cheeses;
- Introduction to cheese making and the different types of fresh homemade dairy products;
- Share a convivial, multi-generational and multicultural moment;
- A unique experience at an affordable price that can be achieved in bad weather;
- Enjoy the beauty of the region, its natural resources and the way of life of the native population.

Ideal if you're looking for activities for…

- Families with children and teenagers
- Retirees
- Solo traveler

- Work meetings
- Hiking group
- Women’s tourism
- Team Building
- Travel enthusiasts
- Curious about nature

The spirit

Between sea and mountains, I welcome you to my studio nestled in the heart of an oak forest and mountain massifs in the Nefza region. In this wonderful place where I grew up, I discovered a natural area rich in botanical species (forest, myrtle, thyme, rosemary) thanks to the abundance of water. Not far from where I live, the Sidi El Barrak dam on Tunisia’s northern coast is the country’s second largest hydraulic structure. I invite you to experience a culinary immersion on our breeding farm, in a quiet place far from city noise and pollution. A day of relaxation, discovery and sharing, during which you can take part in milking cows, cheese-making and other culinary activities in an exceptional natural setting.

We’ve got you covered…

Welcome to Khairate El Malika farm. After a warm welcome and introduction to the day's activities, we'll set off on a tour of the breeding farm. Meeting the cows and milking are special moments in this experience and in the cheese-making process.

We'll be continuing the experiment in the cheese-processing workshops. Join us as we show you the cheese-making process and the different varieties of cheese we produce. We'll start by preparing the curds for shaping and cheese-making. You'll discover the different plants and flavours that you can also combine with your cheese.

During the tasting, you'll enjoy your home-made cheeses and a hearty breakfast made with local produce and specialties from our region.

Price

- On request.
- Our prices include: exceptional breakfast, café au lait, whey, curdled milk, fresh cheeses, rigotte, forest honey, olive oil, harissa, preserved olives, lemonade, tabouna bread, m'basses and mlaoui, omelette, hard-boiled eggs and a 0.5-liter bottle of mineral water.
- Our prices do not include: transport, insurance.
- Terms of payment: please consult the host.
- Reservation and cancellation policy: consult host.

Recommendations for running the workshop smoothly

- Comfortable shoes ;
- Hat or cap.

Contact us

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