

Farmhouse cheese-making and tasting workshop at Casa Del Formaggio in Ain Draham





An authentic experience to explore the world of cheeses and their different combinations.

Would you like to get away from it all and spend some unforgettable time in a unique setting? I invite you to a delicious culinary discovery, in a magnificent setting in the heart of the Kroumirie mountains at Ain Draham. Here, cheese is cherished and shaped in a variety of ways to extract its best flavors. In this tasting workshop, you'll have the opportunity to immerse yourself in my world, to enjoy our cheeses as much as our company.

Period: September 15 to June 15

Duration: 02h30 to 03h

Participants: 10 to 12 people.

Level : all levels, especially over 6 years old.

Languages: Arabic, English and French

Location: La Casa Del Formaggio, rue des cerisiers, Ain Draham

Transport and accommodation: Not included in the experience, accommodation for 4 adults and 3 children possible.

Your host: Haykel



Passionate about nature and the great outdoors, I'm a cheese maker and creamer from Ain Draham.

During your visit, I'll open the door to my little world and share my passion and knowledge with you through this tasting workshop.

Highlights of the experience

- Immersion in country life, typical of the Khroumirie region;
- Meet and chat with a cheese expert;
- Preparation of local cheese dishes;
- Taste the products you have made and our delicious recipes;
- Experience a unique moment in a family atmosphere;
- Great moments of discovery and sharing.

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

- Families with children ;
- Solo travelers;
- Groups of friends ;
- Retirees;
- Lovers of good food.

The spirit



Our farm has been in operation for five years. It offers an authentic setting for your activities. Like a

member of the family, you'll be introduced to ancestral know-how, handed down from generation to generation. Travel back in time to taste our Chakhchoukha from the Kroumirie mountains.

It's an invitation to escape into a natural environment and enjoy a culinary and ecological experience in a family setting, where gastronomic discovery blends with the discovery of Berber culture.

We've got you covered...

Arrival at the farm. Welcome and exchanges around the Berber experience and culture of our region.

For a few hours or a whole day, you can experience an immersion in the heart of nature, with the possibility of taking part in creative cheese-making workshops for creamy, peppery and peperencino cheeses, or sharing an unforgettable meal in the country house.

During this immersion, you'll taste our best cheeses. We've also concocted a native menu rooted in our Berber culinary traditions. It's a rich, well-balanced menu, with a starter of potatoes stuffed with melting cheese and a Hrouss dish, followed by Chakhchoukha with free-range chicken and, for dessert, Asidet zougou, an Aleppo pine kernel cream seasoned with walnuts.

Price

- On request.
- Our prices include: organization of the experience, tour, tastings, lunch.
- Our prices do not include: Transport, insurance and extras.
- Terms of payment: please consult the host.
- Reservation and cancellation policy: consult host.

Recommendations for running the experiment smoothly :

- Bring comfortable clothes for the workshops.
- Alcohol is not allowed, neither brought nor served.
- All our ingredients are Halal-certified.
- Just enjoy your meal.

Contact us

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- Facebook
- Instagram

