

Come and cook local dishes at Domaine El Htouba with Amine!



A unique culinary experience in the Nabeul hinterland

Immerse yourself in organic cuisine at Domaine El Htouba thanks to a passionate family and a refined, eco-friendly estate where the ancestral art of passementerie is combined in different eras. A bridge between past and future generations who share the same passion for nature, creation and refinement. You'll discover tomato, chili and strawberry plantations, and take part in the preparation of local organic dishes.

Period: Year-round (2 months per season depending on harvesting of fresh crops)

Duration: One day

Participants : Max 25 pax

Level: All

Languages: Arabic / French / English / Italian

Location: Domaine El Htoub, (Sté ICK), Korba

Transport and accommodation: Not included (transport and accommodation can be added)

Your host: Amine Boufaeid

As a young entrepreneur from a long line of passementier craftsmen, I founded the estate to pass on my family's heritage and perpetuate the estate's history.

Highlights of the experience

- A pleasant setting between sea and mountains;
- Discover an organic farming estate;
- Help pick fresh seasonal produce;
- Visit the workshops of local artisans;
- Tasting of local specialities;
- Preparation of traditional local dishes.

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

- Families with children ;
- Retirees;
- Couples;
- Solo travelers;
- Groups of friends,
- Nature lovers;
- Organic farming enthusiasts.

The spirit

In a former trimmings workshop founded by my grandmother a few decades ago, I invite you to our El

Htoubâ château. An exceptional place where finesse is present in every nook and cranny. Both a workshop and a guest house, the El Htoubâ estate is part of a vision of sustainable tourism. It's a warm and friendly place to perpetuate the know-how of passementerie, as well as organic and local cuisine and culture. I invite you to experience unique moments as members of the family.

The El Htoubâ estate also stands out for its special climate, its strategic location, its exceptional landscape (near the Korba lagoon separated from the sea by a sandy barrier), its history, its heritage, its agricultural offer and its calm, relaxing atmosphere. The project is positioned within this alternative tourism framework (organic products, rural environment and visits to neighboring craft workshops).

We've got you covered...

Arrival at El Htoubâ estate. Welcome and explanations of how the experiment works.

After a brief explanation of the history of the El Htoubâ estate, we set off to explore its various sections: premises and trimmings workshop. We continue with the vegetable garden, to discover our lines of organic vegetables.

We continue on to the kitchens after picking up what we need to make one of our local dishes. Our chef will show you the ingredients before you start preparing. Depending on the season, we'll be making Korba specialties, using chili to prepare dishes such as Achar bil Kamoun or chakchouka korbâ, among others, tomatoes to make Ojja Korbâ with farm eggs, Tabouna bread and strawberries to make a beautiful and delicious cake.

Comfortably seated, it's time to savor these culinary wonders and appreciate the natural, organic products.





Price

- On request.
- Our prices include: design and organization of the experience, accompaniment, tour, tasting, lunch.
- Our prices do not include: transport, accommodation, insurance, extras.

Recommendations for running the experiment smoothly :

- Possibility of staying on site.

Contact us

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