

Make your own goat's cheese on an ecological farm in Ain Drahem



A unique ecological and solidarity experience

Make your own cheese on our ecological farm in Ain Drahem, 50 km from Jendouba. At Green Village, goats are queens, and we pamper and pamper them! We'll take you back to the roots of simple, rural living in a paradise-like setting. Through this experience, you'll discover the Ain Drahem region, immerse yourself in our farm and taste your own cheese!

Period: year-round

Duration: Half a day

Participants: 7 to 10 people

Level: Accessible to all

Languages: French, English, Arabic

Location: Green Village educational farm

Location: Hwayzia Babouch, Ain Drahem, 1.5 km from route nationale 17

Transport: Not included in the experience (On request)

Accommodation: Possibility of staying in the village (2500DT at the chalet, 200 DT at the campsite).

Your host: Noura Nouioui



I specialize in cheese-making. In 2022, my friends and I set up a women's cooperative specializing in the processing of organic produce. We're a team of young enthusiasts, happy to share our passion for cheese and traditional cuisine based on local produce from the mountains of Ain Drahem. Our products are 100% local and certified.

Making goat's cheese is one of our great specialties, but also our great passion. For milk, we have a small herd of Alpine goats. For several years now, we've been organizing goat cheese-making workshops. Unique moments where you can learn to make cheese in your own home...

Highlights of the experience

- An ecological and sustainable experience far from the beaten track;
- Practical workshops on a certified farm;
- An experience that is both human and supportive;
- Visit to an ecological farm;
- Awakening the senses and returning to nature;
- Introduction to goat cheese making;
- Human moments of sharing with local producers;
- Experience adaptable to all ages and levels.

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

- Families with children ;
- Retirees ;
- Solo traveler ;
- Tourism for women ;
- Team Building ;
- Passionate about culture, heritage and gastronomy;
- Regenerative tourism.

The spirit



Green Village, our educational farm, is nestled in the mountains of Aïn Draham. In operation since 2022, it's a farm, a link in the agri-food chain, an ideal place to discover the origins of our local gastronomy, raise environmental awareness and educate people about sustainable development. It's a return to nature that we offer our guests, and an invitation to a total change of scenery guaranteed. You'll be helping to protect our heritage by having a wonderful experience making artisanal cheeses, or helping to prepare gluten-free products and meals, or distilling aromatic plants.

Experience moments of relaxation through yoga or by taking part in a hike among the trees and natural springs. Caress baby goats and wait for the hens to lay eggs to make herb omelettes. Save an endangered plant, a great gesture for our planet and humanity.

We've got you covered...

9:30 am - Arrive at Green Village and meet our teams. Presentation of the day and program. We'll be talking about history, our farm and the day's topics: cheese and goats!

Your day begins with a visit to the farm and our goatherd. You'll discover the secrets of the cute Alpine breed before moving on to the workshop. Thanks to their milking, we make our delicious-tasting cheese. The demonstration of old-fashioned milking is a unique experience... We invite you to try it out. Your initiation begins with a presentation of the workshop, the tools and techniques used to make cheese and, of course, our goats' milk: the basic ingredient in our recipes. You'll be amazed at how easy it is. All you need to do is master its subtleties.

You'll then put on the cheesemaker's outfit (apron, cap, gloves, overshoes and mask) and let the adventure begin. With our assistance, you'll learn the basic gestures and techniques for making cheese with a unique taste. We share with you our recipe and secrets for making cheeses with a unique taste. It's up to you to make a typical cheese with your own hands.

At the end of the workshop, we invite you to a tasting session with recipes for aperitifs, starters, main courses, sauces and desserts to celebrate goat's cheese. You'll taste your own mature cheese and discover the stories behind each type.

Price

- On request.
- Our prices include : The organization of the experiment, the fees of the mediator-trainer, the products used and served during the experiment and the tasting, (raw goat's milk, PH meter, thermometer, animal rennet, ferments, molds, pasteurization equipment ...).
- Our prices do not include: Transport, insurance.
- Terms of payment: please consult the host.
- Reservation and cancellation policy: consult host.

Recommendations for running the experiment smoothly

Comfortable walking shoes, a cap or hat.

Contact us

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