

Val'Oasis introduces you to the secrets of date cultivation!



Become an oasis dweller for a day, less than an hour from Kebili!

Immerse yourself in the Val'Oasis family! Discover the cultural and culinary authenticity of the oasis by learning the secrets of dates. Take part in the preparation of date syrup, date jam, energy bread made from dates or date coffee, prepared in the ancestral way, and enjoy tasting these gastronomic wonders of our oases, true moments of oasis indulgence. Plus, explore the GDA Val'Oasis craft village and meet the local artisans who perpetuate the region's artisan traditions.

Period: All year round

Duration: Half-day

Participants: 2 to 30 people (for more than 30 people, please contact us)

Level: Accessible to all

Languages: French, Arabic, English, Italian (On request)

Location: GDA Val'Oasis, Village d'artisanal Telmine 5km Kébili, 10 minutes from Kébili

Transport and accommodation: Not included in the experience (On request)

Your guests

Najet Ben Mabrouk

I'm a 29-year-old entrepreneur, environmental activist and SDG's advocate, and also CEO of 4 Oasis Food Initiative. After my studies in biotechnology, where I obtained a master's degree, I worked as an activity coordinator for the Tunisian Association for Energy, Water and the Environment. I'm leader of the NELIS One Million Leaders initiative. I am Alumni Solution Lab 2022 for business management in partnership with Fraunhofer University, and Alumni Women in Action 2022 Friedrich Ebert Stiftung Foundation. I was awarded best green business idea and 2nd prize in the Go Green competition at the Global Week of Entrepreneurship 2022. I'm also a laureate of the Innovative Sustainable Start-ups for the Mediterranean program and a laureate of a summer university in 2023. I'm also Leader of WYSE Global Change Makers, Lead Like a Girl 2023 fellowship and a member of the Global Youth Alliance, YPS MENA alliance.

Imen Ismaili

Originally from Kébili, an oasis in the heart of the arid Tunisian desert, I'm a passionate environmental entrepreneur. Coming from a long line of oasis farmers, I grew up appreciating the culinary treasures of my region. Inspired by the richness of the flavors and ancestral history of oasis dishes, I decided to share this culinary heritage with as many people as possible. With determination and creativity, I created my GDA Val'Oasis with other women activists. Our aim is to preserve and promote traditional oasis recipes, while adding a modern, innovative touch. We want to give people the opportunity to discover the authenticity of oasis flavors.

Val'Oasis works closely with local farmers, sourcing fresh, high-quality ingredients directly from date palms. We make a point of respecting traditional cultivation methods, thus preserving the integrity of our products. Dates, figs, almonds and aromatic herbs are carefully selected, making each dish an ode to the natural riches of our oases.

Highlights of the experience

- Culinary authenticity: "4 Oasis Food" offers an authentic gastronomic experience, highlighting the traditional flavours and unique recipes of the oases. Dishes prepared with local ingredients allow visitors to discover the true cuisine of the oases, preserving their culinary heritage.
- Oasis discovery: thanks to this experience, tourists have the opportunity to discover not only the local cuisine, but also the picturesque landscapes and natural environment of the oases. This offers a complete immersion in the culture and way of life of the oasis inhabitants.
- Meeting the locals: "4 Oasis Food" encourages interaction between visitors and oasis inhabitants. Meals shared with local families or in traditional restaurants offer an opportunity for cultural exchange and mutual understanding.

- Sustainability and social responsibility: the initiative emphasizes sustainability by promoting the use of local ingredients and supporting regional producers. This contributes to the economic development of local communities and encourages environmentally-friendly practices.
- Culinary innovation: “4 Oasis Food” also offers modern culinary tips, combining oasis culinary traditions with innovative concepts. This attracts food lovers looking for unique and creative experiences.
- Promoting responsible tourism: by highlighting local culinary culture, the initiative promotes responsible, respectful tourism that values the traditions and resources of the oases, while minimizing the negative impact on the environment.

By combining culinary authenticity, oasis discovery, encounters with locals, sustainability, culinary innovation and the promotion of responsible tourism, the “4 Oasis Food” experience offers a complete and attractive approach to culinary tourism in the oases, providing visitors with an unforgettable and enriching experience.

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

The “4 Oasis Food” initiative can benefit several groups of people and make a significant contribution to their experience and knowledge of oases and local culinary culture.

- Families with children ;
- Individual or group ;
- Retirees ;
- Solo traveler ;
- Women's tourism ;
- Team-building activities ;
- Passionate about culture, heritage and gastronomy.

The spirit

In the heart of the scorching desert, where the sand dances with the wind and the sun crushes the earth with its relentless heat, lies a treasure trove of rare beauty: the Nefzawa oasis. Nestled between endless dunes, this haven of peace embodies the life that defies aridity, and the value of the dates that blossom in its majestic palm trees is a symbol of resilience and abundance.

Each golden date, carefully ripened by the expert hands of the locals, contains much more than just its sugary sweetness. It is the fruit of the hard work of farmers who, like guardians of the desert, perpetuate an age-old heritage. Their patience and skill melt into every bite, reminding us that nature, even in its most rigorous constraints, can offer incomparable treasures.

The Nefzawa oasis is also the bearer of seven virtues, which flourish like oases in the hearts of its inhabitants. Generosity, solidarity, hospitality, wisdom, perseverance, gratitude and harmony are the pillars on which this community is built. In this blessed place, generosity translates into the unconditional sharing of every harvest. Solidarity unites residents in times of joy and hardship, creating a strong, caring social fabric. Hospitality is offered to all travelers, who are welcomed with warmth and respect, like members of the extended family. Wisdom is passed down from generation to generation, carrying with it the teachings of ancestors and a profound knowledge of the cycles of nature. Perseverance encourages people to cultivate their dreams, even in the face of the toughest obstacles. Gratitude guides them to a sincere appreciation of every day, every sip of fresh water and every harvest moment. And harmony reigns supreme, creating a precious balance between man and nature.

We've got you covered...

During the day, you'll discover the ancient oases, the different types of dates, and ancient preservation and packaging practices. Then discover Telmine's ancient monuments and craft village. You'll visit the estate and the workshop where syrup, coffee and date jam are made, and learn the secrets of Telmine tradition. After a demonstration of date palm varieties and the transformation process, you'll be invited on a sensory journey through the tasting of various dishes: the famous Deglets Nour dates, and other local products (syrup, jam, even energy bread, date coffee and oasis honey).

- 9:00 am - Arrival at GDA Val'oasis, welcome drink and briefing for the day.
- Departure for Oasis Telmine for a tour of the artisanal village, a guided tour of the date processing workshops and discovery of the oasis ecosystem. Afterwards, a visit to the packaging unit before an introductory tasting session of various oasis products to familiarize you with the characteristics of each date-based product.
- Lunch in the fields and free time before visiting the handicraft workshop in the village of Telmine.
- Return to hotel or eco-village. End of experiment.

Price

- On request.
- Prices include: organization of the experience, fees for the mediator-trainer, products used and served during the experience and tasting, breakfast and lunch.
- 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

Bring comfortable shoes for walking, and a cap or hat for strolling through the Telmine village oases.

Contact us

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