

Take part in the making of the largest Mella bread with the local population



An immersive culinary experience as part of the Hazoua International Tent Festival

Experience the magic of the Tunisian desert and immerse yourself in the habits and gastronomic culture of the local population. On the occasion of the Hazoua International Tent Festival, I invite you to make a unique discovery, experience a festive atmosphere and take part in the making of the world's largest Mella bread and its entry in the Guinness Book of Records. You'll discover an authentic traditional bread that takes you back to the deep history of the nomads who have roamed the desert since the dawn of time.

Period: October 31 to November 3, 2023

Duration: One to 4 days at your convenience

Participants: no minimum or maximum

Level: No level required

Languages: French, English, Italian, German,...

Location: Hazoua

Transport and accommodation: Not included in the experience, but can be arranged by participants.

Location: Hazoua, 60 km from Tozeur

Your host : Belaid

Highlights of the experience

- Participation in the 27th edition of the Hazoua desert tent festival;
- Immersion in Saharan and nomadic culture;
- Exchanges and sharing with the local population;
- Discover the local gastronomy;
- Take part in making the world's largest Mella bread;
- Participation in the entry of this feat in the Guinness Book of Records;
- An atmosphere of festivity and celebration in the Saharan tradition.

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

- Families with children ;
- Lovers of cultural and culinary discoveries ;
- Lovers of immersive experiences ;
- Friends and groups of friends ;
- Desert lovers ;
- The adventurers ;
- Couples on a Southern getaway;
- Retirees.

The spirit

Through this experience, I invite you to join in the celebrations of the Haouza International Tent Festival. A unique opportunity to discover the history, culture and gastronomy of the region of my origins. There's plenty of opportunity to meet, chat, sing and dance. And what's more, you'll help make the world's largest Mella bread. A bread that has endured through the ages and is a culinary heritage shared by the populations of all the deserts of the Maghreb and Arabia.

Mella or Milla bread is considered one of the most important popular dishes in southern Tunisia. Its history dates back to pre-Islamic and early Islamic times, as historical studies show, and it is considered one of the most common breads in the Arabian Gulf. However, his preparation in Tunisia is different. I invite you to discover it by joining us in the making of this bread baked in the sand.



We've got you covered...

Arrive in Hazoua, greeted and immersed in the festival atmosphere.

You can visit and take advantage of the various activities planned during the festival:

- A theatrical stage for children;
- A cinema for children;
- Palm arts and crafts;
- Solar image workshops ;
- A fair in the form of workshops in Hazoua's working-class neighborhoods and artisans' homes.

You'll also help prepare and bake the largest Mella bread in the sand. This year, the organizers are targeting a diameter of 8 metres.

After baking, enjoy the bread and other local culinary specialties.

The festive atmosphere is incredible: songs, dances and local folklore are also on the agenda.

Price

- On request (depending on number of days and people).
- Our prices include: Organization of the experience, accompaniment and assistance, participation in the festival, participation in the preparation of Mella bread, bread tasting.
- Our prices do not include: Transport, accommodation, insurance.
- Terms of payment: please consult the host.
- Reservation and cancellation policy: consult host.

Contact us

Email :



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