

Me Habiba's traditional Pinart pastry workshop



Learn how to make Kef specialties with Aleppo pine

Period: All year round

Duration: Half a day

Participants: 1 to 15 people

Level: Accessible to all

Languages: French, Arabic

Location: Me Habiba patisserie, 3 rue de Maktar, Le Kef

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

Your host: Madame Habiba



Set up in the heart of the Kef medina since 1986 by its founder Habiba, our traditional pastry workshop combines sightseeing with a sensory pleasure that immerses you in the memory of childhood and tradition.

Highlights of the experience

- A unique culinary experience;
- Discover Tunisian pastry ;
- A cultural, gustatory and human immersion;
- Visit Pinart ;
- Creative Tunisian pastry workshop;
- Tasting, sensory discovery and great moments of exchange and sharing.
- Friendly and cheerful atmosphere;
- An experience adaptable to all ages and levels.

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

- Pastry lovers ;
- Lovers of culinary discoveries ;
- Families with children ;
- Retirees;
- Women travelers;
- Solo-Travelers;

- Works councils and employees;
- Schoolchildren and students.

The spirit

Pinart is much more than a pastry shop, it's a whole experience, in which you get to know a part of Kef's history. When it was launched, we conceived it as a gourmet showcase for our town of Kef, where we were doing our utmost to safeguard traditional know-how and the local natural wealth around the Aleppo pine. Today, we've turned it into the city's leading traditional specialist patisserie.

100% hand-made, our product ranges are both creative and gourmet. The food-making experience we offer calls on all your senses and creative abilities. With us, you keep the taste of a "sweet" memory of your visit to Kef that you can share with your loved ones by offering them the sweet taste of your escapade with us.

We've got you covered...

- Arrive in Pinart and meet our teams.
- After introductions and an overview of how your experience will unfold, we start with a tour of the Pinart workshop with video projection to discover the product value chain, our recipe books, pastries and souvenir boxes.
- We then move on to the pastry workshop. Here, you'll experience a special moment with our pastry chef. In two hours, you'll discover the secrets behind one of our creations. Pinart offers a variety of particularly high-end Tunisian and Keffoise pastries (pure butter, quality dried fruit) made from Keffoise Aleppo pine.
- After presenting the ingredients and the recipe, the chef will guide you through the various steps with his beautiful stories, anecdotes and curiosities about the recipe, the products and the customs of the town.
- After cooking, it's time to taste. What a joy to see your work come out of the oven, and what a delight to be able to taste your own pastry. At the end of your gourmet escapade, you'll take home a souvenir box containing the fruit of your creation.

Price

- On request.
- Our prices include: the organization of the experience, the fees of the mediator-trainer, the products used and served during the experience and the tasting.
- Our prices do not include: transport, insurance.
- Terms of payment: please consult the host.

- Reservation and cancellation policy: consult host.

Recommendations for the workshop :

Wear comfortable shoes and clothing.

Contact us

- Telephone / WhatsApp: +216 96 923 138
- Facebook



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