

LA TUNISIE CULINAIRE & CRÉATIVE

Comment y participer?



**Webinaire de lancement:
Lundi 20 février, 10h-11h30**

Information: routeculinairedetunisie@gmail.com



Webinar presenting the Culinary & Creative Tunisia project

On Monday February 20, more than sixty people took part in the webinar presenting the Culinary & Creative Tunisia project, part of La Route Culinaire de Tunisie.

The objective? Bringing together professionals and enthusiasts of Tunisian gastronomy around a common goal: to promote the richness of Tunisia's culinary heritage through the flagship products of six major regions:



Northwest Cheese



Harissa from Cap Bon



Center and Dahar olive oil



le Vin du Nord



South-West dates



Kerkennah Octopus

If you too would like to promote your know-how and develop new culinary tourism experiences, or simply share content to highlight Tunisia's culinary heritage, this project is for you!

Please feel free to submit your ideas and contributions by filling in the following form:

<https://docs.google.com/forms/d/e/1FAIpQLSfyccB-lqj9QYp5gygwjmS5XxKZemBnb0swDeFV1y6RLuje3w/viewform>

The Culinary Road of Tunisia is being developed as part of the “Promotion of Sustainable Tourism” project implemented by the Ministry of Tourism with the support of GIZ, and funded jointly by the German Federal Ministry for Economic Cooperation and Development (BMZ) and the European Union as part of its “Tounes Wijhetouna” program.