

# LA TUNISIE CULINAIRE & CRÉATIVE

*Comment y participer?*



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

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## **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>

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