

Learn how to turn dates into delicious products with Imen!

In search of the thousand and one flavors of dates

Imagine yourself living an extraordinary experience in southern Tunisia, in the workshop of an enthusiast. I'm passionate about promoting local products from my region. With me, you'll discover innovative ways of transforming dates into healthy, traditional food products (energy date balls, stuffed and filled dates). A pure moment of exchange and co-creation in which you'll learn and discover the thousand and one flavors of dates and make your own products and pastries.

Period: All year round

Duration: ½ day

Participants: 3 to 10 people

Level: Medium

Languages: French, Arabic

Location: Kébili el Ouati, Tunisia

Transport & accommodation: Not included in the experience

Your host: Imen Slama

Originally from Kébili, I'm passionate about dates and pastries. For this experience, I'm taking you to discover my kingdom, a small business I launched a year ago that specializes in processing dates and creating products based on this beautiful Saharan fruit.

Highlights of the experience

- An immersive experience with the founder of saveurs des dattes ;
- Discover the culinary know-how of southwest Tunisia;
- A hands-on workshop;
- Time for sharing and exchange;
- 100% local organic products;
- Friendly atmosphere and warm welcome.

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

- Solo travelers;
- Families with children ;
- Retirees;
- Food lovers and culinary travelers;
- Lovers of pastry workshops.

The spirit

When I saw the wealth of resources that were being effectively exploited, I decided to launch a project to add value to date products, knowing that I have experience in the culinary field and the ability to renew and develop myself. In a friendly, family atmosphere, I invite you to experience the simplicity and joie de vivre that characterize the people of southern Tunisia.

We've got you covered...

In just half a day, you'll learn how to process dates and then impress your family and friends!

Arrival at my workshop. Get in touch and talk about the experience you're going to have with me. I welcome you to my workshop, where I'll teach you all the secrets of dates: types, characteristics, tastes, flavors and different combinations with other products from my region.

In this workshop, you'll discover the techniques behind each association. Depending on your wishes, we'll work together to choose the most appropriate flavours and products for you.

After the class, we'll sit down together in the lounge to enjoy the delicious products you've made with tea or coffee.

Price

- On request.
- Our prices include : The organization of the experience, the training fees, the products used and served during the experience and the tasting (kitchen equipment, dates and dried fruit, tea and coffee...).
- Our prices do not include: Transport, insurance.
- Terms of payment: please consult the host.
- Reservation and cancellation policy: consult host.

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