



## Tour Name

---

Lonely Planet Experiences Private Marrakech Tour: Tajine Cookery Class

## Tour City

---

Marrakech

## Tour Snapshot

---

Receive a Moroccan masterclass on this private Marrakech tour that will send you home with supreme, inside knowledge of tajine making and the delicate art of market haggling. Smug home cook alert!

Experience the best travel stories for yourself. Join a local expert and uncover hidden gems on this city adventure hand-picked by the world's leading travel publisher. Lonely Planet Experiences powered by Urban Adventures bring stories to life in the best-loved cities around the globe.

### Highlights

- Learn to make a deliciously authentic Moroccan tajine with locals
- Explore some of the colourful souks of Marrakech
- Learn the Arabic words for key ingredients so you can shop like a local
- Cook in the beautiful setting of a classic Moroccan *riad* and get to know the family that live there

- Enjoy a delicious lunch – cooked by you!
- Each Lonely Planet Experience comes with six-months free access to Lonely Planet’s Guides App which includes over 8,000 destinations guides and unbeatable discounts to Lonely Planet Guidebooks

Inclusions: Local English-speaking guide, lunch, recipe sheet.

Exclusions: Hotel pick up/drop off, tips / gratuities for your guide and driver, items of a personal nature.

### **Schedule details**

- Duration:4 hours
- Meeting point:  
Outside Café France in Djemaa El-Fna. As you walk into Djemaa El-Fna through the main entrance this is a 3-storey café on the right side of the square. Look for the guide holding an Urban Adventures sign or badge.
- Find the exact meeting point with what3words: [///cobbled.burns.line](https://www.what3words.com/cobbled.burns.line)
- Starting time: 9.00 AM
- Ending point:  
Djemaa El-Fna Square.

### **Full Itinerary**

---

Get ready for the ultimate private tajine experience on this one of a kind tour in Marrakech. From market to plate, you’ll learn how to whip up a tajine from scratch, using ingredients from the famous Marrakech souks. The best part of it all? You get to devour your tajine after you’ve made it!

We will start in Djemaa El-Fna, the centre of all the action in Marrakech before heading into the souks. Here your local host will teach you the Arabic words for all the ingredients you’ll need to cook your tasty tajine, giving you insider knowledge for your shopping experience.

The souks are the legendary markets where all the locals shop for food in Marrakech. Meats, vegetables, herbs, spices; the souks have all the freshest produce you'll need for cooking Moroccan cuisine, and with your new Arabic skills you'll be able to order exactly what you want from the locals. (And if not, the local vendors will be happy to teach you more food vocabulary!). **Please note:** the markets of Marrakech are still very traditional, when we purchase the chicken for the tajine dish, occasionally you may see the animals being slaughtered ready for sale, as is the custom in Morocco. If you would prefer to leave this part to the imagination, please let your Guide know.

Now it's time to get your cook on! During your hands-on cooking class the chef will be giving you step-by-step instructions about how the locals cook the perfect tajine. You'll learn all about the key ingredients and spices needed to make it as authentic as possible, the perfect skill to take home from your Marrakech travel experience.

The class takes place in the beautiful setting of a traditional Moroccan *riad* (house), where you will meet the family and hear about medina life for a Marrakech family. Finally, it's time to eat. You'll get to savour the fruits of your labour and the food will taste even better as you've made it with your own two hands! Your local guide will then take you back to Djemaa El-Fna Square where your private tour will finish. From here your guide can give you directions back to your hotel or you can continue to shop in Marrakech's beautiful souks.

When you're trying to decide what to do in Marrakech, make sure you don't miss out on this epic tajine adventure, a truly authentic experience like no other in the city!

**Note:** *All through Djemaa El-Fna there are fake guides who will try to convince you to do a tour with them. Please make sure you find the official guide, who will be holding an Urban Adventures sign or badge and will be waiting for you in front of the café.*

### **Additional information**

Inclusions: Local English-speaking guide, lunch, recipe sheet.

Exclusions: Hotel pick up/drop off, tips / gratuities for your guide and driver, items of a personal nature.

Dress standard: Morocco is considered by many to be a liberal Muslim country. Many Moroccan women do not wear headscarves, for example, but you may find that Morocco is very conservative compared to what you're used to at home, so you should dress accordingly. As a general guideline your shoulders, chest, and knees should be covered at all times. Wearing shorts (men or women), low-cut tops, and showing midriff is not recommended as it will restrict your entry into buildings of a religious nature and family homes. Covering these parts of your body will be considered as respectful amongst the locals. Lightweight sleeved shirts, trousers and skirts are respectful, cover your body, and keep you cool in the heat.

Your Trip:

Confirmation of booking: If you have your voucher, your booking is confirmed. We'll see you at the start point. Get in touch if

you have any concerns or require more information via the email address or phone number (business hours only) on your voucher.

**Child Policy:** This is a child-friendly tour. Children under the age of 6 are permitted to join this tour free of charge. Children over the age of 6 will be charged the adult price. Please inform us at the time of booking if you'll be bringing a child under the age of 6 with you. You can do so in the special request box on the checkout page. For children above that age, please count them as an adult.

**Local contact**

Office phone number: +212 (0) 661 922 789

Email address: [info@marrakechurbanadventures.com](mailto:info@marrakechurbanadventures.com)