

# MOROCCAN COOKING CLASSES

Discover the secrets of  
Moroccan cuisine



L-A-L-L-A | O-U-R-I-K-A

kouzina Marocaine





# A BREATH OF FRESH AIR IN THE ATLAS MOUNTAINS

Just 55 minutes from the bustling heart of Marrakech lies Ourika – a lush green valley where the mountains meet the river. The landscape is alive with terraced gardens, sparkling water, and fresh mountain air.

Here, at Kenzara La Riviera, you are invited to discover the secrets of Moroccan cuisine through our hands-on cooking classes. Using vegetables, fruit, and herbs grown right on our own land, you'll create authentic dishes that capture the taste and soul of Morocco. From garden to plate, every ingredient is fresh, local, and full of flavour.

**L-AL-LA | O-U-R-I-K-A**

kouzina Marocaine



# EXPERIENCE MAKING YOUR OWN

Our chef, Fatiha, will guide you through the process – from hand-picking fresh produce in our garden to preparing classic Moroccan dishes in our open-air kitchen. You'll learn not just the recipes, but the stories, traditions, and techniques behind them. And for the full Moroccan experience, you can even bake your own traditional bread in our authentic clay oven – a delicious ritual that has been part of Moroccan life for centuries.

*You can learn to make:*

## **Traditional Tajines**

Sweet or savoury, beef, chicken, lamb, fish or vegetarian.

## **Moroccan Couscous**

Traditional couscous with vegetables and lamb, beef, chicken or vegetarian.

## **Traditional Moroccan Bread**

Handmade and baked in a traditional clay oven – the perfect companion to your tajine.







## THE REAL MOROCCAN HOSPITALITY

In Morocco, hospitality is an art. From the moment you arrive, you'll be greeted with a warm "Marhaba!" (Welcome!) and treated as part of the family. Whether it's a glass of sweet mint tea, freshly picked from our own garden, its fragrance filling the air, a plate of homemade pastries, or a friendly conversation, every gesture is genuine and from the heart.



# A FEAST BY THE RIVER

At Kenzara La Riviera, every dish is infused with the soul of Morocco – fragrant saffron from the valleys, warm cinnamon and cumin, fresh coriander, and the delicate aroma of wild herbs from Ourika. Here, the spices are not just ingredients; they are the poetry of Moroccan cuisine, bringing depth, color, and memory to every bite.





# A LITTLE ADVENTURE IN OURIKA

Life in the Ourika Valley moves at its own rhythm. Between cooking and relaxing, you can wander off for a gentle adventure—whether it's a slow stroll along the riverbanks or a playful pétanque match under the olive trees. Afterwards, cool down and linger by the pool, letting the mountain sun and shimmering water slow time to a perfect pause.

And as the hours drift by like a soft breeze, your tajine will have gently simmered to perfection—aromatic, tender, and ready to be enjoyed together.





# LALLA | OURIKA

kouzina Marocaine

Village Aghbalou  
Setti Fatma  
Commune Ourika  
42450

[info@lallaourika.com](mailto:info@lallaourika.com)

Scan the QR for  
more info about  
cooking classes:



[kenzaralafamille.com](http://kenzaralafamille.com)

Lalla Ourika is a creation of

*Kenzara*  
LA FAMILLE

RIADS • BOUTIQUE HÔTELS • MARRAKECH