

Everyday Standard

ES



magazine

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Food issue

How to open
a restaurant;
shop like a chef
& show your
guests a good time

In the mood for food

Nigella Lawson
on a lifelong
love affair

Label warning: poultry course from around the world DEUS Also You Anthony Bourdain's 5 Eggs & 5...

School dinners

Want to come back from your holiday with more than just a suntan? Try a cookery course. **Alistair Duncan** packs his wooden spoon and discovers that the world is his oyster, lobster and banana fritter



TAGINE MACHINE

Place La Maison Arabe

Where Marrakech, Morocco

What Founded in the 1970s, restaurant and place-to-be seen La Maison Arabe was transformed into a boutique hotel in 1998. The first place to run cookery classes in Marrakech, this stylishriad runs flexible day courses for up to eight people (residential and non-residential). Typically you either prepare an appetiser and a main dish, or a main dish and dessert. Meandering around Marrakech's lively souks to pick up exotic spices and cooking pot adds to the romance of the experience.

Who The hotel is owned by Italian Prince Fabrizio Rospo, son of the film director Mario Rospo. Workshops are conducted by a Jale (a traditional female Moroccan cook) with a translator (Arabic, English, French) on hand for linguistic assistance.

Learning lessons Learn to prepare classic dishes, such as chicken tagine with lemon and olives, or orange and cinnamon salad.

Cost Day workshops cost £70 per person for one or two people; £37 for groups of three to five; £30 for groups of five to eight. Hotel extra.

When Classes are available throughout the year. It's best to book but not essential.

Contact www.lamaisonarabe.com
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