Tour program (1)

**Cultural Taste Of Morocco Tour 10 D.09N**

**Day 1: Gray Boutique Hotel Casablanca, Casablanca**Ahlan wa Sahlan & Welcome to Morocco!

On arrival at Casablanca International Airport (CMN), you will be met by Private driver who is going to assist you during the whole tour. Transfer to your hotel.
 Depending on your arrival time the day will be at leisure,

Dinner will be at the famous restaurant Rick's Cafe . Overnight: Gray Boutique Hotel Casablanca.

**Day 2: Barcelo Fes Medina, Fes**
After breakfast, start your exploration at the Hassan II Mosque, one of the world's largest mosques, situated by the sea. It offers breathtaking views, adorned with stunning arches and walls, floors, and fountains adorned with intricate zellij tiles. Enjoy lunch at Casablanca's Marche Centrale, where you can savor the local flavors while acquiring fresh fish from the market and entrusting it to locals for preparation. Immerse yourself in the Art Deco architecture of Casablanca. Conclude the day with a welcome cocktail and dinner at your Riad in Fes, where you will spend the night.

Overnight: Barcelo Fes Medina

**Day 3: Barcelo Fes Medina, Fes**Star your day by discovering the world of Moroccan street food in Fes

You will visit three different food souks allowing the chance to try traditional Moroccan street food including dried meats, milawi, harsha, briwats, spicy sardines, spicy potato cakes, soups, olives and more. At the honey souk we’re you’ll be able to taste an array of delicious wild honeys, discuss their flavors and health-giving properties and find out why honey is so important in Moroccan cooking and Islamic culture. Investigate traditional cooking methods by visiting a furnatchi where the water for the communal bath house ‘hammam’ is also heated, and a 400 year old ‘furan’ or communal oven and bakery. Discover the world of spices and their uses and the secrets of the male-oriented domain of the tea den under the guidance of a culinary leader and storyteller. Or learn to bake bread in the 400 year old community oven with the baker overseeing your hands-on efforts. Take your hot bread to the honey souk to try it with 8 artisanal wild honeys, aged butter or khlia, spicy dried beef.

Depart for a guided tour of Fes el Bali (Old Fes) to learn some of Fes's history, tour the souks, see the mosques the Bounania Medrassa, visit the famous leather tanneries.

The Moroccan Culinary Experience The hands-on cooking classes take place right in the heart of a family house – the kitchen. This is a very intimate experience, staying in a villa with the family and being immersed into family life in Morocco. You’ll learn the intricacies of Moroccan cuisine and then of course savor your creations.

**Day 4: Imperial Glory Lodges, Erg Chebbi Desert**

Depart Fes and travel to Merzouga for a dramatic change of pace. Stop at Ifrane - the 'Switzerland of Morocco' and stroll around the quaint alpine streets. Enjoy lunch in Midelt and appreciate its giant statue of a bright red, juicy apple, commemorating the surrounding apple-growing region. Once you reach Merzouga, it's time for your 4WD transfer to your desert escape. Learn the topography of Erg Chebbi – the ‘Sea of Dunes’ – on an introductory jeep safari. Scale the magnificent rose-gold waves of sand as they sweep up from the rocky plains.

Check into your luxury desert camp, then mount a camel and set off for the fringes of the Sahara to experience sunset and the changing colours of the sands. Enjoy a Berber meal by the campfire with your group, complete with the traditional music of your nomadic hosts, and gaze up at the vast shroud of dazzling stars above that cloak the sky like diamonds. Overnight: Imperial Glory Lodges .

**Day 5: Kasbah Ennakhile, Morocco**

Take the road to the town of Rissani. Visit the local souk and experience a lesson on making Madfouna. Madfouna is the local stuffed pizza indigenous of the Sahara region. Continue the road via Alnif to Ait Ouzzine. Overnight in a Hotel in Nkob.

Overnight: Kasbah Ennakhile

**Day 6: Kasbah Yu Palace, Ouarzazate**

Visit Ait Ouzzine, a traditional Ait Atta Village nestled in the Jebel Saghro and Atlas Mountains. Morning tea and greet the family. Then take the road into the mountains. Participate and learn how to make Bourafain, a traditional bread of the Berbers made in the mountains with volcanic rock. Bourafin consists of dough, secret spices, herbs and animal fat that is stuffed and combined into a bread that raises high and wide.

Aït Ouzzine is a Berber village inhabited by over 300 families who live in beautifully painted crenulated kasbahs, with their own henna fields, water wells, livestock and gardens. This peaceful village is tucked away along an impressive desert route connecting the Draa Valley (Tansikht) and Rissani. Meet a local Berber family, partake in a cooking lesson of how to make traditional bread and a tajine.  Explore and tour the village by foot. Walk in the green fields and see how the traditional Berbers live with their gardens of herbs, live stock, and henna plants. Explore the village. Henna Party with the Berbers. Take the road to Ouarzazate. Overnight in Ouarzazate with Atlas Mountain Views.

Overnight: Kasbah Yu Palace

**Day 7: 2Ciels Luxury Boutique Hotel & Spa, Marrakesh**

Visit the Oasis of Fint, then take the road to visit Ait Benhaddou Kasbah and Kasbah Telouet. Continue the road to Marrakech. En route stop at an Argan Cooperative Meet the Moroccan women making Argan oil for the beauty industry. Tasting of Argan oil and Amlou. Lesson on how Amlous is made. Lunch in a local restaurant with cuisine made with Argan oil. Overnight at a Boutique Riad or Hotel in Marrakech.

Overnight: 2Ciels Luxury Boutique Hotel & Spa

**Day 8: 2Ciels Luxury Boutique Hotel & Spa, Marrakesh**Start the day with a visit of the Yves Saint Laurent Majorelle Gardens, then explore Marrakech’s most important sites – the Bahia Palaces, Mid-day discovery at the Koutoubia Mosque and its gardens. Lunch in one of the best roof toops  with  Moroccan cuisine.  Shop the souks of Marrkaehc. Explore Souk Semmarine and enjoy the Djemaa El Fna Square at dusk.  Before heading back to your Hotel, go on a food tasting walk of the famous Djemaa. Exotic eats of snail soup, sheep’s heads and more. Taste or watch. It’s all a food experience.

Overnight at a Boutique Riad or Hotel in Marrakech in Marrakech.

**Day 9: 2Ciels Luxury Boutique Hotel & Spa, Marrakesh**

Today you will have a new  Cooking Workshop The workshops are conducted by a dada (traditional Moroccan cook) or a chef from  Moroccan restaurant, and are held mall groups o work alongside a translator (Arabic/English/French), using easy-to-use modern equipment found in everyday kitchens. At the end of each workshop, participants dine on the meal they have prepared. At a typical half-day workshop, one learns to prepare an appetizer and a main dish, or a main dish and dessert.

Or cooking class at Amal Women’s Training Center  a non-profit organization seeking to support socially disadvantaged women in developing their professional careers and helping them find jobs to earn their livings. These women work together with 15 employees and 12 volunteers and get gastronomic training including Moroccan and international cuisine

**Day 10: Departure**

Today marks the end of your Magical Morocco Vacation. You take home a big smile and a lifetime of memories that much is certain! You will be transferred back to the Marrakech airport to board your flight.

*End of your tour to Morocco*