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Features traditional cuisine of Morocco.

The usual time for her is after the midday prayer. Rinse your hands before and after meals in a large bowl of water scented with rose oil. It is not customary to serve food in several stages - numerous dishes appear in front of fellow feast of several at a time. The first to eat "meze" - small cups with hot and cold salads and appetizers.

Among the traditional Moroccan dishes include the following:

Couscous ("couscous") - the main food product of many Moroccans, based on the balls made from semolina; usually served with meat and vegetables;

tagine is a stew with vegetables and spices cooked on a slow fire in a clay pot.

Restaurants offer dozens of options Tagine (price - from 25-30 dirhams), including chicken tagine with lemon and black olives; with honey; sweetened with lamb or beef; with fish or shrimp;

kaliya - lamb cooked with tomatoes, sweet peppers and onions and served with couscous or bread;

pastilla - a dish of thin dough filled with meat (lamb, chicken or pigeon meat) and almond paste;

harira is a soup of lentils, peas, lamb and vegetables.

Locals believe that the taste of authentic Moroccan food can be found only by tasting homemade dishes. Moroccans are very fond of a tasty and satisfying meal. So much so that there is even a proverb "All people eat to live, and Moroccans live to eat."

Cooking takes several hours, so true Moroccan food can be tasted only in the family. If to define the whole Moroccan food, I would say: "It melts in the mouth."

The favorite drink of the inhabitants of Morocco - sweet green tea with mint. Tea time with family and friends - one of the most important local ceremonies. Everywhere in the country they drink hot black coffee, which is sometimes brewed with the addition of cardamom. Of the spirits Moroccans prefer fig or date vodka - "Mahia", whiskey or gin.