

There is Some Moroccan traditional dishes:

1. Rfissa:

Rfissa is a food we prepared especially when a woman delivered. The basics of this food are the pasta that we made by ourselves, the organic chicken, and its bouillon. All those ingredients are cooked with precise spices.



2. Meat with dried prunes:

This one is made for special guests. It is cooked with onions, a mix of some special Moroccan spices (called "ras el hanout" in Moroccan dialect), and meat. At the end we put some fried almond and dried prunes cooked with sugar, butter, and cinnamon. We can add also dried apricots and/or slices of pineapple cooked the same way us dried prunes.



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