

# MOROCCO UNLIMITED

NEWSLETTER



A TASTE OF MOROCCO

#MOROCCOUNEWSLETTER



# DISCOVER THE MAGIC



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OUR GUEST: Nargisse Benkabbou

This month's newsletter is dedicated to the fantastic art of cooking, from the hands of an expert chef specialized in Moroccan food.

Nargisse has kindly accepted our invitation to share her experience and insights about the magic world of Moroccan cuisine.

Growing up in Belgium and living in London, Nargisse has found her passion in her Moroccan roots with fresh and innovating recipes that she regularly shares in her blog: "My Moroccan Food" where you can go through a magnificent collection of Moroccan recipes with a modern twist that surely will become your favourite resource when incursioning on Moroccan cuisine.

**MU: What is the most profound memory you have of Morocco?**

TC: "Spending the summer at my grand parents in Fez and walking around the medina with my mom and my aunts. When I was a child, my favourite moment was when my mom would buy me a pack of "Tango" (small chocolate biscuits)!".

**M U : How would you describe the Moroccan cuisine.?**

TC: "Flavourful, seasonal, fragrant, diverse and alluring."

**MU: How is being your journey as a cook specialized in Moroccan food?**

TC: "It's a lot fun, I chose to specialize in Moroccan cuisine because I love sharing my culture and also because it allows me to stay close to my roots..".

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**MU: In your opinion what is the Moroccan dish that foreigners enjoy the most?**

TC: "Chicken pastilla."

**MU: Tell us about the reception of the Moroccan culture and cuisine in your country of residence.?**

TC: "It's very well received! People in the UK love Morocco and Moroccan cuisine but most of them don't speak Arabic or French so modern Moroccan recipes in English are perfect for them."



# "THERE IS NO LOVE SINCERER THAN THE LOVE OF FOOD."

— GEORGE BERNARD SHAW".

**MU: What strategies you think need to be implemented to export Moroccan cuisine to the world.?**

TC: "Having more english speaking cooks who represent, promote and modernise Moroccan cuisine."

**MU: What dish would you recommend for a person that is starting on the Moroccan cooking adventure.?.**

TC: "Zaalouk."

**MU: What would you say is the secret to be a good cook..?**

TC: "The love of food, a good instinct in the kitchen and discipline..".

**\*Interview by Morocco Unlimited.**

All the pictures used in this publication were take from the blog: "My Moroccan Food", with the authorization of Nargisse Benkabbou.

This and our upcoming interviews can be found on our website: [www.morocco-unlimited.com](http://www.morocco-unlimited.com)





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