





BOOK OUR LAUNCH OFFER NOW

Up to \$600 on board credit\*

\* VALID ON SELECTED 2014 SAILINGS

ENQUIRE NOW

NATIONAL GEOGRAPHIC

# TRAVELLER

SUBSCRIBE ONLINE TODAY!  
JUST £18.99 FOR 10 ISSUES



- HOME
- MAGAZINE
- DESTINATIONS
- FAMILY
- SMART TRAVEL
- COMPETITIONS »
- BLOG
- SUBSCRIBE
- THE COLLECTION

Home / Destinations / Africa / Morocco / Marrakech: Cooking like a MasterChef

**MOROCCO**

## Marrakech: Cooking like a MasterChef

Deep in the souks of Marrakech, among the forlorn donkeys and wobbly carts piled high with round loaves, our small group slowly moves from stall to stall.

By Nick Boulos. Published on 20th May 2014



Log in  Tweet  0

We inspect the density of the tomatoes, nibble on prickly barbary figs and inhale the heady aroma of freshly ground turmeric, like fully-fledged foodies.

Only one of us, however, is wearing crisp chef whites. Keri Moss, joint-winner of *MasterChef: The Professionals* in 2012, is in her element. "Moroccan food is among the best in the world," she beams, before being distracted by the sweet-smelling and spongy coconut macaroons nearby.

Along with several other winners and finalists from the hugely successful cookery show, Keri is accompanying us on this special MasterChef Travel tour — one of a series that take foodies to some of the world's most-celebrated culinary corners. Among those also planned for later this year are India, Italy and China. "It's not about teaching people how to cook, but creating a travel experience with a strong emphasis on the cuisine of each destination — and eating lots of great food, of course," Keri explains.

And, so, for three indulgent days, our waistlines expand with alarming speed as we eat our way around Marrakech: from tagines in the city's finest restaurants to lamb barbecued in subterranean pits on blink-and-miss-them side streets behind the Jamaa el-Fna square.

MULTI-CENTRE and TAILOR-MADE HOLIDAYS

from **£389** TAKE A LOOK ▶



THE HOLIDAY PLACE

### SEARCH

### MOST RECENT

- 

THAILAND **City Life: Bangkok**

Thailand's bustling capital is burning brightly as one of the... [Read More»](#)
- 

SOUTH KOREA **Seoul city guide: 48 hours**

Adding 'play hard' to a 'work hard' ethic, the South... [Read More»](#)
- 

FEATURES **Lost cities: The world's greatest ancient settlements**

Follow in the footsteps of some of the world's greatest... [Read More»](#)

Safari Power Saver

Click to Start Flash Plug-in

ONE OF THE BEST VIEWS FROM YOUR DREAM VACATION



Learn More



Terms and Limitations apply

### MOST POPULAR

But it's not all play and no work. Back at our plush hotel, Dar Les Cigognes, we're put through our culinary paces under the watchful eye of its team of talented female chefs: ladies who've spent a lifetime perfecting old family recipes and have the curves to prove it.

They teach us how to 'fluff' piping hot couscous (easier said than done) and make super-thin pastry (again, easier said than done) before filling some with heavily seasoned beef and others with sweetened rice and raisins to create spring roll-like *briouates*. I like to think I display a natural ability, although I get the impression that tutting head chef Fouiza holds a different view.

Lunch is served up on the roof, on a sun-drenched terrace overlooking the walls of the 16th-century Badia Palace, crowned by stork nests. Alongside our perfectly prepared dishes are three glorious salads devised by Keri from ingredients sourced in the souk; the most memorable featuring smoky aubergine with fennel and blood oranges. There was not a crouton or drop of balsamic in sight.

The meal's star attraction, however, is the slow-cooked shoulder of camel: dark meat that surprises everyone around the table. Tender, succulent and delicious, it's devoured feverishly as Keri reveals what really went on behind the scenes of the hit TV show: putting up with Gregg Wallace's terrible jokes, impressing Michel Roux Jr with food he dislikes (white chocolate, apparently). There are other tales too, all washed down with free-flowing glasses of crisp Moroccan rose wine.

mastercheftravel.com

Follow @Nick\_Boulos 1,808 followers

Log in Tweet 0

<< PREVIOUS

NEXT >>

## RELATED ARTICLES



MOROCCO  
**Morocco: The Tizi n'Test**



MOROCCO  
**Sleep: Marrakech**



### FEATURES **Lost cities: The world's greatest ancient settlements**

Follow in the footsteps of some of the world's greatest... [Read More»](#)



### UNITED KINGDOM **Norfolk: Lotus Driving Academy**

Climbing out of the Lotus Exige S, a two-door, two-seat... [Read More»](#)



### PROMOTIONAL FEATURE **South Champagne: A sparkling destination**

Only 4 hours drive from Calais and 90 minutes from... [Read More»](#)

## OUR WEEKLY NEWSLETTER

Sign up to receive our latest travel features and competitions direct to your inbox

Email \*

Submit



### PROMOTIONAL FEATURE

#### South Champagne: A sparkling destination

Only 4 hours drive from Calais and 90 minutes from Paris by train... Aube en...

[Read More »](#)

## VOTE FOR US!



[HOME](#) • [ABOUT US](#) • [ADVERTISING](#) • [CONTACT US](#) • [PRIVACY POLICY](#) • [TERMS & CONDITIONS](#) • [SUBSCRIBE](#)

