

Weekly cooking classes at Mövenpick Resort & Spa Tala Bay Aqaba start with organic harvesting

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Aqaba, Jordan – 25 October 2018: Memorable culinary encounters are always high on the experience menu at Mövenpick Resort & Spa Tala Bay Aqaba, so the beach resort's new three-in-one 'Organic Garden Treat' is bound to excite food lovers.

As part of the initiative, guests will be able to pick a variety of fresh, seasonal produce from the resort's organic garden, use them in a cooking class, and enjoy the end result as part of a meal.

Alongside tomatoes, eggplants, corn, radishes, marrows and watercress, the organic garden is also home to mint, rosemary, basil, green chilli pepper, okra, peppermint, sunflowers, oregano, lemongrass, sage and molokhia, a nutritious super-green vegetable from the Middle East.

Jordanian Chef Waleed Sara, who's been cooking up delicious fare at Mövenpick Resort & Spa Tala Bay Aqaba since it opened, then guides guests in the garden's pop-up kitchen.

The harvested ingredients are combined with other produce to create authentic Jordanian dishes such as kofta with tomato, monzaleh (eggplant with meat), okra stew, sawani (traditional Jordanian casserole) and galayet bandora (pan of tomatoes), as well as chef favourite maqloubeh, a hot dish with meat, rice and vegetables.

Different dishes are cooked each week and other recipes also include lemongrass soup, sunflower bread, sweet corn soup, fattoush salad and ratatouille. The cooked meal will also be served outdoors in the organic garden.

"Enjoying wonderful cuisine made from fresh, local produce is a holiday highlight many people look forward to. In this initiative, we have also included an immersive involvement so the meal becomes part of a much bigger culinary experience. It's fun, positive and rewarding, and we're really excited to offer this first-in-the-area activity to our guests," said Dan Benzaquen, general manager.

The 'Organic Garden Treat' is offered every Tuesday morning at 11.00 for a minimal price of JOD 15 per person, subject to at least four people participating. Different dishes will be featured each week.

The Green Globe-certified Mövenpick Resort & Spa Tala Bay Aqaba features eight restaurants, swimming pools, a spa, dive centre and complimentary shuttles. Rooms and suites with balconies or terraces overlook the Red Sea, pools, and Aqaba's mountains.

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For further information, please contact:

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