

Travel, eat,
and drink
like a *local*.

TURKISH COFFEE IN ALGERIA

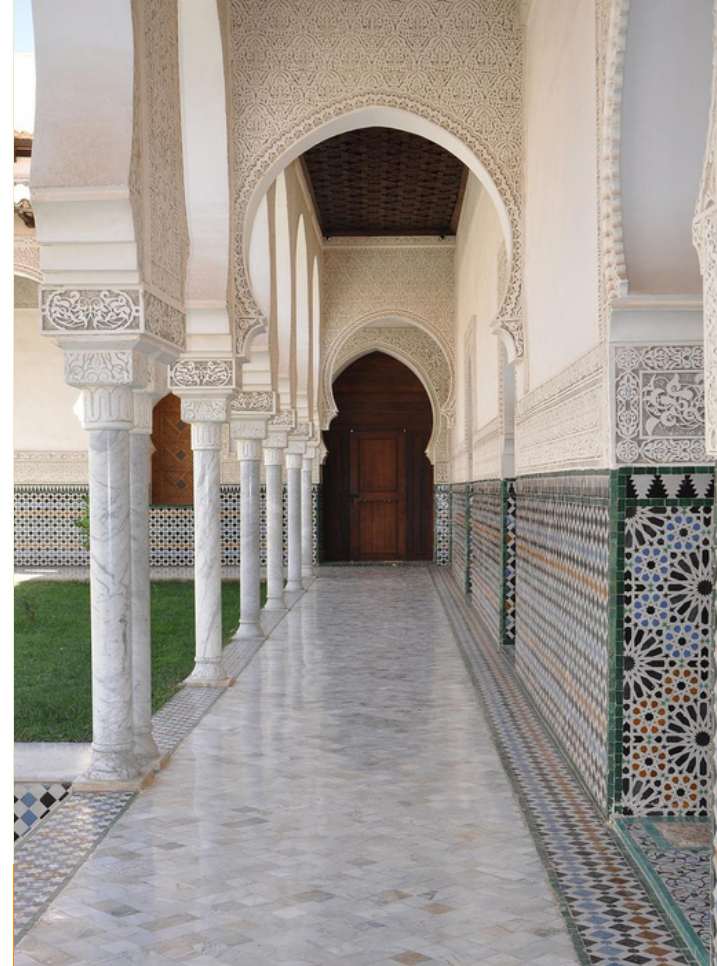


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“A Distinctive City by the
Mediterranean Sea”

A LIVE, VIRTUAL TOUR TO
ALGIERS, ALGERIA

Famous Foods

COUSCOUS

Couscous is commonly eaten on Fridays, due to an old tradition of giving couscous to the country's poorest on Fridays many centuries ago. Couscous is made from semolina that has been steamed for approximately 10 minutes. It is served with a stew of meat and various vegetables like carrots, potatoes, and zucchini.

TAJIN ZITOUN (CHICKEN & OLIVES)

This is a very popular dish in Algeria, especially during Ramadan. This is made with Kefta (minced beef, lamb, fish, or chicken meatballs seasoned with spices and herbs), potatoes, mushrooms, and a white sauce flavored with cinnamon and thickened with olives.

KHOBZ FTIR

Simple Flatbread with Olive Oil. When prepared with baker's yeast, it can be made quickly. It is served as a side to many dishes and starters. It has a strong flavor of old-fashioned, cold-pressed virgin olive oil. It's hearty, comforting Algerian food.

Make Your Own Mazagran Coffee

Ingredients:

- Fresh espresso or strong coffee
- Lemon
- White sugar or honey
- Ice

Directions:

1. Put ice into a tall glass.
2. Pull a shot of espresso or brew a strong cup of coffee.
3. Add a sweetener.
4. Add the coffee or espresso to the glass.
5. Squeeze in fresh lemon juice.
6. Garnish with a lemon slice and enjoy!

Famous Drinks

ALGERIAN MINT TEA

It is prepared by boiling dried green tea and fresh mint leaves in water and sugar. It is poured in small glass cups from very high to allow the hot water to oxygenate and for the tea to develop its aromas and to obtain a fine foam on top of the drink.

MAZAGRAN (ICED COFFEE)

To prepare Algeria's take on a cup of joe, fill a narrow, tall glass with ice and pour a strongly brewed cup of black coffee over it. Add a freshly squeezed lemon and sweetener. If you want to give your drink an extra sour edge, garnish the glass with a slice of lemon.

HAMMOUD BOUALEM

Hamoud Boualem, founded in 1878, is the oldest Algerian company still in operation. Selecto Soda is the 'coca-cola' of Algeria. It embodies the unique taste of Algerian originality. It gently combines the natural aromas of apple and caramel.

Make Your Own

Algerian Couscous with Dates & Honey

Ingredients:

- 2 cups whole milk
- 2 tablespoons honey
- 2 teaspoons cinnamon
- 3 cups dry couscous
- 1 cup chopped dried dates

Directions:

1. In a large saucepan over medium heat, combine the milk, honey, and cinnamon
2. As soon as it comes to a boil, stir in the couscous.
3. Turn off the heat, cover and let stand for 5 minutes.
4. Stir in dates.
5. Serve warm for dessert or breakfast cereal.

Algeria

THE CITY

Situated between the Mediterranean Sea and the forested hills that form its backdrop, Algiers never fails to impress. This North African city has rare beauty and thrilling, disorientating and sometimes brutal contrast. The city's rich history can be seen from the richly textured architecture, wide French-built boulevards, elegant villas, and enduring Islamic hearts secreted in the steep hills.

THE TOUR

This one-hour tour allows you to experience the UNESCO-listed Casbah, and the city's unique European-influenced Arabian and Berberian culture. You can feel the city's fascinating and famous reputation for hospitality, from the very first minute of the tour. Explore the treasures Algiers has to offer.

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