

Moroccan Arabic transcript:

ي: الاطباق ألي كان نحضرو في الدار، بعد الضيافة المغربية شي خاص لان متميزة بزاف. الضيافة المغربية متميزة. منين كتبجي الضيف للدار، خص ضروري من التقاليد ان ضروري تتحط ليه ثلاثة ديال الاطباق آآ نقدر، كلها كلها و كيفاش، مرة الى جاو عندك زائرين من برة، من دول اجنبية كتبغي تعطيهم شي حاجة ألي ما عمرهم ما ذقوها بحال، كتحط ليهم بزاف ديال انواع ديال الشلادات المغربية، منها الزعلوك، منها شلادا بالفلفل و بالمطيشة، منها الشلادا ديال الجزر و القزبور و المعدنوس. و من بعد الشلادات، كتحط بسطيلة. البسطيلة كتكون الورق، ورق... جوج او ثلاثة، المهم اوراق مصنوعة بالفريضة و كيكونو محشوة بال سميته؟ اما بالدجاج ولا بالحوت ولا باللحم. و فوقها كتكون القرفة و السكر. هذا هو الطبق اللول. الطبق الثاني يقدر يتحط اللحم بال آآ بالبرقوق و البيض و اللوز. و الطبق الثالث، تقدر تحط ألي طاجين، طاجين ديال الدجاج، بالخيزو و الزيتون، يقدر يكون السفة. السفة كتكون آآ بالشعرية و السكر و القرفة. و من بعدها كتتحط الفواكه آآ من بعد كتتحط الفواكه و آآ من بعدها كتتحط اما اتاي ولا القهوى و آآ و بالحلويات مغربية. على حسب و لكن من زعمة المتميزات ديال الضيافة المغربية، خص ضروري ثلاثة ديال الاطباق، واخا عندك غير واحد خص ضروري ثلاثة ديال الاطباق.

English translation:

Y: The dishes that we make at home... The Moroccan hospitality is something very special because it is very unique. When a guest comes to visit a family, it is necessary and it is the tradition that you give him a three-course meal. It all depends on the guest. If you have guest from abroad – from foreign countries, you would want to prepare for them something that they never tasted. For example, you would give them some of the different types of Moroccan salads like *saalouk*, salad with bell-peppers and tomatoes, and salad with carrots, basil and parsley. After the different kinds of salads, you would give them a *bestila*. The *bestila* is basically very thin paper-like dough that you fill with either chicken, fish or meat and you put cinnamon and sugar on top of it. This is the first dish. The second dish, you can have meat with plum, eggs and almonds. The third dish, you can have any kind of *tadjeen*: *tadjeen* with chicken, with carrots and olives or it could be *essefa*. *Essefa* is basically made with pasta, sugar and cinnamon. After that, you have fruits. Then, you either have tea or coffee with Moroccan pastry. It all depends. But the unique thing about the Moroccan hospitality is that it is necessary to have a three-course meal. Even if you only have one guest, you need a three-course meal.

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