

Tunisian Arabic transcript:

يعني كتقول آآ تونس تقول كسكسي. الاكلة العروفة في تونس هي الكسكسي. بالمناسبات لكبيرة نطيبو الكسكسي، في الاعراس، حتى في آآ المناسبات يعني الخايبة مثلا الجنازة و حد توفى، كيف كيف الكسكسي آآ يعني الكسكسي تختلف طرق طبخو، تم شكون ساعات ربة البيت طيبو بالدجاج، ساعات بالعلوش، ساعات بالبقرى، ساعات خضرة، خضار كهو يعني من غير حد شاي، كسكسي بالعصبان آآ كسكسي بالقديد، كسكسي بالحوت. يعني الطرق تختلف. كما قلت لك كسكسي يعني طبقة معروف بها شمال المغرب العربي. حتى في الجزائر يظهر لي زاد. يطيبه في الاعراس، في المناسبات... و مثلا ثم مناطق في تونس يعني مثلا آآ أنا المنطقة ألي جاية منها متحوضة انه الكسكسي يكون دائما آآ حتى هو يعني حار. ثم شكون، ثم مناطق في تونس كيما ل ساحل، البلدان ألي هي على الساحل الشرقي ي آآ يطيبه في المناسبات ألي يعني مثلا كالأعراس آآ يطيبه و ضيفو عليه حاجات حلوة، حلوى، زبيب آآ يعني حتى هو في نفس بلاد يعني جوست منطقة مختلفة. ثم شكون كيما قلت لك يحط عليه حاجة حلوة.

English translation:

When you say Tunisia, it is as if you said couscous: the most famous dish in Tunisia is couscous. For important occasions, we cook couscous – for weddings. Even for bad events like funerals. We have different ways to cook it: some women cook it with chicken, sometimes with lamb, sometimes with beef, sometimes just vegetables without anything else. There is couscous with *osben*¹, couscous with dried lamb, and couscous with fish. That means that there are a lot of ways to cook it.

As I told you, couscous is a very famous dish in the countries of North Africa. Even in Algeria, I think, you cook couscous a lot, especially for occasions like weddings. And for instance, there are areas in Tunisia... I mean, in the place I come from, people are used to cooking couscous with a lot of spices which means that it's hot. But people living on the east coast cook it and then add some sweet things to it: candies, raisins. I mean, till now I'm not able to get used to it, even though we are in the same country – it's just another place. So, as I told you, there are people who add sweet things to it.

¹ *Osben*: A Tunisian specialty: the organs of a goat prepared with rice and spices.

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