# CLASS SCHEDULE 2017

## TRADITIONAL HOME-STYLE INDIAN

Embark on a Traditional Indian culinary journey and learn to create a home-style feast. Begin with crunchy *pappadums*, and work through to a wholesome *Dal* - slow cooked lentils seasoned with spicy caramelised onion. This is followed by colourful vegetables stir-fried in aromatic spices, and of course the dish deemed fit even for kings - *Shahi Paneer*, the original vegetarian "butter chicken". This feast is served with basmati rice and hot *Roti* bread. Wind down with a cup of *masala chai* to complete the Traditional Home-Style Indian Journey.

## NORTH INDIAN

Learn to master the classic favourites of Northern India. Start with crispy battered spinach dumplings, followed by *Punjabi chole* – butter soft curried chickpeas. Next is spiced pumpkin, and the all time favourite *Gobhi aaloo* – potatoes and cauliflower stir-fried with spices and coriander. Mop up these delights with cumin infused basmati rice, golden puffed *poori* bread and a tangy mint chutney. Enjoy this with a refreshing cardamom and rose infused sweet *lassi* drink.

## SOUTH INDIAN

Discover the wonders and diversity of Southern Indian Cuisine. Learn to create crisp lentil dumplings accompanied with coconut chutney. Follow on with lemon rice, creamy coconut mixed vegetables, hot & sour '*Sambar*' dal and South India's famous *Dosa* – crispy rice pancakes stuffed with masala potato.

## MUGHLAI FEAST

In our all time favourite class, master the art of Mughlai cooking. Start with sizzling tandoori vegetable skewers accompanied by tangy mint chutney. Follow on with mushrooms cooked through spinach (*palak khumb*), slow-cooked seasoned black lentils, and '*Malai Kofta*' – spiced dumplings in a creamy sauce. Pair these mains with freshly baked *naan* bread and *pulao* rice and you have a mughlai feast.

# CLASS SCHEDULE 2017

| Class | Dates |
|---|---|
| Traditional Homestyle Indian | 21st January<br>22nd April (Vegan)<br>15th July<br>21st October (Vegan) |
| North Indian | 25th February<br>27th May<br>26th August<br>25th November |
| South Indian | 25th March<br>30th September |
| Mughlai Feast | 24th June<br>16th December(Vegan) |
| **Time: Saturdays 11am - 3pm** | |
| **1 class: $125 per person**<br>**3 class package: $350 per person** | |

Please note that the Exotic North Indian and the South Indian Cuisine classes are suitable for both Vegetarians and Vegans. At the time of booking, please select the Vegetarian or Vegan option.

## Classes Include

All classes include a recipe folder, hands on training and a full scrumptious meal

## Gift Voucher

Gift vouchers for family and friends can be purchased

## Venue

Classes are held in the comfort of our home kitchen at 13 Harris Road Normanhurst, Sydney

## Contact

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