



CLASS SCHEDULE 2012

TRADITIONAL HOME-STYLE INDIAN

Embark on a Traditional Indian culinary journey and learn how to create a magnificent home-style feast. Begin with crunchy *pappadums* and work your way through a wholesome *Dal* - slow cooked lentils seasoned with spicy caramelised onion, followed by colourful vegetables stir-fried with aromatic spices, and of course the dish deemed fit even for kings - *Shahi Paneer*, the original vegetarian "butter chicken". Team these delights with fragrant basmati rice, hot *Roti* bread and fresh yoghurt raita, and you have a mouth-watering banquet. Top this feast off with a steaming pot of aromatic *masala chai* and receive your very own spice-starter kit to complete the Traditional Home-Style Indian Journey.

EXOTIC NORTH INDIAN (PUNJABI)

Allow your senses to be tantalized as you learn to master the classic favourites of Northern India. Start with irresistibly crispy battered spinach dumplings and follow this with *Punjabi chole* – butter soft curried chickpeas, spiced pumpkin and the all time favourite *Gobhi aaloo* – potatoes and cauliflower stir-fried with cumin, spices and coriander. Mop up these culinary delights with cumin infused basmati rice, golden puffed *poori* bread and of course – a deliciously tangy mint chutney. After cooking up this exotic feast, enjoy as you cool down with a refreshing cardamom and rose infused sweet *lassi* drink.

SOUTH INDIAN CUISINE

Immerse yourself in the wonders of Southern India as you learn to cook and savour their delicious and diverse cookery. The journey begins with learning to create perfectly crisp lentil dumplings accompanied by a refreshing coconut chutney. Following these tasty treats master the art of creating sublime lemon rice, creamy coconut mixed vegetables, hot & sour 'Sambar' dal and South India's famous *Dosa* – crispy rice pancakes stuffed with masala potato. At the end of the class, the day's sublime aromas and flavours of curry leaves, spices, fresh coconut and mustard seeds will be beautifully complemented with a sweet coconut burfi.

MUGHLAI FEAST

Mughlai feasts were originally prepared to cater to the fine palates of the Indian emperors during the Mughal era. In this all time favourite class, along with mastering the skilled art of cooking a magnificent mughlai banquet you will also dine like royalty. Sizzling tandoori vegetable skewers are beautifully complemented with tangy yoghurt mint chutney. Follow this with ricotta cheese cooked through spiced spinach (*palak paneer*), slow-cooked seasoned black lentils, and a royal 'Malai Kofta' – spiced cottage cheese koftas immersed in a rich and creamy tomato and cashew nut sauce. Pair these lavish mains with oven fresh naan bread, fragrant *pulao* rice and pickled spanish onions, and you have a truly mouth-watering feast. Afterwards, sweeten the delicious flavours of the day with a cool *kulfi* – traditional Indian ice-cream infused with saffron and pistachio nuts.

INDIAN VEGAN WEEKEND WORKSHOP

Our ever popular workshop can be enjoyed by both vegans and vegetarians. Over an intensive two day course, surprise yourself as you discover the endless variety of mouth-watering Vegan Indian cuisine. On the first day you will learn to master and feast on the culinary delights of Northern India. Day two of the workshop allows you to enjoy the sublime aroma and flavours of Southern Indian. We help you recreate these delights with a take-home spice starter kit.

CLASS SCHEDULE

Class	Dates		Price
Traditional Home-style Indian	Saturday 11am - 3pm	21st April	\$110
		28th April	
		7th July	
		28th July	
		20th October	
		27th October	
Exotic North Indian (Punjabi)	Saturday 11am - 3pm	18th February	\$110
		25th February	
		4th August	
		18th August	
		25th August	
South Indian Cuisine	Saturday 11am - 3pm	12th May	\$110
		26th May	
		10th November	
		17th November	
		24th November	
Mughlai Feast	Saturday 11am - 3pm	10th March	\$110
		24th March	
		2nd June	
		16th June	
		8th September	
		22nd September	
		1st December	
		8th December	
Indian Vegan Weekend Workshop (2 days)	Saturday & Sunday. 11am – 3pm each day	14th & 15th April	\$220
		14th & 15th July	
		6th & 7th October	
Special Offer: Package of your favourite three classes: \$300 per person			

CLASSES INCLUDE

All classes include a recipe folder, hands on training and a full scrumptious meal. The Traditional Home-style Indian class and Vegan Weekend workshop come with a spice kit.

GIFT VOUCHER

Gift vouchers for family and friends can be purchased

VENUE

Classes are held in the comfort of our home kitchen in Normanhurst, Sydney

BOOKINGS ARE ESSENTIAL

For further information and reservations contact us:

(02) 9945 0745

0401 273 877

info@maindiancooking.com.au

www.maindiancooking.com.au