

**10 DAYS CULINARY ARTS COURSE- PURE VEG
NEW SYLLABUS - WEEKEND BATCH (SAT & SUN ONLY)**

ONLINE & OFFLINE

DATES: 18TH MARCH TO 16TH APRIL 2023

TIMING: 12:30PM- 5:30PM

INDIAN CUISINE



- SPINACH SHORBA
- AFGHANI PANEER TIKKA
- PAHADI SPICY SOYA CHAAP
- SMOKED GALOUTI KEBAB
- COTTAGE CHEESE KOFTA CURRY
- DAL MAKHANI WITH KULCHAS
- BOMBAY BAMBOO BIRYANI

MEXICAN CUISINE



- CHEESY LOADED HOMEMADE NACHOS
- CHIPOTLE COTTAGE CHEESE AND BLACK BEAN TACOS
- MEXICAN CORN SALAD
- FAJITA MEXICAN BOWL
- SPICY QUESADILLA
- ENCHILIDAS CASSEROLE
- MUSHROOM TEMALES

MIDDLE EASTERN CUISINE



- HARISSA HUMMUS WITH PITA BREAD
- MUHMARRA DIP
- FALAFEL WRAP
- CHEESY SPINACH FATAYER
- KIBBEH WITH DIP
- AUTHENTIC MUJADARA
- ZAA'TAR MANAKEESH

*COSTING / MARKETING IS COVERED



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CONTINENTAL CUISINE



- CARROT AND CELERY SOUP
- SHEPARD'S PIE
- CREAMY MUSHROOM STRAGONOFF -
- BAKED VEGETABLE CASSEROLE
- ASPARAGUS IN HOLLANDIASE SAUCE
- POTATO DAUPHINOISE

ITALIAN CUISINE



- HOMEMADE PASTA MAKING FROM SCRATCH
- CREAMY TOMATO TORTELLINI
- STUFFED SPINACH AND RICOTTA SHELLS
- FETTUCINI IN CARBONARA SAUCE
- SPICY PESTO GNOCHHI
- AGLIO OLIO SPAGHETTI
- CLASSIC MARGHERITA PIZZA

BURMESE CUISINE



- BURMESE TEALEAF SALAD
- MOCK MEAT SKEWRS
- CREAMY CORN WIITH PARATHA
- BURMESE KHOW SUEY
- LEMONGRASS CURRY
- BURMESE FRIED RICE

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THAI CUISINE



- RAW PAPAYA SALAD (SOM TAM),
- THAI TOM KHA SOUP
- THAI MASAMMAN CURRY
- GREEN THAI CURRY,
- COTTAGE CHEESE SATAY
- PAD THAI NOODLES
- THAI LEMONGRASS RICE

CANTONESE CUISINE



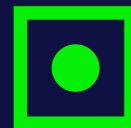
- TURNIP CAKES
- CRYSTAL CLEAR AND WATERCHESTNUT DIMSUMS,
- TERIYAKI COTTAGECHEESE BAOS
- KUNG PAO POTATOES
- STEAMED TOFU IN BLACKBEAN SAUCE
- STIR FRY VEGETABLES,
- CRISPY LOTUS ROOT STEM
- CLAY POT RICE.

JAPANESE CUISINE



- SMOKED ASPARAGUS TEMPURA SUSHI,
- CLASSIC CALIFORNIA SUSHI
- OKONOMIYAKI (JAPANESE PANCAKE)
- VEGETABLE GYOZAS
- CRISPY TOFU KATSU CURRY
- YAKISOBA NOODLES,

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KOREAN CUISINE



- KOREAN SOFT TOFU STEW
- SPICY CUCUMBER SALAD
- SPICY BAKED CAULIFLOWER
- SCALLION AND KMCHI PANCAKES
- SPICY TTEOKNOKKI (RICE CAKES
- VEGAN BIBIMBAP
- KOREAN STIRE FRIED GLASS NOODLES

BASICS & KNIFE SKILLS



- BASICS OF ALL CURRIES WILL BE TAUGHT DURING THE CLASS
- CHOPPING AND DIFFERENT TYPES OF KNIFE SKILLS WILL BE COVERED DURING THE SESSIONS

NOTE



- EVERYTHING WILL BE TAUGHT FROM SCRATCH
- ALL RECIPES ARE PURE VEGETARIAN AND EGGLESS
- HANDS ON & VIRTUAL COOK ALONG
- ZOOM RECORDING & WRITTEN RECIPES PROVIDED
- TO REGISTER, WHATSAPP ON 9004686405 OR 9769214090

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