

# mudgeeraba spices - 2012 - cooking classes

**Balti Curries** - 13-Jan, 2-May, 30-Jun

**A variety of dishes cooked in a wok:** Aam Ki Meethi Lassi (Mango Lassi); Zafrani Biryani; Nahari Gosht (Lamb Curry); Peshwari Gosht (Balti Lamb); Murgh Saag (Chicken & Spinach Balti Stir-Fry); Shahi Sevian (Rich Vermicelli Pudding); Balti Spiced Potatoes & Carrots; Seb Ki Chutney (Apple Chutney); Chapatti (Bread)

**Festive Meat Curries** - 29-Jan, 8-Feb, 25-Mar, 9-Jun

**A journey of culinary styles unique to various regions of Northern India – Lucknow, Punjab, Maharashtra, Kashmir:** Nalli Korma (Lamb Shank Korma); Murgh Navarattan (Chicken Nut & Fruit Korma); Palak Gosht (Lamb & Spinach Curry); Kaala Masala Kaju Murgh (Chicken & Cashew Nut Curry); Maharastrian Masala Bhat (Spicy Rice); Kashmiri Rice Pudding (Dessert); Irani Cucumber Raita (Yoghurt Salad); Carrot Koshumbir; Papads

**Indian Party Food** - 7-Jan, 3-Feb, 7-Mar, 27-Apr, 23-May, 20-Jun

**Typical Indian finger foods fried and served with a tamarind dipping sauce:** Pakora; Onion Bhaji; Lollipop Chicken; Indian Springrolls; Lamb Kofta; Chicken & Cashew Nut Korma; Vege Samosa; Onion & Tomato Kachumber; Fresh Tamarind Chutney; Gulab Jamun

**Korma Cuisine** - 22-Jan, 25-Feb, 21-Mar, 22-Apr, 2-Jun, 27-Jun

**Mild, hearty North India curries based on nut and cream:** Chicken Korma (Kashmir); Chicken Korma with Pistachios (Old Delhi); White Chicken Korma (Agra); Mixed Dried Fruit Korma (Bombay); Pulao Rice Tri-Colour; Mixed Vegetable Raita; Apple Chutney; Chapati; Gulab Jamun (Dessert)

**Madras Curries** - 11-Jan, 19-Feb, 3-Mar, 30-Mar, 4-May, 26-May, 22-Jun

**Madras style covers traditional Indian cooking of meat and fish curries served with accompaniments:** Madras Prawn Curry; Madras Chicken Curry; Madras Lamb Curry; Madras Masala Potato; Koshumbir (Carrot); Kesari Bath; Ghee Rice; Parathas (Bread)

**Malay Curries, Rice & Accompaniments** - 4-Feb, 10-Mar, 25-Apr, 20-May, 15-Jun

**Malay-Indonesian style uses the tastes of lemon grass, galangal, chillies and toasted coconut:** Gulai Kambing/Lembu (Lamb Curry); Rendang Daging (Beef); Gulai Ayam (Chicken); Gulai Ikan (Fish); Mixed Vegetable with coconut milk; Rojak (Salad); Sambal Goreng Telor/Udang; Soto Ayam; Nasi Lemak Kuning (Yellow Rice); Onde Onde (Dessert)

**Northern Indian Meat Curries** - 25-Jan, 15-Feb, 23-Mar, 11-May, 6-Jun, 29-Jun

**A culinary journey offering a variety of curries originating in Northern India:** Jeera Aloo Salan (Lamb & Potato Curry from Lucknow); Roghan Josh (Lamb Curry from Kashmir); Bori Curry (Lamb Curry from Bombay/Gujarat); Chicken Do Piazza (Chicken Curry from Bengal); Kandahari Pulao (Rice); Koshumbir (Carrot Salad); Irani Cucumber Raita with Raisins & Honey (Yoghurt Salad); Indian Rice Pudding (Dessert); Puri

**Parsee Meat & Fish Curries** - 4-Jan, 26-Feb, 9-Mar, 5-May, 16-May, 17-Jun

**This Parsee Cuisine samples meat and fish curries with a twist of Indian-English taste:** Gosht Nu Dhansak (Lamb with Dal and Vegetables); Lamb Kebabs; Parsee Fried Brown Rice; Malido Parsee Halwa (Dessert); Pachadi (Yoghurt Salad); Kachumber (Indian Salad); Puri (Bread)

**South Indian Meat Curries** - 27-Jan, 10-Feb, 24-Mar, 12-May, 8-Jun

**A culinary journey offering a variety of curries originating in Southern India:** Lamb Korma (Nilgiri); Lamb Curry (Andhra Pradesh); Chicken Peralan (Kerala); South Indian Chicken Stew (Kerala); Tamater Pulao (Tomato Rice); Cachumber (Tomato & Onion Salad); Parathas; Semolina Payasam (Dessert); Papads

**South Indian Vegetarian Table** - 24-Feb, 14-Mar, 25-May

**A combination of South Indian dishes prepared without meat:** Sambar (Dal & Vegetables); Vegetable Korma; Masala Potatoes; Coconut Rice; Coconut Pachadi (South Indian Raita); Onion Bhaji; Koshumbir (Salad); Semolina Payasam (Dessert); Chapatti (Bread)

**Tandoori Banquet** - 6-Jan, 18-Feb, 2-Mar, 28-Mar, 28-Apr, 18-May, 13-Jun

**Based on BBQ meat served with raita, naan and chutneys:** Murgh Makhani (Butter Chicken); Honey Chicken Tikka; Lamb Tikka; Chicken Tikka Masala; Sweet Tomato Chutney; Kachumbiri (Carrot & Peanut); Naan (Bread); Gulab Jamun (Dessert)

**Traditional South Indian Festival Curries** - 20-Jan, 17-Feb, 18-Mar, 9-May, 1-Jun, 24-Jun

**Learn the traditional Tamil eating style of lentils, fish curries and parathas:** Sambar (Dal & Vegetables); Madras Fish Curry; Chettinad Egg Curry; Southern Indian Vegetable Biryani; Potato & Peanut Stir-fry; Parathas (Bread); Onion Chutney; Carrot Kachumber (Salad)

**Vindaloo & Meat Curries from Goa & Malabar** - 18-Jan, 22-Feb, 16-Mar, 31-Mar, 27-May, 23-Jun

**Malabar style cooking of meat curries with an accent on aromatic spices:** Malabar Lamb Biryani; Malabar Fish Curry in Coconut Cream; Beef Vindaloo; Pork Vindaloo; Chicken Vindaloo; Pachadi (Salad); Red Chutney; Sweet Payasan (Dessert); Papads

