

Malaysian Inspired Dinners


Feast on spring rolls, satay and rice noodles

FRESH SPRING ROLLS WITH HOISIN PEANUT DIPPING SAUCE



Spring brings memories of fragrant spices and fresh vegetables and trying new things in the kitchen. The spring cooking class encompasses diverse flavors, techniques, and delicacies of old Penang street food. In this spring class, you will learn to make fresh spring rolls filled with green herbs, the freshest vegetables and rice vermicelli or virtually any protein perfect for lunch, dinner or get together. You will learn how use rice wrappers and brands best to buy, so each roll is delicious and never daunting to make.

CHAR KWAY TEOW – WOK FRIED RICE NOODLES WITH SEAFOOD, CHIVES AND ASIAN SAUCE.



Then hot off the wok is Penang's favorite noodles, the Char Kway Teow - literally meaning 'wok-fried flat rice noodles' is absolutely delicious for spring. This dish originally sold by fishermen and street vendors throughout South-East Asia, made them from noodles sheets cut into strips. The street vendors would peddle the dish to nearby residents to supplement their income.

BARBEQUE SWEET PORK SATAY... divine

My childhood favorite dish. Everyone who has tasted this dish loves it sweet, salty, savory, all natural and succulent pork satay served on skewers with cucumber.

DESSERT/WINE & TEA

Christina Arokiasamy – Chef's Christina Arokiasamy's Malaysian Kitchen –
Travelling Places Through Your Dinner Plate

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