
Cooking Class

Flavors of Malaysia

tapping into a culture with food as the platform

You will learn how to take Asian ingredients and cook popular Malaysian specialties. In my fragrant kitchen, this hands-on approach cooking class allows the herbs and spices to be the guide. Take a journey through Malaysia and experience food cooked with fresh aromatics, spices and sauces that is never flat but always enticing.



Chili Garlic Chicken - fusion of Indian, Chinese and British flavors cooked in secret Malaysian sauces with green onions and sesame. This is a recipe keeper!

Mee Goreng - Mee goreng pushcarts are all over the city when you visit

Malaysia. Strands of fresh egg noodles are stir-fried with kicap manis, egg, tofu, plenty of Asian greens served with a squeeze of fresh lime. Each strand is delicious!

Campari Tomatoes and Basil Salad - juicy tomatoes with a touch of Malaysian sambal vinaigrette simply perfect for the season!

Tea and chef's signature dessert

Chef & Author Christina Arokiasamy's Malaysian Kitchen

www.thespicemerchantsdaughter.com

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