

Cooking Class & Dinner

Indian Cuisine made Simple

A Touch of Spice ... savor it all Indian!



Indian Samosas – Delicate Indian Pastry filled with Green Lentil and Spiced Potatoes
Served with Tangy Cilantro Tamarind Chutney... irresistible

Butter Chicken Masala – Organic chicken cooked in cardamom, fresh spices and
cream sauce ... an all-time favorite

Pan-Fried Okra with Garlic and Curry Leaves with Cranberry Pilaf

Tea & Chef inspired dessert

The best way to create Indian food in your kitchen is to understand which spices and powders produce Indian flavors more than others. Cooking and savoring well-seasoned dishes with a touch of spice can make a big difference on how your food taste. In this class, I will demystify Indian cooking which involves using spices to create delectable dishes such as Butter Chicken Masala, Cranberry Pilaf, piping hot Samosas and Pan-Fried Okra with Garlic and Curry leaves. Each spoonful is gratifying with exciting new taste.



Chef & Author Christina Arokiasamy's Malaysian Kitchen

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