

Popular Indian Dishes To Cook For Fall

Paring Fresh Ingredients and Spices to Produce Indian Flavors

Saturday, November 4th 7, 2017 from 5 pm to 9.30 pm

Saturday, November 11th, 2017 from 5 pm to 9.30 pm

To reserve, please email mfa@malaysiakitchen.us



I made my old favorite, Butter Chicken which is a rich, aromatic tomato-cardamom crème curry made with tender chicken. Coconut milk gives this dish its creamy richness. I thought this would be an excellent dish to teach in the fall; besides it being a popular dish ordered at restaurants. The nice thing about this curry is that it cooks in 30 minutes and the marinating can happen overnight. I serve the curry with steamed Basmati rice and garlic Naan with melted butter as they came out of the skillet. It's sensational and the leftovers are even better the next day. At home, we savor Butter chicken with crisp haricot verts and a warm bowl of yellow toor dal cooked with fragrant black cumin. These are perfect Indian dishes to cook for fall. Come experience!

HAND'S ON COOKING MENU

Butter Chicken Masala in Cardamom, Ginger, Fresh Spices and Light Cream Sauce

Zucchini and Haricot Verts Caramelized in Coriander, All Spice and Parsley

Yellow Toor Dal with Black Cumin and Squash with Garlic Naan

Nectar of the gods with lavender ice-cream for dessert

Wine



Cooking Class 95.00 per person with dinner/wine

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

www.thespicemERCHANTSdaughter.com