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# Easter favorites from around the world

The Techniques to Cooking  
Perfect Lamb Tagine with Spices  
Biriyani Pilafs with Fruits and Nuts & Dressing for Salads

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**Spring** brings memories of fragrant spices and fresh vegetables and trying new things in the kitchen. This spring cooking class encompasses techniques of essential herbs and spices that are used over and over again in the Far East, Moroccan and Indian cuisine.

Learn the techniques to cooking Lamb Tagine Layered with Eggplant which is finished in a hot oven, fragrant Pilafs infused with cardamom and Spring Beet Salad with Honey Yoghurt and a dash of cumin salt ... so delicious. With expert teaching led by renowned chef Christina Arokiasamy, award winning cookbook author and former chef of the world class Four Seasons Resorts – these recipes are inviting and infused with Christina’s unparalleled knowledge of spices and of this cuisine. Take a journey of taste from around the world with beautiful presentation for Easter.

Saturday, March 9<sup>th</sup>, 2019 from 5 pm to 9.30pm or  
Saturday, March 23<sup>rd</sup>, 2019 from 5 pm to 9.30 pm  
Cooking Class/Dinner/Wine \$100 per person  
To reserve kindly email: [mfa@malaysiakitchen.us](mailto:mfa@malaysiakitchen.us)

## Cooking Class Menu with Wine & Dessert

Spring Beet Salad with Honey Yoghurt  
Savory Lamb Tagine with delicately Spiced Eggplant and Glazed Onions  
Biriyani Pilaf Infused with Fruits & Nuts and Cardamom  
Homemade Chocolate Cookies and Ice cream served for dessert

Christina Arokiasamy –  
Culinary Journey of Southeast Asian Flavors Through Hands on Cooking  
<https://themalaysiankitchen.com/> 206 859 9566