



Learn to cook authentic Indian Food, in a Chef's Home

ABOUT ME

I love to cook, be it home style cooking from my ancestral roots in Gujarat and Goa to various traditional Indian dishes I learnt to cook, from friends & family from different parts of India. For years I ran a very popular Delivery kitchen serving pure vegetarian Indian dishes and my love for innovating in the kitchen has helped me launch my range of exclusive signature sauces!

I have been an Airbnb Super host along with my husband Atul and whenever we travel, we stay mostly in Airbnb homes. It is interacting with both our hosts in London & other places and hosting guests in Pune and Mumbai, that I started sharing my knowledge of Indian cooking with them, and was amazed how quickly they were able to cook Indian dishes themselves. I now look forward to taking you on your journey into Indian cuisine which I am sure you will easily master!

WHAT WE DO

Welcome to our sea-side home with a glass of "Shikanji" (Spiced lemonade). I will run you thru the day's program thru a "Fun-Quiz", while enjoying the lemonade.

Next, I will show you the commonly used dry spices in India. Indian spices maybe complex, they are not complicated, once I decode the spice-matrix for you. I will teach you to make a simple masala mix!

I will give you the designed recipe sheets & you will start on the Prep work for our meal along with me. In this workshop you will be doing things with your own hands, not just watching! Throughout I will keep sharing simple but effective tricks, that will simplify Indian cooking.

We will be cooking a menu, something like this: -

Classic Mahkhanwala Curry (sometimes known as Butter Paneer/Chicken)

Desi Aloo Mutter (Dry vegetable dish)

Onion Raita (An Indian Yoghurt Salad that typically accompanies curries and also Indian Rice dishes.)

Roti (An Indian flat bread)

Basmati Jeera Rice (An Indian Pilaf which goes well with above main course dishes)

We will then plate the meal, and be ready to sit down and enjoy the amazing meal that you yourself have had a hand in cooking!

After lunch we will have a Q&A session while sipping Masala chai (Spiced Tea with milk). Even once you go back home, you can email me your queries.

At the end of the happy session, it will be time to say goodbye with a Goody bag I have assembled for you!

WHERE WE WILL BE

The workshop will be conducted in my Sea-Side apartment, in the centre of Mumbai. I have a large living area, a dining area for six people and we would be cooking in my kitchen. I am sure you will enjoy the breathtakingly beautiful view from the house! Our location is very convenient to travel to and from and in fact easy to find on the map as well.

WHAT I WILL PROVIDE

I will provide all the raw material, cooking equipment etc that is required for this experience. I will also offer you Tea and we will together have Lunch of the dishes we have cooked. I will also give you Recipe sheet pens for you to take notes. Finally, I will give you a very invaluable Goody-Bag to take home with you.

WHAT THE GUESTS SHOULD BRING

Just bring your curiosity, enthusiasm and a keen interest to learn.

WHAT MORE YOU NEED TO KNOW:

Please do let me know if you have any food allergies, in which case I will try and change some of the dishes that will be cooked and replace them with dishes that do not contain ingredients that you are allergic to. Please inform me in advance if you are vegetarian. Please note that there may be some other students along with you for this experience. The maximum total students however, is 5.

EXPERIENCE DURATION:

4.5 Hours

EXPERIENCE CHARGES

The charges for this amazing group experience*, is only INR 2500.00 (USD 35.00 or GBP 27.00) per head.

*(*For a private class, the charges will be quoted once we know the size of your group)*

For any further information you may require, please Call us on 91-95886-91011 or WhatsApp us on 91-98200-50392. You can also email us on curiouscurries@gmail.com

To directly make a booking, send us a confirming email and transfer the amount to our bank account, the details of which are as under: -

Account Name: CURIOUS CURRIES

Type: Current Account

Account Number: 083100102744141

IFSC Code: SRCB0000083

Warm Regards,

For ETHEREAL EXPERIENCES

Mr. Atul Kelkar

Partner