

Course Calendar • April 2012–June 2012

For groups larger than 4 people alternate dates can be arranged.

Workshop Type	April	May	June
Half Day Beginners Workshop £ 85	Sunday, April 22, 2012 11 a.m. – 3 p.m.	Sunday, May 13, 2012 10:30 a.m. – 2 p.m.	Friday, June 22, 2012 6 p.m. – 10 p.m.
Full Day Beginners Workshop £ 120	Saturday, April 21, 2012 10:30 a.m. – 4:30 p.m.	Saturday, May 19, 2012 10 a.m. – 4 p.m. Saturday, May 26, 2012 10 a.m. – 4 p.m.	Saturday, June 9, 2012 10 a.m. – 4 p.m.
Full Day Experienced Workshop £ 120	Saturday, April 28, 2012 10 a.m. – 4 p.m.	Sunday, May 27, 2012 10 a.m. – 4 p.m.	Saturday, June 23, 2012 11 a.m. – 5 p.m.
Vegetarian Workshop £ 85	Wednesday, April 25, 2012 10 a.m. – 2 p.m. Sunday, April 29, 2012 11 a.m. – 3 p.m.	Sunday, May 20, 2012 11 a.m. – 3 p.m.	Sunday, June 10, 2012 11 a.m. – 3 p.m.
Breads of India £ 40		Friday, May 18, 2012 6 p.m. – 9 p.m.	Wednesday, June 20, 2012 11 a.m. – 2 p.m.
Snacks of India £ 40			Wednesday, June 13, 2012 11 a.m. – 2 p.m.
Demonstration Class £120		Week 1 Wednesday, May 9, 2012 1) 11 a.m. – 1 p.m. 2) 6:30 p.m. – 8:30 p.m. Week 2 Wednesday, May 16, 2012 1) 11 a.m. – 1 p.m. 2) 6:30 p.m. – 8:30 p.m. Week 3 Wednesday, May 23, 2012 1) 11 a.m. – 1 p.m. 2) 6:30 p.m. – 8:30 p.m. Week 4 Thursday, June 7, 2012 1) 11 a.m. – 1 p.m. 2) 6:30 p.m. – 8:30 p.m.	
Demonstration & Dine £ 40	Friday, April 20, 2012 6:30 p.m. – 9:30 p.m. Friday, April 27, 2012 6:30 p.m. – 9:30 p.m.	Saturday, May 12, 2012 6:00 p.m. – 9:00 p.m. (fully booked) Thursday, May 24, 2012 6:30 p.m. – 9:30 p.m.	Friday, June 8, 2012 6:30 p.m. – 9:30 p.m.



ethnicfusion

School of Indian Cookery

Courses • April 2012–June 2012



Bookings & Enquires:

Unit 2, Mowles Manor Enterprise Centre,
Elsing Lane, Etling Green, Dereham, NR20 3EZ

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Workshops

Beginners

This simple course will provide you with an understanding of the key herbs and spices and their combinations which are foundation to Indian cookery. The course will teach you how to make simple delicious every day dishes that you can recreate in the comfort of your own home.

The courses will start with a demonstration and then, with the ingredients provided, you will be let loose in the kitchen to recreate the recipes and take home to enjoy with your friends and family.

Experienced

Building on from the beginner's course, this level provides a deeper understanding of the Indian Cuisine. We'll be making classic dishes such as Lamb Rogan Josh, Chicken Garam Masala, Biryani's, vegetarian dishes such as Achari Baingan, and breads of India which form the staple diet of most Indians on a day to day basis.

Vegetarian

The varieties of vegetarian dishes available in the Indian Cuisine are phenomenal. Tasty dishes can be produced from locally available vegetables and more exotic ones, which are now available in most shops and supermarkets. Within this course we shall be exploring how to cook these vegetables whilst creating delicious, healthy vegetarian meals.

Breads of India

In this workshop you will learn to make different types of breads for eg. Naans, Chapatti's and Parathas. A very enjoyable total hands on experience.

Pricing

Full Day Workshop – £120 per person (6 hours)

A Half Day Workshop – £85 per person (4 hours)

Breads of India & Snacks of India – £40 per person (3 hours)

- ☺ Please note we offer a 25% discount for working in pairs
- ☺ **Note:** All ingredients will be provided and your creations will be chilled for you to take home.



Demonstration Classes

Demonstration Classes

You will learn how to cook different dishes every week and taste the food that has been demonstrated. To help you recreate these dishes at home, recipe cards will be given to you to at the start of each session so that you can follow the recipes and take additional notes.

- 🕒 This is a four week course with one session per week for 2 hours.
- 🕒 **Price** – £120 per person

Demonstration & Dine

Come and enjoy a great evening out. Watch a demonstration whilst sampling our canapés and learn to cook some delicious dishes. At the end of the demonstration you will be served a sit down authentic meal in a traditional Indian Thali. To help you recreate what have you have learnt on the day, recipe cards will be provided at the beginning of each session.

- 🕒 These special evenings last approximately 3 hours.
- 🕒 **Price** – £40 per person

Private Groups & Corporate Bookings

We provide the perfect environment for a group or party booking and will tailor the courses specifically to suit your requirements.

We are happy to build the course around your needs. Please call us for further details

- 🕒 **Gift Vouchers** are available on request
- 🕒 All payments need to be made upon reservation

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