

INDIAN MASTERCLASS



Recreate the colourful flavours of India and learn to add a little spice to your world! Learn the art of toasting your spices and marinating your meat to achieve that authentic Indian flavour.

All of our courses are delivered by our resident master chef Kevin Hughes. The classes take place in our stunning country kitchen with breathtaking views of Swinton Estate Grounds and Yorkshire Dales.

We always encourage a hands on approach within the classes and all ingredients and equipment will be provided.

Full Day Recipes (may include):

- Chapatti
- Naan Bread
- Onion bahji
- Dahl
- Chicken tikka masala
- Chicken pasanda
- Keema Murgh
- Lamb Raan
- Bombay potatoes
- Indian sweets

Techniques Covered on Course:

- Making a traditional naan bread and flavour variations (no tandoor oven however)
- Traditional chapatti making and cooking techniques
- Dry roasting spices, the right amount
- Making a basic masala
- Marinating meat