

# WEEKEND CULINARY COURSE

DURATION : 8 WEEKENDS | TOTAL RECIPES - 33

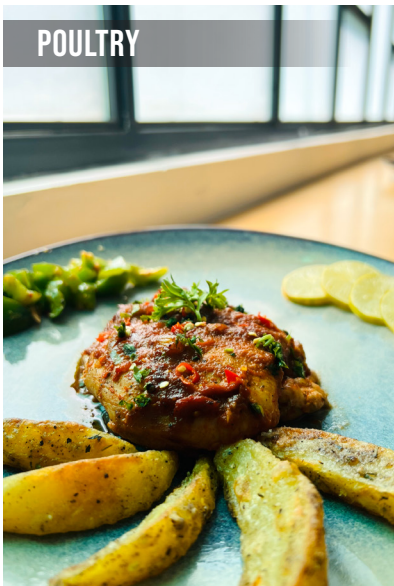
INTRODUCTION PASTA, SAUCES & SOUPS



SALADS



POULTRY



FISH DISHES



MEAT DISHES



VEG. DISHES



RICE DISHES



DESSERT



### MODULES 1: INTRODUCTION PASTA, SAUCES & SOUPS

1. Basic Vegetable Cutting & Knife Skills
2. Spaghetti in Tomato Sauce
3. Penne Pasta in Cream Sauce
4. Cream Of Mushroom
5. Minestrone Soup

### MODULES 2: SALADS

1. Greek Salad
2. Quinoa & Avocado Salad
3. Chicken Caesar Salad
4. Watermelon & Feta Salad

### MODULE 3: POULTRY

1. Harissa Lime Chicken
2. Poulet Saute Chasseur
3. Butter Chicken
4. Korean Chicken Wings

### MODULE 4: FISH DISHES

1. Fish And Chips
2. Andhra Fish Curry
3. Thai Style Fish in Lemon Sauce
4. Herb Crusted Fish

### MODULE 5: MEAT DISHES

1. Mutton Roganjosh
2. British Lamb Stew
3. Lamb Burgers
4. Braised Lamb Shank

### MODULE 6: VEG. DISHES

1. Quesadilla
2. Burrito Bowl
3. Peri Peri Cottage Cheese
4. Pad Thai

### MODULE 7: RICE DISHES

1. Mushroom Risotto
2. Basil Chicken Fried Rice
3. Hyderabad Chicken Biryani & Salan
4. Vegetable Biryani

### MODULE 8: DESSERT

1. Coffee Mousse
2. Crème brûlée
3. Baklava
4. Kesar Phirni



**Chef Bhaskar Maurya**



**Chef Vishva Sharma**

**EVERY SATURDAY & SUNDAY  
(09:30 AM ONWARDS)**

**TOTAL  
(8 MODULES)**

**FEES: RS.49000  
(INCLUSIVE OF TAXES)**