

MODULE SELECTION AT THE COOKING SCHOOL

Three simple steps to book your personalised Cooking Class as follows:

- **Step 1** – Book your cooking slot 24 hours in advance. Contact MAGIC for assistance.
- **Step 2** - Choose your preferred module
- **Step 3** - Choose any THREE preparations from the selection enlisted below your chosen module

**Combining dishes from different modules is at the sole discretion of the retreat's chef. Inclusion of any additional dish in the module will be charged at INR 500 each.*

Joys of Entertainment

Stir delectable surprises for your family and friends while you entertain them in the comfort of your home and create everlasting memories.

Indian selection

- Baked flavoured yogurt
- Butter chicken
- Marinated chicken breast baked in banana leaves
- mutton curry
- Sweet potato chaat

International selection

- Albondigas (little meat balls)
- Andalusian gazpacho
- Basil and vegetable broth
- Chilled tomato and harissa soup
- Chunky potato corn and bacon soup
- Greek plaki (baked fish in olive oil with garlic and beans)
- Grilled polenta with roasted capsicum and olives

Festive Delights

Our chefs at the retreat present unique preparations symbolic to popular festivals. Choose your favourite occasion and learn to showcase it with the finest flavours!

Indian selection

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| • Amti | • Hyderabadi chicken dum biryani | • Pongal |
| • Chitrnam | • Kheer | • Pooran poli |
| • Chollar dal | • Lucknowi mutton biryani | • Sabudana khichri |
| • Dahi wade | • Pal payasam | • Vegetable dum biryani |
| • Dry fruit pulao | | • Vegetable pulao |

Christmas, New Year and Thanksgiving special

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| • Broccoli polonaise glazed carrots | • Straw potatoes |
| • Sauces for roast turkey: giblet gravy, jus-lie, cranberry and fig sauce, bread sauce | • Stuffing for turkey |
| • Spiced sautéed Brussels sprouts | • Traditional accompaniments for turkey |
| | • Turkey marinades |

Indian Dessert

Be it any day of the week or any time of the day, no palate can have enough of dessert! Known to entice taste buds, desserts are often the much awaited course of the meal and leave behind lingering memories.

- *Basoondi*
- *Double ka meetha*
- *Gajar ka halwa*
- *Kesari phirni*
- *Kheer gil-e-firdaus*
- *Rawa pineapple kesari*
- *Sevaiyan paysam*
- *Srikhand*

Win over a Vegan!

Note innovative methods to combine vegetables, grains, nuts and fruits to prepare flavourful and nutritious delicacies.

- *Farm garden salad with lemon vinaigrette*
- *Fresh corn soup with basil*
- *Hand rolled potato gnocchi with tomato compote*
- *vegan pancake*
- *Hot and sour soup*
- *Sago pudding in coconut milk*
- *Som tam salad*
- *Thai green curry*

Gluten Free Special

Understand the essentials to prepare a diet free of gluten and note useful tips shared by the team of chefs at the retreat.

- *Avocado and cherry tomato salad*
- *Chicken stroganoff*
- *Fresh garden green salad with honey mustard*
- *Grilled chicken with pan jus*
- *Grilled fish with caper sauce*
- *Lemon coriander broth*
- *Minestrone soup*
- *Tomato caprese*
- *Vegetable clear soup*

Bake and Break your own Bread!

Learn the measures to bake your own fluffy bread with the chefs at the retreat. Knead your dough and mould it into the shape of your choice to personalize your preparation!

- *Brown sandwich bread*
- *Burger buns*
- *Ciabatta*
- *Focaccia*
- *Gram flour roll*
- *Herb bread*
- *Indian bajre ki roti*
- *Maize bread*
- *Millet dinner roll*
- *Nachni ki roti*
- *Polenta loaf*
- *Ragi roll*
- *Soft dinner roll with variety of toppings; sesame, poppy, carom seed, cumin, chilly, garlic*
- *White sandwich bread*

Learn your Lentils

Flavourful and wholesome, lentils are among the richest sources of protein. Explore this versatile family to learn interesting combinations for cooking a healthy protein rich diet and satiating the palate.

- *Hummus*
- *Kadala curry*
- *Kidney beans quesadilla*
- *Lentils cakes*
- *Lentils pancakes*
- *Qabooli pulao/bengal gram pilaf*
- *Steamed three bean chaat*
- *Warm lentil salad with mixed green and red onions*

Fit as a Fibre

A favourite among nutritionist, Fibre is known to boost metabolism and enhance the vital functionality of the digestive system. Learn the importance of fibre and optimal cooking techniques to retain its nutrition for sweet and savoury delights.

- *Green apple and walnut salad with celery*
- *Green lentils pancakes*
- *Kidney beans and garden green salad with sunflower seeds*
- *Marinated grilled corn on the cob*
- *Masala oats*
- *Millet and mixed vegetable cakes with green tomato salsa*
- *Porridge*
- *Roasted jacket sweet potatoes with sour cream*
- *Whole wheat spaghetti with broccoli*
- *Wrap of red cabbage, onion with olives and zaatar spiced cottage cheese*

Breakfast

Known to break a long fast, this is the most essential and sought after meal of the day. Learn to prepare your favourite breakfast combinations to begin the day with positivity and contentment.

- *Belgian waffle*
- *Buttermilk pancake*
- *Egg benedict*
- *Egg florentine*
- *French toast*
- *Kanda poha*
- *Masala dosa*
- *Omelette*
- *Pancakes*
- *Rawa dosa*
- *Stuffed parathas*
- *Upma*

Treat your little ones (kids menu):

They are every chef's biggest compliment and harshest critics! Learn innovative ways to delight children with unique pairings, exciting menu designs and other valuable tricks. A star of recognition from these critics means the world to one and all!

- *Alice in wonderland: olive and cheery canapés*
- *Baby vegetable salad with honey mustard*
- *Baked mac and cheese*
- *Batman adventure pizza: tomato, basil and cheese*
- *Beet root salad with feta*
- *Ben 10:grilled chicken strips with chips*
- *Cream of tomato soup*
- *Double decker club sandwiches*
- *Duet of melon scoops pops*
- *Fussily marinara*
- *Grilled bombay toasty*
- *Hawaiian adventure pizza : pineapple and cheese*
- *Pancakes with assorted toppings*
- *Penne in cream sauce*
- *Pineapple and cheese skewers*
- *Pluto: cream of mushroom soup*
- *Popeye's favourite: penne with tomato and spinach*
- *Road runner: chicken broth with noodles and vegetables*
- *Superman adventure pizza : corn and cheese*
- *Waffle*

Thai

Thai cooking is known for its complex interplay of at least three and up to four or five fundamental taste senses in each dish or the overall meal: sour, sweet, salty, bitter and spicy.

- *Kaeng keaw waan kai: green curry with chicken*
- *Kaeng lueng tai: southern yellow curry*
- *Kaeng pped koi nor mai: red curry with chicken and bamboo shoot*
- *Kaeng phed nua fuk thong: red curry with meat and pumpkin*
- *Kai phad nam ma-kham: stir fried chicken with tamarind sauce*
- *Kao maan som tum: green papaya salad with coconut rice*
- *Kao phad kra: fried rice with shrimp paste*
- *Phad kee mao sen chan: stir fried rice noodles with holy basil*
- *Phad thai: stir fry flat noodles*
- *Tod mann plaa: thai fish cakes*
- *Tom kha gai: coconut milk soup with chicken*
- *Tom klong plaa kra plong: spicy and sour soup with fish*
- *Tum ma keua koong sod: eggplant salad with prawns*

Seasonal salads: Three Different Salad Preparations with the seasonal availability.

Know your Knives:

A chef is always incomplete without his/her set of knives. Hone your knowledge and skills for the perfect cut and slice with our chefs at the retreat.

- *Types of knives for different jobs*
- *Sharpening knife*
- *Different cuts of vegetables*
- *Mincing with your knife*
- *Boning*
- *Filleting*
- *Turning*

LEARN THE TECHNIQUES

Choose one module and any three dishes from the same

Cooking techniques for meats and seafood

Learn the basics about cooking technique for meats such as Mutton, Chicken and Lamb, and Seafood. Cook your fish and shell fish with the perfect doneness, best sauce and best cooking method. The retreat's chefs have enlisted preparations that combine one or more techniques such as grilling, broiling, braising, stir-frying, pot roasting, steaming and others.

- *Baked fish in foil*
- *Chicken parmigianino (grill and bake)*
- *Chicken with peanut chilly and spring onion (stir-fry)*
- *Fish/ shellfish satay*
- *Flamandeed (seared and finished in oven)*
- *Grilled fish with citrus beurre blanc (gril)*
- *Herb crumbed fish (grill and broil)*
- *Mutton rendang (stewing)*
- *Oreganato crumb coated baked fish*
- *Steamed fish in banana leave*
- *Steamed fish with thai spices (steaming)*
- *Stir fried fish/ shell fish*
- *Wine poached fish*

Simple Steaming Technique

Steaming is preferred for cooking the produce faster and retaining its essential nutrients and flavours. Learn the healthier way of cooking with our culinary experts.

- *Banana Wrapped Steamed Fish*
- *Steamed Banana Wrapped Fish in Thai herbs*
- *Steamed Broccoli With Garlic Wine Sauce*
- *Steamed broccoli with Miso sauce*
- *Steamed Chicken Breast With Sage Sauce*
- *Steamed Chicken with Sweet lime and Tomato relish Steamed Dumplings*
- *Steamed Fish With Soya Ginger Drizzles*
- *Steamed Guava with yogurt salad*
- *Steamed Mixed fruit Pudding*
- *Steamed Tofu With Black Bean Sauce*
- *Steamed Mixed fruit Pudding*
- *Steamed Fish With Soya Ginger Drizzles*
- *Steamed Broccoli With Garlic Wine Sauce*
- *Steamed Chicken Breast With Sage Sauce*
- *Banana Wrapped Steamed Fish*
- *Steamed Tofu With Black Bean Sauce*

COOKING CLASS PACKAGES

Individual Rates:

2500++per person for a single session
4500++ per person for two sessions
6000++ per person for three session
7500++ per person for four session
8750++ per person for five session
10000++ per person for seven sessions

Group Rate:

5 to 8 guests: INR 2200++per person per session
9 to 15 guests: INR 2000 ++ per person per session
15 to 20 guests: INR 1750 ++ per person per session

Please Note: cooking with lobster/cray fish/jumbo prawns/imported lamb chops will levy an additional cost of INR 3000++ for each preparation.