



Culinary Globetrotting Courses

Our Cooking Courses are designed with a similar concept to our cuisine at the Restaurant, with an emphasis on Seafood, Chicken and Vegetarian cooking.

Take the lid off the pot and discover for yourself the cooking arts of ancient cultures as well as those of the new world. Learn how to blend innumerable spices and herbs to make an exotic curry or experiment with making your own corn and flour tortillas, and why Mexican Tortillas are not quite the same as a Spanish Tortilla.

And what better place to have fun experimenting with food, learn about different cultures and meet new people or bond with your friends or family than at **The Spice Gourmet**.

Course Duration: Approx. 4-5 hrs. **Course Cost includes:** Presentation, Recipes, All materials, 3 course meal without dessert, Beer/Wine and Mineral Water

List of Courses

Cuisine of India Fr. 180

Introduction to Spices, 3 course meal representing a ``typical`` Indian meal:
Samosa w/ Mint chutney,
Cream of Tomato Soup with Coconut, Lime & Coriander,
Chicken Tikka Curry, Palak Paneer & Basmati Rice Pilaf

Indian Vegetarian Cooking Fr. 180

The Indian Vegetarian Concept, several course meal representing different regions of India

Thai Cuisine Fr. 180

Introduction to Thai Cuisine, Vegetables and other ingredients,

Warm Glassnoodle Salad with Prawns, Chili, Lime & Mint,
Bags of Gold,
Curries of Thailand

Cuisine of Mexico Fr. 180

Mushroom Quesadilla, Guacamole, Salsa,
Chicken Enchiladas,
Crayfish with Grilled Peppers in Lime Chili Cream,
Black Beans, Mexican Rice

Cuisine of India II Fr. 180

For those who have already attended our first Indian Course, but would like some new recipe ideas. Same level as Cuisine of India I, so others welcome too:
Palak Shorba,
Ragda Pattice: Light Potato Cakes, served with lightly spiced mashed Yellow Peas & a Tangy Tamarind Sauce,
Chicken Korma, Mint & Peas Pulao, Alu Gobi, Naan, etc.

Coastal Indian Cuisine Fr. 200

Introduction to Spices, 3 course meal representing the Western, Eastern and Southern Coasts of India:
Prawn & Veg. Kabab,
Goa Fish Curry, Langoustine Tails Malabar Style,
Mysore Spinach, Lemon Pepper Rice, Mango Raita

Minimum no. of participants required to hold the course: 10

Your reservation will be confirmed upon payment

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