

# North Indian cooking class

By Anna Magyar

I love Indian cuisine. It is so special, it is full of taste, the different herbs and flavors come together in a very harmonious way. It shows such a passion of life. That's why I was pretty excited about Rita's cooking class. She showed us particular dishes from the North Indian region. Some of the classmates have never cooked Indian food before, but all of us had experience of tasting it. Our class was held at the Wadihana condo.



Rita obviously likes her kitchen and her cooking very much. This area plays an important part in her life. Honestly I'm a little bit jealous of her big kitchen.



Rita already prepared a lot of things before we arrived. She must have spent hours to get ready and organize everything. Indian cuisine is not really a fast food type of kitchen. It takes

time to precondition, chop up the meat and veggies, mix the marinade, knead the bread dough and so on. But the result is

mouth watering. And it looks great too.

Rita demonstrated us how to prepare and cook the delicious butter chicken with Indian flavored rice. She even prepared fresh home made chapatis for us. She was so enthusiastic, the class followed the good example and started to roll the dough and baking the chapatis. I must admit, we need more practice. We had the opportunity to get to know more about special spices and ingredients, and also special kitchen equipment such as the chapati pan. I found all of them very fascinating.



The lunch was very big and luxurious, the butter chicken was completed with lentils and vegetables . A delicious dessert was not missing either. All was very tasteful and the company was wonderful. It is great to spend time eating and talking, isn't it?



I'm sure we are

all going to prepare these dishes at home. We might need more classes and a few good advices from her. Thank you Rita for the great time and delicious dishes! We are all looking forward to your next class!

