

HANSA'S GUJARATI VEGETARIAN COOKERY CLASSES 2018



The last of the 2016 series of **Hansa's 'hands-on Cookery Classes'** will end on Sat. 12th. Nov '16. Most of our students were complete novices when it came to cooking Indian dishes but they were all passionate about learning to cook. Many of our students would now have completed the full series of our classes over two years.

CORPORATE EVENTS: One of the other areas of interest has been the Team Building Events for corporate clients when groups of workers attended one of Hansa's Cookery Sessions and learnt how to cook some of Hansa's dishes, under her expert guidance. They had to work as a team to produce some dishes in a given time then they were judged for their team performance. Everyone had a great time competing against each other but all enjoyed the fruits of their labour afterwards.

GIFT VOUCHERS: A lot of our students were bought a Hansa's Cookery Class Voucher as a birthday or Christmas present which they used to book on to one of the classes. They inevitably booked themselves on to more of our classes, after having sampled the fun they had during Hansa's Cookery classes. A couple of people bought the full Hansa's Cookery Course (8 sessions) for their spouses as a Christmas present, which was fantastic because the presented lasted a whole year and the family will be reaping the benefit of the course for years to come.



ANNOUNCING NEW DATES FOR HANSA'S COOKERY COURSE for 2018

Our new series of classes for 2017 is starting on Sat 4th February when Hansa will be cooking some of her most popular Starters, so please do enrol as soon as possible. The full list of Hansa's Classes are shown below. You can book by sending a request to www.info@hansasrestaurant.com and we'll contact you back with the relevant information.

Please note that all of the classes start at 10am and finish with lunch but the additional classes will start at 2.30pm til 5.30pm.



MAIN COURSES

As there are a great variety of main courses, this section will be split up into two sessions:

Lilotri – Green Vegetable Curries

Kathor – Bean and Pulses Curries

LILOTRI – Green Vegetable Curries:

Sat 7th April 18

Hansa will use the commonly available vegetables which provide the vitamins, minerals and fibers like

Aubergine, Cauliflower, Spinach and many other green vegetables to make some mouth-watering curries that are very popular with our customers. **There will be two classes running on this day.**

LILORTI Additional- Sun 8th April'18

This is an additional class re-arranged to meet the demands from our customers.

KATHOR - Beans and Pulses Curries: Sat 5th May '18

We Gujaratis use many types of exotic beans and pulses that are now becoming very commonly available in most supermarkets. They are very tasty when mixed with the right spices provide proteins, roughage and fibre to balance the meal.



BREADS: Sat 2nd June '18

Chappaties and Naans are very common accompaniments for most curries, but we make a large variety of breads like Puris, Rotlis and Baturas, etc, that are not commonly known to most people. In this session you'll make at least six different types of breads with Hansa which will form plain, spicy or sweet accompaniments to any meal.

STARTERS - Hansa's Sharuaat - Sun 3th June '18

The sheer variety of snacks we Gujaratis make is simply mind-boggling. Hansa will show you how a few of these delightful spicy snacks can be made with ease.



RICE: Sat 7th July '18

Gujarati rice dishes are very popular. We start with the basic plain rice and then develop the theme to cook six other rice dishes, each varied in taste, texture and fragrance. Some rice dishes can be an accompaniment to curries while others, such as Biryani can be a meal in itself.

HANSA'S SPECIALITIES: Sun 8th July'18.

These are larger snacks, which are very popular with our customers. They are small delightful meals that can fill in the gap between meals or form a surprise on any dinner table.

PICKLES AND SUNDRIES: SAT 4th August 18

Gujarati pickles provide the spicy bite to any Indian or western meal. You'll prepare a host of pickles for all occasions and tastes in this session, made with just a few ingredients and a lot of love. Perfect for planning your Christmas table or the hampers.



COOKERY SCHOOL DATES FOR THE DIARY

- 1 LILOTRI – Green Vegetable Curries - Sat 7th April '18**
LILORTI Additional class - Sun 8th April '18
- 2 KATHOR - Beans and Pulses Curries - Sat 5th May '18**
- 3 BREADS - Sat 2nd June '18**
- 4 STARTERS - Hansa's Sharuaat – Sun 3rd June '18**
- 5 RICE - Sat 7th July '18**
- 6 HANSA'S SPECIALITIES – Sun 8th July '18**
- 7 PICKLES AND SUNDRIES - Sat 4th August '18**

Cost only £60 for a 3hr session or £50 for 4 or more classes. All utensils, ingredients and an apron are included. Session finishes with lunch/ dinner.



Please note that we may have to cancel or reschedule our classes at short notice due to unforeseen circumstances, in which case we will make every effort re-accommodate you or reimburse you fully. We will not be held liable for any expenditures or losses you may have incurred as a result.

SOME GREAT GIFT IDEAS FROM HANSA'S

HANSA'S TWO COOKBOOKS – Signed copies of Hansa's two cookbooks will make a long lasting present, that can be enjoyed forever. **Hansa's Indian Vegetarian Cookbook** – was Nominated as **Best Vegetarian Cookbook** on the shelves by the Independent - **only £14.95**. Also our second cookbook, -'Hansa's, more than just a restaurant...It's my life'- is also highly acclaimed by the food critics and the likes - at **only £14.95** or hardback at only **£19.95**.



Masala Tin and Hansa's Cookbook

HANSA'S MASALA TIN - containing 13 different spices in a beautiful stainless steel tin for the budding cook in your family. It is a perfect accompaniment to go with Hansa's Cookbook - **only £29.95**

HANSA'S GIFT VOUCHERS - Why not treat your loved ones to a meal at Hansa's? Our gift vouchers can be purchased in £10 and £20 denominations and can go towards the final bill, our products or the Cookery Sessions. We can even post it off for you, to make it a real surprise.

Go on, make someone happy!

HANSA'S DESIGNER APRONS –



A perfect present for the budding cook in your life. These limited edition designer aprons marking 30 years of Hansa's Restaurant will make a long lasting gift that only costs £9.95 so don't delay cos once they're gone they're gone!



PARTY CHEF HANSA-

Let's give some kids a chance in their lives!

Why not let Chef Hansa be the party chef at your birthday, anniversary or any other special event. She will help design a menu, cook and serve it to up to eight guests at your premises. The cost is only £250 which will go towards Hansa's favourite Charity '**A one teacher schools projects in India and Nepal**' run by Saraswati Vidhiyalaya supported by 3R's Education Trust UK. £250 will run one village school for a whole year! **Let's make a difference and give someone an opportunity in life.**

HANSA'S BESPOKE COOKERY PARTY

If you are celebrating a special day like a birthday or Hen or Office Party or just a treat for someone you love, Chef Hansa Dabhi can organize a special Cookery Session just for you and your friends. It can be arranged on a mutually agreed date and time. Hansa will provide all the venue, the ingredients and the utensils required, including the aprons! All you do is just turn up with your party.

A minimum of 6 people is required for these sessions.

**Hansa's Restaurant,
72/74 North St, Leeds LS2 7PN,
Tel: 0113 2444408
Contact: info@hansasrestaurant.com**

