

DEFENCE RAYA GOLF & COUNTRY CLUB



KITCHEN on FIRE

LESSON 8

# Italian Cuisine



Sunday

27th January 2019

Time 3:30pm to 5:30pm

Hi-Tea Included

Only Rs. 1000

per Person

Inclusive of Tax

at



WITH

Chef Zaheer Hussain

**Shah**

Live Demonstration

SOCIAL  
COOKING

FOR INFO & SIGNUP CALL: **042-37338518**



**Elevate your senses...**

**Starting from 12<sup>th</sup> Jan 2019**

**Thursday to Sunday**

**7pm to 11pm**

**Dress Code: Formal Attire**



**RESERVATIONS**

**T: 042-37338518 E: [promotions@drgcc.com](mailto:promotions@drgcc.com)**

## Introduction

We are thrilled to see you this far in our cooking class as we progress into our 8<sup>th</sup> cooking class featuring tasty Italian Cuisine that will surely ignite your taste buds. It is our optimism that you will enjoy our live cooking demonstrations as well as having the opportunity to learn new culinary skills from some of our leading participating chefs, whom we are pleased to say are here to serve your appetite at Defence Raya Golf and Country Club.

During the course of our exciting monthly cooking progress, our goal is to cover many areas within the exciting field, from traditional Pakistani dishes to exotic creations, menu, planning, food preparation and knife skills are just some of the subjects we will include, but most importantly we hope you are entertained and have the opportunity to experience the art of preparing new cuisines from around the world.

Please let us know what would be of interest for next month class by filling in our comment card or email us at [promotions@drgcc.com](mailto:promotions@drgcc.com).

## Your Host

Executive Chef Zaheer Hussain Shah is an award winning chef, and an industry veteran with many years of international experience. He has managed kitchen operations with some of the world's finest hospitality companies including Grand Belmond, Kempinski, Movenpick, Ritz Carlton and Norwegian Cruise Lines.

Chef Shah's passion is developing tomorrow's talent, and he has taught at Woo Song Culinary University in Korea.

With expertise in many genres of food he excels in his craft. He now leads the kitchen brigade at Defence Raya and he looks forward to sharing with you, his love for food over the coming months.

## Today's Sizzling Agenda

Cooking  
**3:00Pm – 5:30pm**

Hi Tea  
**5:30pm onwards**

**Hi Tea will be served in Golfer Terrace  
Menu will include the dishes prepared today.**

**DEFENCE RAYA GOLF & COUNTRY CLUB**

# **RAYA PULSE**

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## Chocolate Molten Lava Cake

### Ingredients:

1. 2 eggs
2. 2 egg yolk
3. 60g Sugar
4. 70g Flour
5. 10g Cocoa Powder
6. 75g Chocolate
7. 75g Butter
8. 3g Vanilla essence

### Method

1. First of all, eggs and yolk will be beat with sugar. Must be full fluid then mix the item with the dry ingredients.
2. Melt the chocolate and butter after dry ingredients.
3. All the dry Mix items full fluid with the eggs.
4. Mix well after that mold polish with the butter and put inside flour.
5. After all above mentioned producer fill in the mold.

Baking Time	6 minutes
Temp	290C



## **Quick and Easy Chicken Alfredo Pasta**

### **Ingredients:**

1. 2 tab spoon dinner butter
2. 100 ml cream
3. 1 tea spoon garlic
4. 4 tab chicken cube boiled
5. 4 dinner spoon parmesan cheese
6. 1 cup milk hot
7. Salt & black pepper as per taste.

### **Method**

1. Melt butter in a medium, non-stick saucepan over medium heat.
2. Add cream cheese and garlic, chicken boiled, stirring with wire whisk until smooth.
3. Add milk, a little at a time, whisking to smooth out lumps. Stir in Parmesan and pepper.
4. Remove from heat when sauce reaches desired consistency. Sauce will thicken rapidly, thin with milk if cooked too long. Toss with hot pasta to serve.



## Spaghetti Carbonara

### Ingredients:

1. 1 pound spaghetti
2. 1 tablespoon olive oil
3. 8 slices beef bacon, diced
4. 1 tablespoon olive oil
5. 1 onion, chopped
6. 1 clove garlic, minced
7. 1/4 cup dry white wine (optional)
8. 4 eggs
9. 1/2 cup grated Parmesan cheese
10. 1 pinch salt and black pepper to taste
11. 2 tablespoons chopped fresh parsley
12. 2 tablespoons grated Parmesan cheese

### Method

1. In a large pot of boiling salted water, cook spaghetti pasta until al dente. Drain well. Toss with 1 tablespoon of olive oil, and set aside.
2. Meanwhile in a large skillet, cook chopped bacon until slightly crisp; remove and drain onto paper towels. Reserve 2 tablespoons of bacon fat; add remaining 1 tablespoon olive oil, and heat in reused large skillet. Add chopped onion, and cook over medium heat until onion is translucent. Add minced garlic, and cook 1 minute more. Add wine if desired; cook for one more minute.
3. Return cooked bacon to pan; add cooked and drained spaghetti. Toss to coat and heat through, adding more olive oil if it seems dry or is sticking together. Add beaten eggs and cook, tossing constantly with tongs or large fork until eggs are barely set. Quickly add 1/2 cup Parmesan cheese, and toss again. Add salt and pepper to taste (remember that bacon and Parmesan are very salty).
4. Serve immediately with chopped parsley sprinkled on top, and extra Parmesan cheese at table.



## Crab meat & mango chunks salad

### Ingredients:

1. Salad
2. 750g cooked crabmeat (see notes)
3. 1 large mango, shredded
4. 100g snow pea sprouts, stems trimmed off
5. 1 punned cherry tomatoes, halved
6. 1 bunch green asparagus, trimmed, sliced and blanched (see notes)
7. Coconut dressing
8. 140ml coconut milk
9. 2 teaspoons grated ginger
10. 1 small red chili, seeded and finely chopped
11. 2 tablespoons finely shredded mint leaves
12. 2 tablespoons lime juice
13. 1 teaspoon fish sauce
14. ½ teaspoon grated palm sugar
15. salt flakes, to taste

### Method

1. To make the coconut dressing, place all ingredients in a screw-top jar, shake well and chill until needed.
2. If using pre-picked crabmeat, place it in a colander and squeeze gently to remove any excess moisture. Place it in a large bowl with avocado, mango, snow pea sprouts, tomatoes and asparagus and mix gently to combine. Arrange on a serving platter, pour over dressing and serve immediately.