

DEFENCE RAYA GOLF & COUNTRY CLUB



KITCHEN on FIRE

LESSON 7

Lebanese Cuisine

Sunday
28th October 2018
Time 3pm onwards
Hi-Tea Included
Only Rs. 1000
per Person
Inclusive of Tax

at
LEVEL
ONE

SOCIAL
COOKING

WITH
Chef Zaheer Hussain
Shah
Live Demonstration

FOR INFO & SIGNUP CALL: 042-37338518



New Beginnings

THE VENUE
Event Centre

DEFENCE RAYA

MAYUN | MEHNDI | BARAT | VALIMA

Menu Prices Starting from Rs. 1250+Tax

Introductory Offer of Rs. 50,000

Discount till 31st December 2018

(Subject to Terms and Conditions)

Sector M Phase 6 DHA

Tel: 042-111-800-100/042-37338515 | Email: rayaevents@drgcc.com

Introduction

We are thrilled to see you this far in our cooking class as we progress into our 7th cooking class featuring tasty Lebanese dishes 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 suhaibkamal@drqccc.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 my 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 – 4:00pm

Hi Tea

4:00pm onwards

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



Fattoush (Salad)

Ingredients:

- | | |
|------------------------|----------|
| 1. Garlic Pasta | 02 grams |
| 2. Red Radish | 05 grams |
| 3. Lettuce Leaf | 10 grams |
| 4. Tomato without seed | 10 grams |
| 5. Cucumber | 10 grams |
| 6. Onion diced cutting | 10 grams |
| 7. Mint | 02 grams |
| 8. Tortilla Bread | |

Dressing:

1. Long olive oil, 02 grams salt, 03 grams sumac powder, 05 lemon juice, 02 grams pomegranate moose. All ingredient mix well.



Shish Touk

Ingredients:

	<u>Quantity</u>
1. Chicken	01 Kg
2. Garlic mayo	100 grams
3. Salt to taste	
4. White paper	05 grams
5. Cinnamon powder	10 grams
6. Tomato paste	20 grams
7. Vinegar	20 grams
8. Paprika	05 grams
9. Sumac powder	05 grams

Method:

All ingredient to mix well to rest the one hours.



Falafel

Ingredients:

	<u>Quantity</u>
1. Chickpeas	01 Kg
2. Green chili	07 piece
3. Coriander fresh	05 grams
4. Mint	03 grams
5. Salt to taste	
6. White paper	05 grams
7. Cumin powder	15 grams
8. Garlic	10 grams
9. Baking soda	

Method:

1. All ingredient to be grinded to mix well.
2. Then add the baking soda to add the baking make sure mix well.
3. After that fry with sesame seeds.



Thina Paste

Ingredients:

1. Thina paste
2. Cold water
3. Cumin powder
4. Salt to taste

Quantity

- 50 grams
30 grams
05 grams

Method

1. How to make Thina paste
2. First of all put the thina paste and slowly drop the water in thina paste.
3. After that add the salt and cumin powder.

Umm Ali (humaley) Dessert

Ingredients:

- | | |
|--------------------|-----------|
| 1. Phillo pastry | 50 grams |
| 2. Milk | 300 grams |
| 3. Sugar | 150 grams |
| 4. Coconut powder | 15 grams |
| 5. Raisin | 15 grams |
| 6. Almonds roasted | 15 grams |
| 7. Rose water | 05 grams |

Quantity



Method

1. All ingredients take it first of all heat the milk.
2. After add the sugar cook till the half hours.
3. Take the one bowl put the phillo pastry and nuts.
4. After that the hot milk add the phillo pastry top the cream and sulmandeo toping the nuts.

DEFENCE RAYA GOLF & COUNTRY CLUB

TAMBOLA NIGHTS

PLAY & WIN

GREAT PRIZES

EVERY WEDNESDAY

7PM TO 10PM

VENUE:

GOLFER
TERRACE

FOR RESERVATIONS CALL:
0344 - 8429349

EMAIL: SUHAIBKAMAL@DRGCC.COM

