



ABSOLUTE BEGINNER MOMS

Cooking Course

In four relaxed, fun-filled classes, we'll get you on your cooking feet, teaching you how to prepare simple, healthful, delicious food. You'll learn about basic cooking equipment and menu planning; knife skills, including vegetable chopping and paring; how to make salad, soups and other easy dishes; how to prepare delicious pasta; how to sauté and roast meats and more; and how to make desserts in minutes.

You will learn how to prepare dishes from different cuisines such as Thai, Japanese, Italian cuisine and more!



COURSE OUTLINE & MENUS*

DAY 1

Hands on Knife Skills - Slicing Vegetables
Fresh Homemade Stocks, Soups, Salads
Chicken Stock
Beef Stock
Vegetable Stock
Roasted Pumpkin Soup
Roasted Tomato Soup with 4 Cheese Toast
Baked Lasagna

DAY 2

Japanese Cuisine
Kani Salad
California Maki
Grilled Chicken Teriyaki Rice Topping
Japanese Fried Rice
Prawn Tempura

DAY 3

International Cuisine
Paella Valenciana
Grilled Tenderloin with Porcini Sauce
Potato Au Gratin
Seafood Pasta with Pesto Cream Sauce
Panna Cotta

DAY 4

Breakfast & Brunch
Eggs Benedict
Homemade Beef Tapa with Garlic Rice
Gourmet Bottled Tuyo with Olives
Homemade Granola
Red Velvet Cupcakes with Cream Cheese Frosting

**Menus may change without prior notice depending on ingredient availability*

25 Mushrooms Kitchen Cookery
Cauliflower St. Valle Verde 5
Village Park, Pasig City
P6,500/person
9am-2pm

 25 Mushrooms Kitchen

 @mushrooms_kitchen