

WELCOME TO HANSA'S COOKERY SCHOOL



HANSA'S GUJARATI VEGETARIAN COOKERY CLASSES 2020



The last of the 2019 series of **Hansa's 'hands-on Cookery Classes'** will end on Sat. 3rd Aug '19. 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 the past two years.

New Format for 2020

Since our retirement from running a restaurant, we are able to offer our cookery classes more often. Our new format is going to be to run the full series of eight classes covered over four weekends in a month, which will be repeated three times a year. So you'll be able to take part in our full course in the month of February, June or October if you wish, or spread out over the three months depending on the time available in your diary. Please have a look at the dates below. There will be a class running in the morning and the afternoon on each of the days, to accommodate the demand.

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. A perfect way to bring people together to interact with each other.

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 present lasted a whole year and the family will be reaping the benefits of the course for years to come.

ANNOUNCING NEW DATES FOR HANSA'S COOKERY COURSE for 2020

Our new series of classes for 2020 is starting on Sat 1st 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@hansarestaurant.com then we'll contact you back with the relevant information.

Please note that all of the classes will run for approximately three hours starting at **10am** and finishing with lunch and afternoon session starting at **2.30pm** finishing with a dinner.



STARTERS - Hansa's Sharuaat –

Sat 1st Feb/6th June/3rd Oct '20

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.

HANSA'S SPECIALITIES:

Sun 2nd Feb/7th June/4th Oct '20.

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.



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 8th Feb/13th June/10th Oct '20

Hansa will use the commonly available vegetables which

provide the vitamins, minerals and fibres like Aubergine, Cauliflower, Spinach and many other Indian green vegetables to make some mouth-watering curries that are very popular with our customers.

KATHOR - Beans and Pulses Curries:

Sun 9th Feb/14th June/11th Oct '20.

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 15th Feb/ 20th June/17th Oct '20.

Chappaties and Naans are very common accompaniments for most curries, but we make a large variety of breads like Puris, Rotlis, Parethas, 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.

RICE: Sun 16th Feb/21st June/18th Oct '20.

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.



AACHAR-PICKLES AND SUNDRIES:

Sat 22nd Feb/27th June/24th Oct '20

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.

GUJARATI MITHAI (DESSERTS): Sun 23rd Feb/28th June/25th Oct '20.

We Gujaratis have a very sweet tooth and therefore are well known for making delightful, colourful and mouth-watering desserts. In this session you'll get a chance to make some of the desserts which were very popular at Hansa's restaurant, to add to your culinary repertoire.

COOKERY SCHOOL DATES FOR THE DIARY

1) STARTERS - Hansa's Sharuaat-

Sat 1st Feb/6th June/3rd Oct '20

2) HANSA'S SPECIALITIES –

Sun 2nd Feb/7th June/4th Oct '20.

3) LILOTRI-Vegetable Curries –

Sat 8th Feb/13th June/10th Oct '20

4) KATHOR -Beans and Pulses Curries –

Sun 9th Feb/14th June/11th Oct '20.

5) GUJARATI BREADS –

Sat 15th Feb/20th June/17th Oct '20.

6) RICE- Bhaat-

Sun 16th Feb/21st June/18th Oct '20.

7) AACHAR-Pickles and Sundries –

Sat 22nd Feb/27th June/24th Oct '20

8) MITHAI-Desserts –

Sun 23rd Feb/28th June/25th Oct '20.

Cost only £70 for a 3hr session or £60 if you book 4 or more classes for yourself. All the utensils, ingredients and an apron are included. Each session will end with lunch or dinner.



Terms and Conditions:

- 1) Please note that a **7 day notice** will be required if you need to cancel your booking by **calling us directly on 07930 945378** or you may find someone else to take up your place. We will also help you to try and fill the vacant position, in which case we will be able to re-book you onto another class. If you or we are not successful in filling your place then you will forfeit your fee paid, no refund will be given.
- 2) We may have to cancel or reschedule our classes at short notice, due to unforeseen circumstances, in which case we will make every effort to re-accommodate you onto other classes 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 £4.95**. 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!**

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 Vidhyalaya 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 Indian Vegetarian Cookery School,
Contact: info@hansasrestaurant.com



HANSA'S AWARDS AND ACCOLADES TO DATE

2018 - Best Indian Vegetarian Restaurant in UK – Daily Telegraph

2018 – “We guarantee that you’ll want to come back again and again til you’ve tried the whole menu”- Oliver- Yorkshire Evening Post.

2017 – Best Vegetarian Restaurant UK – LUX Magazine Food and Drinks Awards

2014 - Best Indian Vegetarian Restaurant in UK’ –
Cobra Good Curry Restaurants Guide 2013-14

2010 – ‘Hansa you are the greatest Indian Vegetarian Style chef’-
Jean-Christophe Novelli – World Curry Festival –Leeds

2009 – ‘Best Vegetarian Restaurant in UK’ – BBC Olive magazine.

2008 – ‘Outstanding Contribution to the Leeds Restaurant Industry’ by The Leeds Restaurant Association.

2007 – ‘Curry Chef of the Year’– Leeds Guide Curry Chef Competition

2004 – ‘Curry Chef of the Year’- Leeds Guide Curry Chef Competition

2003 – ‘Asian Business Woman of the Year’– Asian Business Development Network (ABDN).

2002 – Curry Restaurant of the Year – Leeds Guide Curry Chef Competition

2001/02-‘Leeds City Restaurant of the Year’- Yorkshire Life

1988- ‘Best Indian Vegetarian Restaurant in UK’- Cobra Good Curry Guide.

Grand Master Chef Hemant Oberoi-Taj Oberoi Group, Jean-Christophe Novelli, Barrington Douglas and Hansa Dabhi at the World Curry Festival-Leeds 2010.



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