

Cambodia Cooking Class Details

Open: Every day, except holidays
Closed: Khmer New Year, Pchum Ben, Water Festival
Time: 09.00 - 16.00 (full day), 09.00 - 12.30 (half-day)
Price: US\$23 per pax (full-day), US\$15 per pax (half-day)
Class size: min. 2 pax, max. 16 pax
Location: frizz restaurant, #67 Street 240, Phnom Penh, Cambodia

We offer two different courses. Only **Course 1** can easily be adjusted for vegetarians.

Course 1

- **Spring Rolls** how to make them the right way
- **Banana Blossom Salad** with chicken or tofu
- **Amok** steamed coconut fish in banana leaves
- **Sweet Rice & Mango** with palm sugar and sesame

Course 2

- **Sayong Jayk** sausages in banana flower
- **Pomelo Salad** with shrimps
- **Red/Green Chicken Curry** or **Amok**
- **Pumpkin Dessert** pumpkin custard in a spooned out pumpkin

All courses include:

- Transportation to the market, the cooking school and back to frizz.
- Market tour, shopping in a local market.
- Introduction to Cambodian herbs & ingredients for cooking
- After preparing each dish, time to relax and enjoy culinary creations
- Colourful 16-page recipe booklet, with pictures and descriptions of **ALL dishes** in our courses.

Itinerary

The schedule for the half-day is the same, except that it ends after lunch. All times are approximate and depend on the number of participants and their cooking skills.

09:00 am

The group will gather at frizz restaurant in central Phnom Penh. By tuk-tuk we go to the local Kandal Market where our instructor will tell and show you Cambodian fruits, vegetables and spices.

10:00 am

Time to take a tuk-tuk ride to the Cambodia Cooking Class, which is located on a cool open-air rooftop terrace.

10:15 am

Theory Class. Here the instructor will present a cookery demonstration of the dishes that you are going to prepare! Each student will receive a booklet with the recipes of

the course.

10.30 am

Time to put your hands on the cooking utensils. The open-air roofed cooking school provides for a cool breeze, while you are cooking. Each student has his own cooking station and wok. Assisted by our instructor you will learn and experience the culinary technique of Cambodian cuisine. For lunch, two not too difficult dishes are waiting to be prepared by you!

12:00 pm

Lunch. Now you can taste and enjoy your own culinary creations.

1:00 pm

Time to put your hands on the cooking utensils again. In the afternoon we teach you how to make dishes that take some more time to prepare, plus a dessert.

3:30 pm

Time to taste and enjoy your own culinary creations and relax while again enjoying the view from our terrace.

4:00 pm

End of class, return back to frizz by tuk-tuk

Cambodia Cooking Class

#67, Street 240

Phnom Penh

Cambodia

T: +855(0)12 - 52 48 01

www.cambodia-cooking-class.com