



ZURI
ZANZIBAR
HOTEL & RESORT

COOKING CLASSES



NO ONE IS BORN A GREAT COOK,
ONE LEARNS BY DOING.

WHAT'S ON THE MENU:

FREE COOKING DEMONSTRATION

SWAHILI COOKING CLASS



FREE COOKING DEMONSTRATION

THIS IS A COOKING DEMONSTRATION THAT EXPLAINS THE ZANZIBARI CULINARY HERITAGE AND INFLUENCES.

You will learn how to prepare Zanzibari Ceviche - a great but simple dish that is ideal for the summer.

COOKING TECHNIQUES

- How to grate coconut and prepare coconut milk
- How to prepare coconut snacks
- How to prepare Zanzibar ceviche

PROGRAM

- Spice Garden Tour
- Explanation of Zanzibari cooking influences
- Presentation of spices and herbs
- Cooking demonstration
- Dish tasting

FREE COOKING DEMONSTRATION

 min 2 people

 1 hour

level: easy

style: visual - theory

location: Spice Garden



Cooking demonstrations are held on a weekly basis, subject to demand from guests.



SWAHILI COOKING CLASS

THIS IS MEANT TO BE A RELAXED AND STRESS-FREE COOKING CLASS THAT INCLUDES A LOT OF STORIES, EXPERIMENTATION AND, OF COURSE, DEMONSTRATIONS AND HANDS-ON PRACTICE OF COOKING TECHNIQUES.

The food is pre-prepared so that guests do not need to worry about chopping, cleaning or peeling, which makes the whole cooking experience as easy and comfortable as possible. You will use many kinds of local products whilst preparing a selection of classic Zanzibari dishes using a number of Swahili cooking techniques.

COOKING TECHNIQUES

- How to grate coconut and prepare coconut milk
- How to make a Chapati (a typical Swahili bread)
- How to make a Samosa (a typical Zanzibari snack) and coconut chutney
- How to prepare Pilau rice with chicken or fish and kachumbari salad
- How to prepare octopus in coconut

LUNCH DEGUSTATION

- Beef samosa with coconut chutney
- Octopus & spinach in coconut with chapati
- Pilau rice with katchumbari salad
- Kaimati in spice syrup with vanilla ice cream (provided from the pastry kitchen)

PROGRAM

- Cooking class welcome
- Explanation of Zanzibari cooking influences
- Spice Garden tour
- Presentation of local spices and fruits
- Cooking lesson
- Lunch degustation



Cooking stations will be prepared in advance by the Zuri's main chefs



Each station will provide cooking utensils, apron, chef's hat and recipe book



Drinks: beverage list available - only water included



SWAHILI COOKING CLASS



min 2 people

level: medium

style: demonstration and practical

location: Spice Garden



2 hours + time for degustation

USD 65 / person

(lunch degustation included)



THE SECRET INGREDIENT
IS ALWAYS LOVE.



EARTHCHECK

 A MEMBER OF
DESIGN HOTELS™

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