

advertisement feature

A brilliant course for curry lovers

HAVE you ever wondered how many herbs and spices go into Tandoori Chicken Tikka or the complexity of steps involved in making Alu Chollay, a chick pea and potato curry? If so then a cookery course at the award winning Brilliant Restaurant in Southall will give you the answers.

The course caters for everyone regardless of cooking ability, gender, ethnic origin or age – you just need to be passionate about cooking.

Our reviewer, Niki Hornsby, who attended the course, said: "Everyone on the course we attended thoroughly enjoyed the experience and came away feeling confident in what they had cooked and their ability to reproduce it at home."

"To say people travel for these courses is an understatement, a gentleman flew in from Germany for the course we attended and the furthest people have travelled so far is from Canada."

For those of you who already have sampled Brilliant's award winning food, you can now learn the tricks of the trade, the secret ingredients and the cooking process that the food goes through to make these outstanding dishes. You can then amaze your family and friends when you reproduce the dishes in your own kitchen.

Niki's friend, Natasha, who was also on the course, added: "We chose to go on the Tandoori Delights course and were taught to cook totally from scratch tandoori chicken tikka, tandoori lamb chops, alu chollay (chick pea and potato curry), bhatura bread (fried Indian bread) and cucumber salad."

"The array of herbs and spices that went into

every dish was stunning and the aroma of the dishes as we 'created' with them was mouth watering. Dipna guided us step by step through each of the five dishes we cooked and with other members of the Brilliant team on hand to ensure we were doing it right, the three hours passed by extremely quickly."

Dipna Anand, who runs the courses has cooking in her blood. Her father and uncle opened Brilliant in 1975 and Dipna has been working in the restaurant since she was eight years old. She is now the assistant manager at Brilliant and a chef lecturer in colleges and universities around West London, specialising in teaching Northern Indian and Punjabi cuisine.

The classes are held in the restaurant on specific Saturdays and Sundays. Prices start from £95 per person, included in the price is:

- Your three hour course
- The food you cook is yours to take with you, we shall pack this up for you
- A Brilliant Restaurant apron to keep
- A certificate that you have attended the course
- A recipe sheet with methods for the dishes you prepare
- Car parking (Featherstone School/Sports Centre which is diagonally opposite the restaurant)

These courses would make an ideal gift for a birthday, anniversary or perhaps an experience for you and a group of friends. You must be quick to book the courses as they sell out two to three months in advance and there are five different courses to choose from.

Visit www.brilliantrestaurant.com or call Dipna on 07949 142 428 for more details.

EXPERT TUITION:
Dipna Anand leads the courses at Brilliant Restaurant. Contributed



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