

# MANJU MONGA'S COOKERY CLASSES®

## Baking

### Level 1

#### Day 1 - Eggless Cakes

- Orange Teacake with Orange Glaze
- Banana Walnut Teacake
- Mava Teacake
- Apple & Cinnamon Cake

#### Day 3 - Muffins (Eggless)

- Apple Pie Muffins
- Madeleine Muffins
- Choco Chip Muffins
- Raisin & Nut Muffins
- Blueberry Muffins

#### Day 2 - Eggless Cakes

- Pineapple Upside Down Cake
- Chocolate Walnut Brownie
- Carrot & Date Cake
- Lemon Cake with Lemon Glaze

#### Day 4 - Sponge Cakes with Icing

- Chocolate Sponge Cake
- Vanilla Sponge Cake
- Black Forest Cake
- Chocolate Truffle Cake
- Fresh Fruit Gateau

### More in Baking...

#### Cookies (Eggless)

- Honey & Oat Cookies
- Choco Chip Cookies
- Chocolate Brookies
- Peanut Butter Cookies

### Cakes - Level 2 Coming Soon



## Desserts & Chocolates

### Desserts 1

- No Bake Blueberry Cheesecake
- Walnut & Date Pie
- Vanilla Panna Cotta with Fruit Coulis

### Desserts 2

- Apple Pie
- Tiramisu
- Classic English Trifle

### Desserts 3

- Banoffee Pie
- Lemon Fiesta
- Berry Crumble

### Desserts 4

- Easy Chocolate Pudding
- Biscoff Hot Chocolate
- Biscoff-Banana Nice Cream

### 3 Day Chocolate Making Workshop

- Basics of Chocolate Making + Basic Chocolates
- Centre-filled Chocolates
- Truffles & Liqueur Chocolates

## Beverages

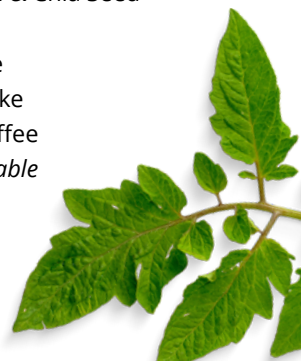
### Mocktails

- Mojito
- Pina Colada
- Fruit Punch
- Watermelon Thyme Cooler
- Blue Lagoon
- Bloody Mary
- Spicy Guava Margarita



### Shakes & Smoothies

- Chocolate & Peanut Butter Milkshake
  - Strawberry & Banana Shake
  - Cherry, Almond & Chia Seed Smoothie
  - Oreo Milkshake
  - Mango Milkshake
  - Classic Cold Coffee
- Vegan options available*



# MANJU MONGA'S COOKERY CLASSES®

## Starters & Appetizers

### Starters 1

- Cheese Corn Croquettes with Minty Yogurt Dip
- Spicy Garlicky Potatoes
- Crispy Hot & Spicy Baby Corn with Sweet Chilli Sauce
- Zucchini Fries

### Kebabs

- Veg Shaami Kebab
- Veg Seekh Kebab
- Hariyali Kebab
- Dahi Kebab
- Mint Chutney

### Dips & Starters

All dips are served with fries, tortilla chips & cheese crackers

- Lemon & Basil Mayo
- Salsa Verde
- Tzatziki
- Guacamole
- Carrot Dip

### Starters 2

- Taco Cups
- Amritsari Paneer Popcorn
- Cheese Balls with Green Chutney
- Veggie Idli Stir Fry

### Mahashtrian Street Food

- Dabeli
- Vada Pav
- Pav Bhaji
- Green Chutney
- Tamarind Chutney



### Tandoori Snacks (Oven-roasted)

- Paneer Tikka
- Malai Chaap
- Bharwan Aloo
- Mushroom Tikka
- Coriander & Mint Chutney

### Wraps & Rolls

- Chilli Paneer Wrap
- Potato & Cheese Wrap
- Tandoori Mushroom Roll

### Sandwiches 1

- Classic Club Sandwich
- Veg Grilled Sandwich
- Open Bean Sandwich
- Russian Sandwich
- Cole Slaw

### Sandwiches 2

- Bombay Masala Toast
- Onion Capsicum Toast
- Grilled Paneer Footlong
- Chocolate Banana Toast

### Starters 3

- Sabudana Tikki Bites
- Baked Sweet Potato Wedges
- Broccoli/Cauliflower Tots
- Chilli Mushroom
- Garlic Yogurt Dip

### Barbeque Snacks

- Cheese Stuffed Mushrooms
- Grilled Paneer Tikka
- Grilled Pudina Aloo
- Grilled Pineapple with Ice Cream
- Barbeque Sauce
- Cheese & Dill Dip

### Assorted Middle-Eastern Dips New!

All dips are served with fries, chips & cheese crackers

- Classic Hummus
- Roasted Red Pepper Hummus
- Sundried Tomato & Basil Hummus
- Moutabal
- Labneh

### Burgers

- Classic Veg Burger
- Black Bean Burger with Avocado & Tomato Salsa
- Chickpea Burger with Rocket Salad & Roasted Pepper Hummus



# MANJU MONGA'S COOKERY CLASSES®

## World Cuisines

### Chinese Soups

- Hot & Sour Soup
- Talumein Soup
- Sweet Corn Soup
- Veg Manchow Soup

### Thai Veg

- Som Tam (Green Papaya Salad)
- Thai Red & Green Curry
- Peanut Sesame Vegetables
- Massaman Curried Rice
- Stir-fried Rice Noodles
- Peanut Sauce

### Italian 1

- Penne in Arrabiata Sauce
- Baked Mushroom Lasagna
- Spaghetti with Cheese Balls
- Fettuccine in Green Sauce
- White Sauce

### Sushi for Beginners

- Basics of Sushi Making
- Avocado Cucumber Roll
- Shiitake Veggie Roll

### French Mother Sauces

- Bechamel Sauce (V/Vegan)
- Tomato Sauce (V/Vegan)
- Veloute Sauce (V/Vegan)
- Hollandaise Sauce (contains eggs)
- Espagnole Sauce (V/Vegan)

### Chinese Starters

- Honey Chilli Lotus Stem
- Chilli Paneer
- Cauliflower in Schezwan Sauce
- Veg Salt & Pepper + Hot Garlic Dip

### Mexican Veg

- Nachos with Salsa
- Tacos
- Quesadillas
- Burritos
- Mexican Rice with Hot Sauce
- Sour Cream

### Italian 2

- Ravioli in Tomato Cream Sauce
- Penne in Mushroom Sauce
- Spinach Risotto
- Macaroni & Cheese

### Sizzlers

- Stuffed Veg Sizzler with Stir-fried rice & sautéed veggies
- Chinese Hot & Sour Veg with Noodles
- Grilled Paneer Sizzler
- Sizzling Ice Cream Sundae
- Sizzler Sauce

### Chinese Mains

- Veg Manchurian (with gravy)
- Veg Chow Mein
- Veg Fried Rice
- Veg Chop Suey

### Lebanese Veg

- Hummus (served with Pita Bread)
- Falafel
- Fattoush
- Tabbouleh
- Baba Ghanoush
- Muhammara + Tahini Sauce

### Pizza

- Basic Pizza Dough
- Pizza Margherita
- All Veggie Pizza
- Tandoori Tikka Pizza
- Hawaiian Delight Pizza

### Korean Veg

- Bibimbap with Gochujang Sauce
- Vegetable Pancakes (Yachaejeon)
- Vegetarian Kimchi
- Korean Corn Cheese



# MANJU MONGA'S COOKERY CLASSES®

## Indian

### Mughlai Veg Dishes 1

- Dal Makhani
- Shahi Paneer
- Dum Aloo
- Gobhi Musallam

### Mughlai Veg Dishes 4

- Soya Chaap Gravy
- Navratan Korma
- Shahi Aloo
- Dahi Bhalla

### Indian Breads (Roti's)

- Lachha Parantha (4 Types)
- Missi Roti
- Bhature
- Pudina Parantha
- Pindi Chane
- Stuffed Parantha
- Amritsari Naan
- Khatti Meethi Chutney

### Indian Cooking for Beginners Day 1

- Onion Upma
- Poha
- Dal ka Cheela
- Assorted Pakoras
- Aloo Poori

### Mughlai Veg Dishes 2

- Chana Masala
- Malai Kofta
- Paneer Pasanda
- Mughlai Gobhi

### Paneer Dishes

- Paneer Do Pyaaza
- Achari Paneer
- Hariyali Paneer
- Kadhai Paneer

### South Indian

- Rava Idli
- Vada
- Sambar
- Uttapam
- Masala Dosa
- Coconut Chutney
- Brown Coconut Chutney
- Tomato Chutney
- Dahi Vada

### Indian Cooking for Beginners Day 2

- Aloo Gobhi
- Rajma
- Baingan ka Bharta
- Matar Pulao
- Dal Tadka

### Mughlai Veg Dishes 3

- Paneer Mughlai
- Shahi Palak Paneer
- Punjabi Kadhi
- Stuffed Tawa Vegetables

### Biryani & Pulao

- Mushroom Dum Biryani
- Chana Rice
- Paneer Shashlik Rice
- Hyderabad Mirchi ka Salan
- Saffron Rice
- Raita

### Rajasthani

- Dal Panchmel
- Bati
- Choorma
- Gatte ki Sabzi
- Ker Sangri
- Lehsun ki Chutney
- Bajre ki Roti

### Indian Cooking for Beginners Day 3

- Matar Paneer
- Ganga Jamuni Dal
- Mixed Veg
- Chhole
- Bhindi Do Pyaaza

---

## Soups & Salads

### Soups

- Cream of Mushroom
- Tomato Basil Soup
- Broccoli Cheddar Soup
- Carrot & Ginger Soup

### Salads 1

- Chopped Summer Panzanella Style Salad
- Watermelon & Feta Salad
- Mediterranean Style Quinoa Salad
- Strawberry Spinach Caprese Style Salad

### Salads 2

- Chana Salad
- Pasta Salad
- Spicy Corn Salad
- Caesar Salad

# MANJU MONGA'S COOKERY CLASSES®

## Small Plates

### Small Plates 1 New!

- Roasted Seasonal Veg with Herbed Quinoa, Goat Cheese Crisps & Chimichurri
- Ricotta Crostini with Pan Seared Mushrooms, Avocado Salad & Hot Honey

### Small Plates 2 New!

- Vegetarian Taco Salad Bowl with Mango Jalapeno Salsa
- Firecracker Lettuce Wraps with Crispy Tofu & Peanut Sesame Sauce



**MANJU MONGA'S COOKERY CLASSES**

**A-97 GUJRANWALA TOWN, PART 1,**

**DELHI, 110009**

**PH: 9810894741, 9999009402**

**E MAIL: MANJUMONGA@GMAIL.COM**

**WEBSITE: WWW.MANJUMONGA.COM**

FOR MORE INFORMATION ABOUT OUR CLASSES, PLEASE VISIT OUR WEBSITE.

WE ACCEPT ONLINE BOOKINGS AND PAYMENTS CAN BE MADE VIA CASH, UPI (GOOGLE PAY, PHONE PE, PAYTM), NETBANKING.

PLEASE FEEL FREE TO CALL/TEXT/DM US IN CASE OF ANY QUESTIONS.

