



Indian Spices 101

Course Overview

Learn about the essential Indian spices in everyday Indian/Asian cooking, it's not all red chili. Tips and tricks to make your curries taste delicious and the importance of timing. You will also learn how to blend your own spices to make your very own "chai tea masala" by using herbs and spices from your kitchen.

Fees

\$35

Additional Information

A supply fee of \$13 is payable to the instructor the first evening of class.

Ready to Register?

Phone 250 692 1700 or drop by the main office during business hours to register in person.

FOR MORE INFORMATION:

P 250 692 1700

E lksdist@cnc.bc.ca

cnc.bc.ca/burnslake

3 hours

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Thurs | Nov 18, 2021

5:30 am - 8:30 pm

Registration recommended by
Nov 05, 2021

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