

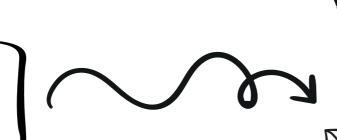






WHAT'S HAPPENING AT MAMALU KITCHEN FRESENTS

February			
Date	Class	Time	Menu
Saturday 3rd	Mini Chef World Nutella day 250 AED/person	11:00am - 12:30pm	Make a classic shepherd's pie with hidden veggies, Nutella burst cookie pie and Nutella babka
Sunday 4th	Valentines Ready 475 AED/person	3:00pm - 5:00pm	French herbed potato and onion gratin, pan-seared striploin with brown butter and balsamic sauce, grilled aspagarus with roasted almonds and raspberry and pink peppercorn cheesecake
Wednesday 7th	Mini Chef Love is in the Air 225 AED/person	4:00pm - 5:30pm	Heart shaped cheese ravioli with pink sauce, red velvet woopie pie and strawberry palmier
Saturday 10th	Year of the Dragon 500 AED/person	2:00pm - 4:00pm	Chinese chicken dumplings, crispy shrimp cakes with lemon aioli, hand cut Szechuan noodles with chicken and sesame chilli oil and fried mantou
Sunday 11th	Mini Chef Valetines Cupcake decorating 250 AED/person	11:30am - 1:30pm	Making 4 kinds of Valentines theme vanilla cupcakes from scratch filled with ganache and topped with vanilla buttercream; Strawberry shortcake, love notes, Valentines day sprinkle and XOXO cupcakes
Wednesday 14th	Mini Chef Power of Love 275 AED/person	4:00pm - 5:30pm	Make mini heart shaped pizza, heart shaped chicken quesadillas and a valentines triffle
Wednesday 14th	Happy Valentine's Day 1000 AED per couple	7:00pm - 9:00pm	Scallops with saffron burnt butter and crsipy artichoke, fresh linguini from scratch with lobster and a florentine chocolate tart with coffee meringue
Friday 16th	Mini Chef Chocolate masterclass 250 AED/person	2:00pm - 3:30pm	Making a box of assorted chocolates: fudge and feulletine, caramel pralines, strawberries dipped in chocolate and cookies n cream praline
Saturday 17th	Vegan Class 450 AED/person	3:00pm - 5:00pm	Roasted cabbage with vegan cheesy sauce, shaved brussel sprout salad with lemon, capers and parmesan dressing and harrisa whole roasted cauliflower with miso butter bean puree
Sunday 18th	Sushi Board Feast 500 AED/person	1:00pm - 3:00pm	Make a sushi board with spicy tuna, salsa macha salmon, Yuzu jalapeno yellowtail with crispy rice, salmon crudo and serrano caper sauce
Customisable Days	Mummy's fabulous helpers (nanny's class) 350 AED/person	Customisable Times	Select a three-course meal from a range of options to create delicious kid-friendly dishes, including hotel-style breakfasts, children's favorites, Middle Eastern classics, and dinner party recipes
Tuesday 20th	Mini Chef Soul food 250 AED/person	4:00pm - 5:30pm	Cheddar biscuits with tomato soup, gnocchi from scratch with creamy Tuscan sauce and strawberry pop tarts
Friday 24th	Mini Chef You are the One 275 AED/person	2:00pm - 3:30pm	Braided pesto and cheese bread, assorted linzer cookies and strawberry bombolini
Saturday 25th	Pasta Masterclass 425 AED/person	2:00pm - 4:00pm	Homemade gnocchi with miso burnt butter sauce and wild mushrooms, fresh linguini from scratch with Cacio e pepe sauce and caramalized onions and lemon peel ricotta pesto



Mini Chef

Healthy-licious

225 AED/person





4:00pm - 5:30pm

*WE CATER TO ALL DIETARY NEEDS - IF YOU WOULD LIKE TO SWITCH PROTEINS OR TURN RECIPES INTO DAIRY FREE/VEGAN, WE ARE HAPPY TO DO SO.

Baked parmesan chicken skewers,

cheese and turkey dutch baby pancakes and mini twist apple cinnamon bread

Wednesday 28th