

Cooking with Rosaly's

Curious about African food? Rosaly's Cookery School offers evening and weekend cooking classes for everyone, from the complete novice to the food curious cook. We offer people with a passion for food the chance to explore the diverse flavors of the continent.

There are a wide range of classes to choose from. The range of courses reflects the diversity of African food, which has a whole assortment of flavors from spicy to fragrant and aromatic.

We can do classes for:

- Basic Knife Skills,
- Authentic African dishes
- Center, East, South and West African vegetarian cookery
- Taster classes on food from Congo, south Africa, Nigeria
- Spicing-up seafood and chicken.
- Fusion Cuisine
- Many other topics

We start with tasty ingredients— yams, sweet potatoes, cassava leaf, etc.—, and make mouth watering dishes such as Congolese Poulet a la moambe, Nigerian-style Jollof rice, Curry Goat south, or Rosaly's Beignets.

Whatever your taste, we're sure to have something you love! We offer single person registration and private and custom classes for personal or corporate groups. Group classes are a great way to celebrate authentic, birthday parties and anniversaries.

Prices:

\$75 simple dish

\$95 full meal

Some taster evening sessions are available free of charge.

All ingredients are supplied and food is packaged up to take home, along with

Rosalyn's recipe cards so the dishes can be made again.

We use halal meat to accommodate others belief and good taste of flavors, no MSG, and gluten free (some exception).

Class Times

- Weekday / Weeknight live classes online via zoom start at 6.30pm and run APPROXIMATELY till 9.00pm but timing COMPLETELY depends on the class and the group
- Weekend classes start anytime between 2.00pm and 6.00pm by arrangement
- Please arrive at least 10 minutes prior to class start time to set up.

What do you need to bring?

- A couple of small containers for any leftovers
- Chopping board and a knife you are comfortable using
- (Winter) a pair of indoor flat soled shoes

What do you get?

- Bottled Water
- Fabulous food
- Great hostNew fusion of Africa recipes, tips and techniques unique to Rosalyn's

Why take a class with Rosalyn's and not anyone else?

Rosalyn's not only explains the dishes to you and how to cook them, they give tips and techniques at every twist and turn that can only be given after 15 years of professional cooking.

All classes offers varying levels of interaction so if you are looking for a specific type of class please inquire before booking.

Rosalyn's classes are part of demonstration and part of hands on this to ensures

you go away with the correct information and ways of executing the dishes.

RECIPE USE

You are supplied with recipes cards from each class-They are NOT for commercial use but SOLELY for use in the home, If you are found to be using recipes for commercial gain you will no longer be accepted into the classes.

BOOKING POLICY

A class is not confirmed as booked until full payment is made or an e-mail is received confirming the booking.

Covid 19 Program Changes.

Due to the Health instructions our classes are now base online zoom and will be simple dishes and instructions to follow with Rosaly's. We are cooking together in our home and it will be mandatory to set up your camera and microphone close to your kitchen where we can see your cooking and prep area. It will be preferable to use your tablet or laptop for easy participation.

Shopping and Recipe Cards will be available to you ahead of time through your emails and group chat (telegram) where you can all shares, communicate with your class and Rosaly's to help organize your days.

Prices for online Classes

25\$ for 1 to 2hrs.

What do you get?

Recipe to print

Shopping Cards to print

Tips with Rosaly's

10% on Order of Rosaly homemade Brand (Ginger, Hibiscus, Hot Sauce, Beignets and Crepes),

Also Any Catering order up to 5peoples.

From Rose's Heart

My Mission for this class doing this difficult moment is to bring a smile, hope by spending time to teach you where to pick up your ingredients and learn with you our basics mouth watering starters and popular sides such as Jollof rice, Fufu, how to fry Plantains, make a great African sauces, Beignets, Samosas and our delight Drinks. “What a beautiful journey to a great Mama and Papa if it is not to cook a great meal for your loves one”