



VIRTUAL COOKING CLASS
AUTHENTIC CHINESE CULINARY EXPERIENCE

COURSE *PROPOSAL*

	Date	Topic	Cooking Dishes	Teacher	Duration	Difficulty
1	09/01	Introduction to Chinese Cooking		ZHANG HANG, XU LI and LIU SHAOYING	2 hours	
2	16/01	Home style Dishes	Tomato fried eggs 番茄炒蛋 Broccoli Fried Shrimps 西兰花炒虾仁 Chicken Soup 炖鸡汤 Rice 米饭	ZHANG HANG	2 hours	★
3	23/01	Hubei Style Dishes	Pepper Salt Corns 椒盐玉米 Steamed Spareribs with eggs 排骨蒸蛋 Seaweed Soup 海带汤 Rice 米饭	XU LI	2 hours	★★

4	30/01	Dumplings	<p>Dumplings 饺子</p> <p>Fried Dumplings with Eggs 抱蛋煎饺</p>	ZHANG HANG	3 hours	★★★
5	06/02	Noodles	<p>Cold Noodles with Chicken shreds 鸡丝凉面</p> <p>Celery fried pork 芹菜炒肉</p> <p>Stewed Tofu with Chinese Cabbage 大白菜炖豆腐</p>	ZHANG HANG	3 hours	★★
6	13/02	Cantonese Style Dishes	<p>Cantonese Style Egg Omelet 菜脯煎蛋</p> <p>Fried Squid with Black Beans and Pepper 豉椒炒鱿鱼</p> <p>Coconut Milk with Sago 椰汁西米露</p>	LIU SHAOYING	2hours	★★★
7	20/02	Curry	<p>Chinese Style Curry, served with Rice 咖喱饭</p> <p>Cola Chicken Wings 可乐鸡翅</p> <p>Tomato Egg Soup 西红柿鸡蛋汤</p>	ZHANG HANG	2 hours	★★

8	27/02	Sichuan Style Dishes	<p>Shred Pork with Garlic Sauce 鱼香肉丝</p> <p>Fried Shrimps with Tofu 虾仁豆腐</p> <p>Rice 米饭</p>	XU LI	2 hours	★★★
9	06/03	Sichuan Style Dishes	<p>Spicy Tofu 麻婆豆腐</p> <p>Poached Fish in Chili Oil 水煮鱼</p> <p>Rice 米饭</p>	ZHANG HANG	3 hours	★★★