

NOV COOKING CLASSES

SUN	MON	TUE	WED	THU	FRI	SAT
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
STUDIO UNDER CONSTRUCTION						
18	19	20	21	22	23	24
Raw Food Chef Training 25 February - 10 March						
25	26	27	28	29	30	

RAW FOOD INTRO

"Healthy and quick brunch without dehydrator"

Talk: what is and why raw food, how to start raw living lifestyle, equipment, ingredient preparation
Menu : nut milk / chia porridge/ pasta marinara/ raw-mesan/ yogi's must-bliss ball

RAW DESSERTS 1

Talk: natural sweeteners, cacao, swirl technique, flavors & extracts
Menu: Raw chocolate with super-foods, truffle/soft center chocolate, cheesecake and its crust with swirl.

MASTER CLASSES

For further details on all **Master Classes** with Guest Chefs or the Sayuri Healing Food Team, please contact:
education@sayurihealingfood.com

RAW DESSERTS 2

Talk: healthy desserts without dehydrating, raw cake components, flavor variations.
Menu: carrot cake and its frosting, chocolate brownie & quick vanilla ice cream & chocolate ganache sauce.

PRICING

GROUP CLASS (2 HOURS)
(all classes except Master Classes)
600,000 IDR per person

PRIVATE CLASS (2 HOURS)
1 person 1,800,000 IDR
2 people 1,350,000 IDR / person
3 people 950,000 IDR / person
4 people 800,000 IDR / person
5 or more people 600,000 IDR / p.

FERMENTATION BASICS

Talk: Fermented drinks and foods & their benefits.
Menu: Kimchi, water kefir, kombucha, coconut yoghurt & fruit parfait, raw nut soft cheese fermentation

(to discuss menu & schedule for private classes or for further details on Master Classes, please contact:
education@saurihealingfood.com)

GOURMET RAW ITALIAN

Menu: Pate/ Alfredo sauce / canelloni or pasta with sauce / Chef Arif's special easy mini lasagna

BOOKING

To secure a spot and confirm your participation please come to the café and pay the full class amount by 1 day before your desired class date.