



Classes at Bayan Indah are based on a theme and you learn up to three distinctive dishes each time



ROHANI JELANI

“Malaysian food is not one national cuisine; because the country is formed from many different races, we have Chinese, Malay, Indian, Nyonya that give people choices. You never get bored!”

and so we're handed written recipes and challenged to jump right in — just ask for help if needed. Ingredients are pre-measured and the kitchen is equipped with modern appliances, as well as good knives: “Your best kitchen utensil is a good, sharp knife,” says Rohani. “You should be confident when using a knife instead of buying sophisticated gadgets!”

We cook in pairs and each group prepares two or three recipes following themes such as ‘Rice is Nice’ and ‘Use Your Noodles’. My *nasi lemak* (coconut rice) turns out well and my *sambal tumis* (fried chilli paste), made with fresh instead of dried chillies, is mild enough for my sensitive taste buds. Rohani’s mini cookbooks, *Malaysian Hawker Favourites*, *Homestyle Malay* and *Malaysian Cakes & Desserts* are for sale. Kampung Palimbayan Indah, Sungei Pencala, Kuala Lumpur, Malaysia, tel: +6 (03) 7729 0122, bayanindah.com

Taking cooking classes while on holiday allows you to bring back techniques that you can call upon time and again to recreate your favourite meals

**BAYAN INDAH**

**KUALA LUMPUR, MALAYSIA**

A mere half hour’s drive from Kuala Lumpur’s city centre, in leafy suburbs inhabited by squirrels and monkeys, is Bayan Indah, a culinary retreat where city dwellers and visitors congregate for cookery classes led by food writer and stylist Rohani Jelani. Groups may choose to extend their stay in the stylish four-bedroom guesthouse that was named Malaysia’s House of the Year 2008.

Rohani encourages learning by doing,

GOOD TASTE

LET’S GET COOKING!