# Traveling Spoon - 3-Hour Private Cooking Lesson and Meal in a Bangalore Home

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| **Location:** Bengaluru, India  **Language:** English  **Duration:** 3.0 hours | **Magpie Product Code:** CDTZLN  **Company Website:** travelingspoon.com/available\_hosts/india/bengaluru?utm\_source=tripadvisor  **Primary Contact:** Traveling Spoon |

**Description Summary:**
Archana lives in a modest and clean apartment with her husband Rajesh and their two children. A native of Bangalore, Archana is a warm and inviting host with whom you will immediately feel at ease. She started cooking as a teenager and learned to make traditional Gowda dishes from her mother and mother-in-law.
Archana will welcome you into her traditional home. Enjoy a welcome drink of paanaka (lemonade sweetened with sugar) while snacking on a variety of starters such as kosambari (lentil salad), neruli bajji (fried onion fritters), or crisp snacks like nippat, chakli or usli.
Roll up your sleeves and join Archana in the kitchen for a hands-on cooking class. You will learn to prepare 2-3 traditional Gowda dishes such as bisi bele huli anna (a savory dish of rice, vegetables and lentils). Enjoy the delicious meal you helped prepare with Archana on the floor to eat your meal off of a banana leaf in the traditional way.
Main dishes might also include holige (a lentil-stuffed flatbread), ragi mudde (millet flour balls which are typically eaten in rural Karnataka state), mamsada saaru (stewed mutton), followed by traditional Gowda sweets for dessert. Please note that if you would prefer to eat at a table, please make a note when you confirm your experience and Archana can provide a table and chairs.
Leave with a full belly, new recipes, a true glimpse into a local's life, and lifelong memories.
Please note, this is not a professional cooking class, rather this experience is a visit into an authentic, local home to meet a local person and share the culture and cuisine together. This home does not have air conditioning so it can get hot in the warmest months of March - May.

**Description:**
Enjoy a private meal and cooking demonstration in a local Bangalore home. Experience authentic Indian life and cuisine with your host Archana as you cook together and dine on family recipes you won't find in restaurants. Archana is excited to share her culinary traditions and famed Karnataka hospitality with guests over a healthy and delicious meal. Truly an off-the-beaten path, inside experience you won't want to miss!

**Inclusions:**

Private cooking class with your host Archana

Bottled water

Beverages

Local host

Gratuities

**Exclusions:**

Hotel pickup and drop-off

**Know Before You Book:**

- Duration: 3h

- Mobile tickets accepted

**Health items:**

Regular temperature checks for staff, , Regularly sanitized high-traffic areas

### Locations:

**Pickup:**
none

**Starts Notes:**
Baldota Spring Woods, Telecom Colony, Virupakshapura, Bengaluru, Karnataka 560097, India
As maps can be confusing in India it is best to have your driver call your host to ask for directions to her home.

### Cancellation

**Cancellation Policy:**
standard

**Cancellation Cut-off:**
24
hours

**Cancellation Notes:**
If you cancel at least 3 days in advance of the scheduled departure, there is no cancellation fee.

### Pricing