# GARUDA TOURISM - Cooking Demo & Dine of Hyderabad Culinary, Cuisine & Culture in a pvt Residence

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| **Location:** Hyderabad, India  **Language:** English  **Duration** 2.0 - 3.0 hours | **Magpie Product Code:** CHDTJF  **Company Website:** garudatourism.com  **Primary Contact:** GARUDA TOURISM |

**Description Summary:**
At around 6pm our executive chauffeur will pick you up from your place of stay to proceed to the private residence to  Experience Traditional Hyderabadi Culinary, Cuisine & Culture !!! She follows Safe Food Handling Principles and plan out the components or theme of the cooking demonstration and teach participants how to cook a certain type of food? With nutrition or health related message in the demonstration interactively show participants how easy and quick it is to cook a healthy meal from scratch. Ms Indira demonstrates Hyderabadi Biryani’s, Dum ki Cooking drives in her tastefully decorated owned home makes the onlookers crazy; quick at her feet she cooks tasty food all the while talking to you and would never realize that the dinner is served on Banana Leaves !!! Incredible interest to explore the life and food cuisines of Hyderabadi residents. Your hands on food preparations make the different authentic experience within 2 hours in a host family. Latter you will be dropped back at you place of stay.

**Description:**
Known for her Deccani, Nizami and Hyderabadi local dishes. Variety of inventions in Cooking is everything to her. Ethnic Hyderabadi – Ms Indira's passion grew right from childhood to make the best kitchen in the region with cuisines of blend and flavour with Hyderabad Ruchulu. Over 15 years, developed more than 320 varieties dishes. With over 200000 followers on you tube subscribers, Her two young children and an ever happy IT engineer husband’s cooking stories to share and encourage her passion to demonstrate the local culinary experience and dine. She selects local ingredients, masalas, Hyderabadi Biryani’s, Dum ki Cooking drives in her tastefully decorated owned home makes the onlookers crazy; quick at her feet she cooks tasty food all the while talking to you and is served on Banana Leaves !!! Your hands on food preparations make the different authentic experience within 2 hours in a host family. Your unforgettable experience ends with Sweet Pan (beetle leaves) !

**Inclusions:**

Food tasting

Hotel pickup and drop-off

Transport by private vehicle

Hands on cooking

Live cooking demonstration in a private residence

Experiential dinning with Hyderabad local family

**Exclusions:**

Drinks (No alcoholic drinks allowed/served)

Gratuities

**Know Before You Book:**

- Duration: 2-3 hours

- Mobile tickets accepted

### Locations:

**Pickup:**
none

**Starts Notes:**
Traveler pickup is offered.<br>We will pickup and drop from your place of stay within Hyderabad city limits, while making booking, please advise your place of stay details.

### Cancellation

**Cancellation Policy:**
standard

**Cancellation Cut-off:**
24
hours

**Cancellation Notes:**
For a full refund, cancel at least 24 hours in advance of the start date of the experience.

### Pricing