# Traveling Spoon - Private Hyderabadi Cooking Class with a Local Family

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

**Description Summary:**
Join Parikshit in his home kitchen for your 1.5 hour cooking class. Start by learning how to layer the most popular dish of the region, biriyani. Then proceed to make a spice mix using a 56-year-old family recipe! You will use a traditional pestle and mortar to grind the spices. Using this freshly blended spice mix, make a curry and appetizer that you will share and enjoy together.
Some of the dishes that you might try at Parikshit’s dining table are traditional Hyderabadi kacche gosht ki biryani (marinated meat, layered with fragrant basmati rice, a signature Hyderabadi dish), khatti dal (sour lentil soup) and curry (either vegetable, meat or seafood) accompanied by a variety of chutneys and pickles. You will conclue your meal with a traditional Hyderabadi sweet bread pudding called double ka meetha and tea or coffee.

**Description:**
Get an insight into Hyderabadi food, culture and everyday life. Learn to make the famous Hyderabadi biryani with a former restaurateur, in his home with his family. This dish is rooted in the city, its history, and at the end of your cooking class you will be able to re-create the city’s best-known dish back home.
Parikshit lives with his family in a modest and simple apartment, located at a 15-minute drive outside the city center. The food Parikshit cooks is heavily influenced by the Nizami and Telugu cuisine of Hyderabad, made using recipes and cooking styles that have been passed down through generations.

**Inclusions:**

Private cooking lesson and home cooked meal with your host Parikshit

Local alcohol (1-2 glasses)

All taxes, fees and handling charges

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:**
Hyderabad, Telangana, India
Meet Parikshit at his home in S.R. Nagar. Exact address will be shared upon confirmation.

### 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