#
Traveling Spoon - Private Mumbai Home Vegetarian Cooking Class with Crawford Market Visit and Lunch

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| **Location:**
Mumbai, India
**Language:**
English
**Duration**
3.0 - 4.0 hours
 | **Magpie Product Code:**
SZICOE
**Company Website:**
travelingspoon.com/available\_hosts/india/mumbai?utm\_source=tripadvisor
**Primary Contact:**
Traveling Spoon
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**Description Summary:**
Travel independently to Pallavi’s apartment in South Mumbai. Be welcomed into her spacious, elegant home and get to know a little about her over chaas (buttermilk) and Gujarati snacks like dhokla (rice and chickpea batter), khandvi (savory bites), and patra (colocasia leaves).

As you chat, hear how Pallavi, who will be wearing a traditional sari, was taught to cook by her family and the family’s maharaj (cook). Then, visit the famous Crawford Market for ingredients to use in your meal. Peruse the fruit, vegetable, and homeware stalls of this vast marketplace, and shop for fresh local produce.

Return to the apartment kitchen and meet the maharaj, who, alongside Pallavi, will host your class. Learn to make shrikhand (sweet yoghurt dish), puris, and a sweet daal. You might also create baingan bhartha (roasted eggplant, onions, and tomatoes), bajra roti (millet flatbread), aloo and gobi sabzi (stir-fried potato and cauliflower), and other vegetable specialties.

When everything's ready, savor your creations served on a silver thali platter — the true royal treatment. Get additional culinary tips and learn about everyday life in Mumbai from Pallavi as you eat.

Lastly, take your leave with a full stomach, new recipe ideas, and a new friend in Mumbai.

Please note: Pallavi only cooks vegetarian food and does not serve alcohol. This is not a professional cooking class, but rather a cooking, dining, and cultural experience in the home of a local person.

**Description:**
Get to know a bit of Mumbai's culinary culture with a private cooking class and market tour led by a local home cook. You'll meet Pallavi at her apartment and head to bustling Crawford Market to pick up fruits and vegetables for your cooking lesson. Then return home for a hands-on experience, learning how to make a well-balanced, authentic meal of Gujarati vegetarian food served on a silver 'thali' platter. Dishes may include a lentil dish, fried puffed bread, sweet yogurt, or a seasonal veggie dish.

**Inclusions:**

Lunch

Local host

Bottled water

Nonalcoholic beverages

Gratuities

Private market tour and vegetarian cooking class with your host Pallavi

**Exclusions:**

Hotel pickup and drop-off

**Know Before You Book:**

- Duration: 3-4 hours

- Mobile tickets accepted

**Health items:**

Regular temperature checks for staff, Regularly sanitized high-traffic areas, Guides required to regularly wash hands

### Locations:

**Pickup:**
none

**Starts Notes:**
Mumbai, Maharashtra, India
Please meet your host Pallavi at her home in Nariman Point (South Mumbai) neighborhood of Mumbai. Exact address can be found in your ticket upon booking 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