

Affordable, Hands-on Cooking Classes
Corporate Team Building
Private Cooking Events

Exotic Kebabs



Thank you for your support! We look forward to seeing you in a future class.
Please like and share Commune Kitchen on Facebook. Please review us on Google and/or Trip Advisor.
Please invite a friend to join you in your next class.



Affordable, Hands-on Cooking Classes

Corporate Team Building

Private Cooking Events

Lebanese Pita Bread

Makes 6 large or 12 medium pitas

Ingredients

375gms all purpose flour
1 tablespoon olive oil
1 cup warm water
1 tablespoon sugar
2.5 teaspoons or 7g active dry yeast
1 teaspoon sea-salt

Cooking Instructions

- Place yeast in a cup with sugar, and 1/4 cup warm water and mix using a whisk until frothy.
- Place wet yeast mixture, flour, olive oil, and salt in a large mixing bowl. Next add warm water little at a time to form soft dough. Knead for about 8 minutes until smooth.
- Cover and let it rest in a warm place for about an hour until double in size.
- Preheat your oven to 250°C for 40 minutes. Leave a large baking tray in the middle rack.
- Punch air out of dough and divide into tennis sized balls. Roll each ball between your palms to make it smooth, cover with a wet tea towel and set aside for 10 more minutes.
- Pick each ball carefully; dip it in flour on both sides. Using a rolling pin roll out into thin circles like a tortilla.
- Place each pita on a hot tray on the lowest rack of your oven for about 2-3 minutes until puffed up and slightly brown at the bottom. Serve hot. Place it in a breadbasket or wrap in aluminum foil to keep warm.

Notes: To make pita pockets, make ping pong sized balls and rest balls of dough for 15 minutes under a tea towel. Next roll them out into 1mm thick flat breads and bake for about 2 minutes until puffed.

Thank you for your support! We look forward to seeing you in a future class.
Please like and share Commune Kitchen on Facebook. Please review us on Google and/or Trip Advisor.
Please invite a friend to join you in your next class.



Affordable, Hands-on Cooking Classes Corporate Team Building Private Cooking Events

Fattoush - Salad

Serves 3

Ingredients

1 large Tomato, chopped into large cubes
1/2 large red onion, sliced or cubed
1 large cucumber, deseeded and cubed
1/2 green pepper, thinly sliced or cubed
1/2 red pepper, thinly sliced or cubed
flat leaf parsley or mint or coriander leaves,
small bunch chopped
2 tablespoons Turkish pomegranate molasses
2 tablespoon Papa's Grove extra virgin olive oil
1-2 teaspoon sumac
1/2 teaspoon sea-salt

Cooking Instructions

- Mix together pomegranate molasses, olive oil, salt.
- Place all vegetables in a salad bowl.
- Sprinkle sumac.
- Pour dressing just before serving.
- Stir well and serve chilled.

Notes: Fattoush can also be served as a complete meal with bits of crispy pita bread instead of croutons.

Thank you for your support! We look forward to seeing you in a future class.
Please like and share Commune Kitchen on Facebook. Please review us on Google and/or Trip Advisor.
Please invite a friend to join you in your next class.



Affordable, Hands-on Cooking Classes

Corporate Team Building

Private Cooking Events

Doner

Serves 2-3

Ingredients

400g chicken thighs , skinless and boneless cut into 1" wide strips

Olive oil for cooking

Marinade:

1/3 cup thick plain yoghurt unsweetened (*I use Greek*)

1 large garlic clove, minced

3/4 teaspoon coriander powder

1 teaspoon cumin powder

1 teaspoon paprika

1/2 teaspoon cayenne pepper (optional)

3/4 teaspoon onion powder

1/4 teaspoon black pepper

1 tablespoon tomato paste

3/4 teaspoon sea-salt

1/2 tablespoon lemon juice

1 tablespoon extra-virgin olive oi

Cooking Instructions

- Mix marinade in a large bowl. Add chicken and mix to coat well.
- Cover and marinate in the fridge for a minimum of 3 hours, overnight is ideal. Before cooking, bring chicken back to room temperature by leaving it on the countertop for about an hour.
- Thread 2 chicken strips onto each of 8 (12-inch) skewers. Place kebabs on a grill rack coated with cooking spray; grill 4 minutes on each side or until done.
- Alternatively, use a shallow frying pan: Using a tablespoon of olive oil, pan-fry chicken strips for 3-4 minutes on each side until slightly charred and cooked through.

To serve kebabs

Make a large platter with kebabs, some fattoush (or thinly sliced tomatoes and onions), homemade pita bread and Tzatziki.

Thank you for your support! We look forward to seeing you in a future class.
Please like and share Commune Kitchen on Facebook. Please review us on Google and/or Trip Advisor.
Please invite a friend to join you in your next class.



Affordable, Hands-on Cooking Classes

Corporate Team Building

Private Cooking Events

Chicken Shawarma

Serves 2-3

Ingredients

2 tablespoons fresh lemon juice
1 teaspoon allspice powder
1 tablespoon extra virgin olive oil
3/4 teaspoon sea-salt
1/2 teaspoon ground cumin
3 garlic cloves, minced
2 green cardamoms, pounded
400g skinless, boneless chicken thighs or
breasts cut into 1" wide strips
Olive oil for cooking

Cooking Instructions

- To prepare chicken, combine first 7 ingredients in a medium bowl. Add chicken to bowl; toss well to coat. Let stand at room temperature for about an hour or refrigerate overnight.
- Thread 2 chicken strips onto each of 8 (12-inch) skewers. Place kebabs on a grill rack coated with cooking spray; grill 4 minutes on each side or until done.
- Alternatively, use a shallow frying pan: Using a tablespoon of olive oil pan-fry chicken strips for 3-4 minutes on each side until slightly charred and cooked through.

To serve kebabs

- Make a large platter with kebabs, some fattoush (or thinly sliced tomatoes and onions), homemade pita bread and Tzatziki.

Notes: Freshly ground cumin powder makes all the difference in this recipe. You can make fresh cumin powder by toasting 1/2 tablespoon cumin seeds in a small frying pan for a few minutes until brown and fragrant, then grinding seeds to a fine powder either in a mill or using a mortar and pestle.

Thank you for your support! We look forward to seeing you in a future class.
Please like and share Commune Kitchen on Facebook. Please review us on Google and/or Trip Advisor.
Please invite a friend to join you in your next class.



Affordable, Hands-on Cooking Classes

Corporate Team Building

Private Cooking Events

Greek Chicken Gyro

Serves 2-3

Ingredients

2 teaspoons coriander seeds
1 clove of garlic
grated zest of 1/2 lemon
4 teaspoons smoked paprika
1 large pinch chili flakes or to taste
2 teaspoons dry thyme
1/2 teaspoon sea-salt
¼ teaspoon freshly ground black pepper
1 tablespoon extra virgin olive oil
2 tablespoons lemon juice
400g skinless, boneless chicken thighs
Olive oil for cooking

Cooking Instructions

- In a mortar and pestle or a food processor pound the coriander seeds, garlic clove, lemon zest, smoked paprika, chili flakes and dry thyme. Mash or beat until very finely ground.
- Add salt, pepper, extra-virgin olive oil and a tablespoon of lemon juice.
- Stir until all of the ingredients are incorporated and the mixture thickens slightly. Set aside and prepare the chicken.
- Chop the chicken into 1" wide strips and transfer to a bowl.
- Add the marinade and mix until all of the pieces of chicken are completely coated. Let stand at room temperature for about an hour or refrigerate overnight.
- Place a non-stick pan over medium flame and heat until it is smoking. Add a tablespoon of olive oil.
- Add the chicken in batches and cook for 3-4 minutes on each side, until the chicken is cooked through and golden brown on all sides. Do not crowd the pan and do not stir often so the chicken can brown nicely. If you do, it will release its juices and boil instead of brown.
- When ready, add 1 tablespoon of lemon juice. Stir and transfer to a bowl. Place pan back on heat. Wipe with some paper towels and repeat the same process.

To serve kebabs

- Make a nice platter with kebabs, some fattoush (or thinly sliced tomatoes and onions), homemade pita bread and Tzatziki.
- Drizzle the whole platter with extra virgin olive oil, dry oregano, Sumac, salt, freshly ground pepper and serve!

Thank you for your support! We look forward to seeing you in a future class.
Please like and share Commune Kitchen on Facebook. Please review us on Google and/or Trip Advisor.
Please invite a friend to join you in your next class.



Affordable, Hands-on Cooking Classes

Corporate Team Building

Private Cooking Events

Tzatziki

Serves 2-3

Ingredients

1 cup Greek yogurt

1 cucumber

1 tablespoon chopped fresh dill or 1 teaspoon dried dill

1 garlic clove, minced

1/4 teaspoon sugar

1/4 teaspoon salt

1/4 teaspoon black pepper

Cooking Instructions

- Peel cucumber, then halve lengthwise. Using a small spoon scoop out cucumber seeds, discard seeds.
- Next using a box grater grate cucumber, then squeeze dry by either using your hands or placing it in a muslin cloth.
- Mix squeezed grated cucumber with all the above ingredients, serve chilled.

Thank you for your support! We look forward to seeing you in a future class.
Please like and share Commune Kitchen on Facebook. Please review us on Google and/or Trip Advisor.
Please invite a friend to join you in your next class.



Affordable, Hands-on Cooking Classes Corporate Team Building Private Cooking Events

Links for Middle Eastern Class

Papa's grove olive oil (available at Little Farms and Huber's) Here is the discount code for Papa's Grove olive oil.
COMKIT10 for 10% discount on their website

www.papasgrove.com

You can use the above code during check out when you buy their amazing family-owned olive oil.

Pomegranate molasses (can be replaced with Apple cider vinegar plus some honey) at Mustafa (baking isle) and at Scoop

Boneless, skinless chicken thighs

<https://www.themeatclub.com.sg>

Ground Allspice

https://www.lazada.sg/products/mccormick-ground-allspice-i301170056-s527260205.html?spm=a2o42.redmart_search.list.1.6f36432cm7F29C&search=1

Sumac

https://www.lazada.sg/products/alfez-sumac-i301116817-s527198700.html?spm=a2o42.redmart_search.list.1.2f4f764178nhWI&search=1

Cumin powder (also available at cold storage)

https://www.lazada.sg/products/gabrielle-t-organic-cumin-powder-i318260618-s611428873.html?spm=a2o42.redmart_search.list.11.503c6614hEp6qm&search=1

Cumin seeds (use seeds to make your own cumin powder)

https://www.lazada.sg/products/indian-spicebox-organic-cumin-seeds-i303238674-s536560502.html?spm=a2o42.redmart_search.list.1.68b27cdaClbIsa&search=1

Green cardamom (also available at cold storage)

<https://indian-spicebox.com/shop-online/green-cardamom-silver/>

Thank you for your support! We look forward to seeing you in a future class.
Please like and share Commune Kitchen on Facebook. Please review us on Google and/or Trip Advisor.
Please invite a friend to join you in your next class.



Affordable, Hands-on Cooking Classes
Corporate Team Building
Private Cooking Events

Dry Yeast (also available at cold storage)

https://www.lazada.sg/products/allinson-easy-bake-yeast-i301150638-s527232215.html?spm=a2o42.redmart_search.list.6.442650efobgOLN&search=1

We source our meats and Australian boneless, skinless chicken thighs from the 'The Meat Club'. They deliver excellent quality Australian chicken, grass-fed beef and lamb at reasonable prices.

<https://www.themeatclub.com.sg/spend-and-save/>

If you wish to buy special kitchen equipment there is a kitchen supplies stores (SIA HUAT) on Temple Street in Chinatown. Most kitchen equipment there is way cheaper than retail stores across Singapore.

Thank you for your support! We look forward to seeing you in a future class.
Please like and share Commune Kitchen on Facebook. Please review us on Google and/or Trip Advisor.
Please invite a friend to join you in your next class.



Affordable, Hands-on Cooking Classes Corporate Team Building Private Cooking Events

Homemade Yogurt

Making yogurt is not art, it's simple every day science.

The bacteria in yogurt multiply in milk if you give them warmth and that is exactly how making yogurt works. All you need is warm milk, a tablespoon of yogurt and warm surroundings. You don't need a yogurt maker, although having one helps in cold winter months.

It's important to keep the container warm in cool weather for the bacteria in it to grow. Yogurt will not set in cold surroundings.

In summers, you can just place the container in the microwave or in the oven covering it with a towel and it will set.

Recipe

Ingredients:

1L full cream milk or low fat milk (UHT milk or Asahi if using fresh)

1 tbsp of plain natural unsweetened yogurt (Ambrosia or Meiji or Paul's work best)

Yogurt Maker (available on Lazada) - <https://www.lazada.sg/products/1l-automatic-electronic-stainless-steel-tank-yogurt-maker-rice-wine-maker-home-yogurt-making-machine-orange-i9704880-s12197498.html?spm=a2o42.searchlist.list.17.dbd27a84FgKuoB&search=1>

Heat 1 litre of full cream milk until lukewarm.

Transfer it into an insulated container like a yoghurt maker or in a plastic or glass container.

Next add in a tablespoon of plain natural yogurt and mix well.

Leave the container in a warm corner of the kitchen (oven/microwave) for 10 hours. If using a yogurt maker, switch it on for 8 hours. It might take longer in winter.

Your yoghurt will be set in about 8-10 hours. Refrigerate for upto 4 days.

Thank you for your support! We look forward to seeing you in a future class.
Please like and share Commune Kitchen on Facebook. Please review us on Google and/or Trip Advisor.
Please invite a friend to join you in your next class.