



Nadim Kashouh of Nadim's Downtown Mediterranean Grill in Springfield will lead a series of cooking classes at Holyoke Community College this spring. (DON TREEGER / THE REPUBLICAN)

HOLYOKE

Chef Nadim to headline spring cooking classes

Nadim Kashouh, chef and owner of Nadim's Downtown Mediterranean Grill in Springfield, will return to Holyoke Community College this spring to lead a series of noncredit cooking classes at the HCC MGM Culinary Arts Institute.

In addition, the culinary arts institute will welcome wine writer Ken Ross, of Ware, to lead this spring's wine-tasting classes, as well as Alka Kanouja, co-owner of India House restaurant in Northampton, and her daughter Anjula Kanouja, who will teach a special night of cooking focused on Indian cuisine.

Cooking with Chef Nadim and wine tasting classes will run concurrently on Feb. 27, March 12, and April 9, beginning at 6 p.m. "Cooking with Alka & Anjula: Living in Bliss!" runs for one night only, March 11, beginning at 6:15 p.m.

All the classes will be held at the HCC MGM Culinary Arts Institute at 164 Race St.

The full schedule:

Feb. 27, 6-9 p.m., Cooking with Chef Nadim: Hummus, cheese roll-up, Tabouli salad and simmered chicken served with Hashwee rice topped with gravy, and rice pudding for dessert, \$149.

Feb. 27, 6-8 p.m., Wine Tasting — Classic White Wines: Classic white wines, including Chardonnay, Sauvignon Blanc, and Riesling, \$49.

March 11, 6-8:30 p.m., Cooking with Alka & Anjula: Living in Bliss! Beetroot and scallion fritters with Moringa leaves; warm buttermilk shorba with fresh turmeric root; Masala Aloo Gobhi; Ayurvedic Rice pulao; hot cardamom ginger Chai, \$125.

March 12, 6-9 p.m., Cooking with Chef Nadim: Hummus, meat roll-up, Fattoush salad, roasted lamb shoulder served with Hashwee rice topped with gravy, and Ismalia for dessert, \$149.

March 12, 6-8 p.m., Wine Tasting — Classic Red Wines: Classic red wines, including Cabernet Sauvignon, Pinot Noir, and Merlot, \$49.

April 9, 6-9 p.m., Cooking with Chef Nadim: Hummus, falafel, Mediterranean Salad, cannellini, and lamb stew served with rice pilaf and rice pudding for dessert, \$149.

April 9, 6-8 p.m., Wine Tasting — Sparkling Wines & Student Selection: sparkling wines, including Champagne, Cava and Prosecco, plus students' favorites, \$49.

Costs for beer and wine are included in the fee.

For details or to register for classes, go online to hcc.edu/cookingsp24