

New Class!!!

Sourdough Class For Beginners

Let Us *Starter* Your Day ✨

SOURDOUGH

FRESHLY BAKED

Charm Thai Cooking
บัญชีธุรกิจ WhatsApp



สนใจเรียนทำขนมปัง
กินเองหรือทำขาย
ก็ได้เลยค่ะ!

ARTISAN BREAD

AVAILABLE NOW

- Know how to grow natural yeast. (Starter)
- Mixing & preparation, fermentation, bulk & folding.
- Shaping, proofing, baking & take away home.
- Provide a PDF file recipes for classic sourdough.
- Join the closed Facebook group for members.

Sourdough Class Rate : 4,900 THB / Person

Class Time : 8:00 am. - 3:00pm. Lunch Included.

Hands-on learning today!

**Truly “home style” where passion meets plate,
and you'll go home with new skills and
incredible recipes.**

Half-Day Morning Class Half-Day Afternoon Class

“Cook Local - Serve Like a Chef” .



English, French & Thai speaking



- Pick up from the hotel then visit the local market.
- Visit & pick fresh organic herbs & eggplants from our garden.
- Individual cooking station, outdoor home's kitchen ingredients & E-book.
- Making your own curry paste, curry, soup, stir fry & dessert. (5 recipes)
- Including blue jasmine rice, speed bar coffee, tea & mineral water.
- Non-cooking guests welcome enjoy food & swimming pool.

Thai Cooking Class Rate : 1,100 THB / Person

Non-Cooking Guest Rate : 550 THB / Person

Free Pick up - Drop off from hotel 8:30 am. - 13:00 pm.

Free Pick up - Drop off from hotel 3:00 pm. - 7:30 pm.

“Let us deliver a delicious journey.”

Join the CHARM THAI COOKING.

Contact & Booking Your Class!

charmthaicooking@gmail.com

www.charmthaicooking.com

[Charmthaicooking](https://www.facebook.com/charmthaicooking)

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Thai Cooking Class Chiang Mai



JOIN US

❖ Program : Daily Thai Cooking ❖

Choose 1 Dish from each categories



Vegetable Spring Roll



Shrimp Spring Roll



Pad Thai
(Rice Noodle Stir Fry)



Stir Fry Chicken Cashew Nuts



Stir Fry Chicken Basil Leaves



Stir Fry Rice Noodle
with Soy Sauce



Green Chicken Curry



Massaman Curry



Khao Soi Egg Noodle Curry



Panang Chicken Curry



Red Curry Pumpkin



Choo Chee Shrimp Curry



Tom Yum Goong
(Spicy Hot & Sour Shrimp Soup)



Tom Kha Gai
(Hot & Sour Coconut Milk Soup)



Tom Yum Pa
(Wild Soup with Holy Basil)



Banana & Pumpkin Coconut Milk



Mango with Authentic Sticky Rice



Mango with Blue Sticky Rice

Starter / Stir Fry

Curry Paste & Curry

Soup

Dessert