



CURRIED AWAY: Colette Ward-Thomas after completing an Indian cookery class at the Usha Restaurant with owner Ibrahim Ali and chef Eusuf Ali.

Cookery classes prove hot stuff!

A POPULAR Burnley eatery is aiming to turn calamitous cooks into marvellous masterchefs.

The Usha Restaurant has started special cookery classes to teach curry connoisseurs the fine art of Indian cuisine.

Budding chefs will be able to try their hand at cooking classic Indian dishes such as madras, masala and dhopiaza at the award-winning



By Ben Kenyon

Rosendale Road restaurant. Head chef and owner Ibrahim Ali hopes it will spark a home-cooking food revolution in Burnley.

He said: "Curry lovers will re-

ally enjoy this. There is no experience needed - you can be a novice or a professional and come down and see how we make curry at the Usha.

"The experience is one that shows that anyone can cook Indian food at home if they set their mind to it. It is a lot easier that people think.

"You can learn about flavours and understand the fine art of Indian food or you can come and learn how to make a quick and delicious curry."

The £20 classes have already proved very popular with customers who have come into the kitchen at the Usha to learn some of Britain's favourite Indian dishes.

Colette Ward-Thomas (24) was one of the first people to don the chef whites and have a go at cooking a three-course Indian banquet which included authentic pilau rice, chicken madras and a dhopiaza curry.

She said: "I really enjoyed going to the cookery experience. I can't believe how easy and fun it was making the dishes.

"Ibby was really patient and helpful and it was great to learn about real Indian cooking. It was a very rewarding day and the food was yummy."

Mr Ali hopes to develop his cookery school idea even further by introducing a Masterchef-style competition where people who have completed the course can compete to make the best Indian meal at the Usha.

The professional chef is even compiling a book of authentic Usha recipes for people to cook at home which will be launched in the summer.



Colette Ward-Thomas in the Usha kitchen