



**Local taste:** One of the most enjoyable aspects of traveling is the discovery of new cuisines. Heritage introduces you to some not-to-be-missed local dishes

# cooking classes Take a taste of Hanoi home with you



PHOTOS: MATTHEW DAKIN

## TASTE TO REMEMBER

If you want to take a piece of Hanoi back with you there's no better way to catch the city's true flavour than by delving into its extensive and colourful world of food and drink.

Cooking classes at "Highway4 Restaurants" start with a trip to a local market and a fascinating insight into the sights and scents of bustling street market life. Whilst several of Hanoi's traditional market centres have been surrendered in recent years to the construction of modern commercial centres, the street market is still very much the hub of social life.

Following this tour of the raw products proceed to Highway4 Restaurant to begin the creative stage. Each class consists of making three classic Vietnamese dishes with a selection of five different menus to choose from, including both the famous Vietnamese noodle soup (Phở) and the legendary Highway4 Catfish Spring Rolls (Nem Cá). Don a chef's jacket and hat as the class is all about active participation and interaction, entertain-

ment and fun, rather than a demonstration. Following the class, armed with a detailed recipe booklet and hands-on experience of actually crafting the dishes, all 'chefs' will be able to produce these authentic flavours for years to come.

In Vietnam dining rarely, if ever, takes place without a drink. Finishing off the dishes you have just created be sure to try one from the range of Son Tinh fruit liquors, only available at Highway4. These liquors are for sure a souvenir to take home too but one that is destined not to last so long!

### For more information contact:

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