



# la cucina caldesi

the italian cookery school in london

tailor-made cookery courses

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**Office hours: Mon-Fri - 9am-5pm**

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Owners Katie and Giancarlo Caldesi

[www.caldesi.com](http://www.caldesi.com)





## tailor-made cookery courses

Katie and Giancarlo Caldesi opened their state of the art kitchen studio, La Cucina Caldesi in the heart of Marylebone village to offer a 'hands on' cooking experience, ideal for private and corporate entertaining.

Uniquely, La Cucina provides an authentic Italian cooking and eating experience in a relaxed and intimate atmosphere.

For details and bookings please contact the office Monday to Friday between 9.00am and 5.00pm on 020 7487 0750/6/8.

Alternatively you can visit the website at [www.caldesi.com](http://www.caldesi.com)





# tailor-made cookery courses the detail

## **Numbers**

Groups from 8-24 can be accommodated at a time to suit your convenience, daytime and evening - Monday to Sunday.

## **The Courses**

The master classes listed in this brochure are examples of some of the courses that have proved popular in the past. All the dishes selected have been carefully chosen by the Caldesi's, the menus are Italian, following the seasons and can be recreated at home; some are more testing than others and our team of staff at La Cucina Caldesi are happy to help you devise a suitable menu for your event.

## **Team Building and Competitive Cookery**

This course is ideal for corporate clients who want to include and develop a team spirit, a cookery course with a fun competitive edge!

Every event is different and developed to fit the needs of the group. Working in teams, everyone will be judged not just on the quality of the food they are preparing but on a wide range of skills.

For example, during the preparation of the dishes, our chef will be looking at how people work together assessing their communication and team skills, as well as their all important cookery skills. The deciding factor for the chef will be the taste and presentation of the dishes; this will enable him to find the best one that really hits the spot! Towards the end of your event, he will present a prize, which has been chosen by you to the winners. Please contact us to request a list of prizes available for you to purchase for the winning team.



## tailor-made cookery courses the detail continued...

Many of our clients have found this to be a refreshing way of motivating and inspiring their group, it is as involving and fun as our other courses, however adding that competitive element really concentrates the mind.

For courses particularly focusing on teambuilding please see pages 21-22 in our brochure.

### **Welcome Reception**

On arrival guests will be welcomed with cappuccino and biscotti during morning and afternoon classes or a glass of Prosecco and freshly made focaccia during evening classes.

Individual recipe packs are provided for each guest for use during cooking.

At the end of the cookery class guests will be invited to relax and enjoy at leisure the dishes prepared, complemented by the service of Italian wines.

**the  
italian  
cookery  
school**





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## italian pasta

The course begins by making a variety of delicious antipasti such as mint, pean and Parmesan fritters, Caponata or Italian stuffed peppers, aubergines & courgettes. Then the class will learn how to make pasta from scratch, including rolling, cutting and stuffing different shaped pastas, such as tagliatelle, pappardelle, cappelletti and ravioli.

Usually guests will then be divided into groups to make a selection of pasta sauces, for example puttanesca, cherry tomato & basil, classic ragù, wild mushroom or linguine Caldesi (arrabbiata with cream and basil).

Alternatively the group may make pasta sauces and traditional Italian cannelloni or Giancarlo's lasagna. Finally a seasonal Italian dessert will be made to accompany the pasta.

### Price per person

£120 - 16 or more people

£130 - 11 to 15 people

£140 - 8 to 10 people

(prices exclude VAT)





## italian three course masterclass

The class will begin by learning how to prepare antipasti such as focaccia squares stuffed with oven roasted vegetables, Involtini (courgette and buffalo mozzarella wraps), canederli di funghi (mushroom bread dumplings) and a variety of crostini.

Alternatively, a small selection of fresh pasta and accompanying sauces may be prepared.

This will be followed by an Italian Secondo (main dish), such as 'Arrostto Misto', a delicious Tuscan roast of herb stuffed chicken and guinea fowl baked over roasted vegetables in a terracotta dish or sea bream parcels with saffron and white wine. A selection of Contorni (Italian vegetable dishes), will also be prepared.

Finally the class will prepare a delicious seasonal Italian dessert.

### **Price per person**

£120 - 16 or more people

£130 - 11 to 15 people

£140 - 8 to 10 people

**(prices exclude VAT)**





## 'festa della carne' the celebration of meat

This course has been designed with the un-inhibited meateater in mind.

The class will first be instructed in the art of choosing the best of Italian salumi, such as prosciutto, salame, bresaola, Parma ham and other less well known Tuscan meats.

The chef will then assist the group in preparing a very typical Tuscan dish 'fresh pasta al ragu'. This hearty beef ragu is perfect to serve as both a primo piatto or secondo piatto.

This will be followed by another special dish such as rack of lamb in Chianti and Tuscan herbs, or guinea fowl with apricots and vin santo or the perfect Steak tagliata (thinly sliced steak with balsamic vinegar, olive oil and shavings of Parmesan) or rabbit with olives and rosemary.



These dishes will be enjoyed with Italian wines, followed by a selection of cheese with Tuscan honey.

### **Price per person**

£130 - 16 or more people

£140 - 11 to 15 people

£150 - 8 to 10 people

**(prices exclude VAT)**



## pizza making and dessert

After a fun introduction to the history of pizza & its many variations, the class will take part in 'hands-on pizza making'. This will begin with a demonstration on how to make pizza dough; followed by everyone making their own.

You then prepare a selection of Italian meat and vegetarian toppings, such as goat's cheese with red onions, Quattro Stagioni, Napoletana, Parma ham with rocket and Parmesan cheese, capricciosa and Fiorentina. The more adventurous may create their own unique combinations.

Whilst the pizzas are cooking, a selection of Italian salads will be prepared; followed by a chosen dessert. As the pizzas come hot out the oven, everyone gets to enjoy what they have made, accompanied by wine or a chilled beer.

### **Price per person**

£110 - 16 or more people

£120 - 11 to 15 people

£130 - 8 to 10 people

**(prices exclude VAT)**





## 'the 30 minute italian dinner' effortless cuisine

The demands of long working days and the desire to entertain friends and family at home can be hard to achieve.

The aim of this course is to teach you how to make great Italian food quickly – all recipes taught can be created in anything from 5 – 30 minutes.

Recipes will include a selection of Italian starters, main course dishes which are adaptable for lunch or dinner, as well as a couple of desserts; for example panzanella, red onion frittata, pasta al cartoccio, torn salad, stuffed vegetables, devilled poussin, a seasonal fruit crostata.

### **Price per person**

£120 - 16 or more people

£130 - 11 to 15 people

£140 - 8 to 10 people

**(prices exclude VAT)**





## 'fresh pasta' quick and easy

This is an ideal course if you are looking for a less demanding cookery event.

It will involve the making, cutting and rolling of fresh pasta in a variety of different shapes and the preparation of two complementing pasta sauces, followed by a seasonal Italian dessert.

The course begins with a welcome glass of Prosecco; a glass of Italian wine/beer will be served during dining.

### **Price per person**

£95 - 16 or more people

£105 - 11 to 15 people

£115 - 8 to 10 people

**(prices exclude VAT)**





## 'the quick and healthy italian'

Would you like to wake up in the morning and feel full of life? Energized? Motivated, happy and above all healthy? Would you like to help improve the health, motivation and performance of your work team? We have created a cookery course that will help you do just that.

La Cucina Caldesi has worked with qualified Nutritional Therapist, Jo Hynes from the renowned 'Institute of Optimum Nutrition' to create a hands-on cookery course designed to boost your team's energy, vitality, concentration and mood, through the preparation of dishes that are not only quick to prepare and good for your health but also practical so you can take them home to incorporate into your daily life.

Under the guidance of our chef you will cook an array of tasty yet 'good for you' dishes; everyone will then sit down to enjoy what they have made as either lunch or dinner, wine is also included.

### **Price per person**

£150 - 16 or more people

£160 - 11 to 15 people

£170 - 8 to 10 people

(prices exclude VAT)



## wine tasting, salumi and cheese

This course aims to instruct you in choosing the very best of Italian produce.

**Salumi** the choosing of cured meats, such as prosciutto, salame, Italian sausages, from the wide range available can be a little daunting. Our chef will guide you through the different flavours and choices which are typical for each variety.

**Cheeses** do you recognise the different flavours of cheeses, typically goat's milk, sheep's milk or cow's milk? Do you know how best to combine these flavours with different meats, fruits and desserts? This course aims to provide you with that knowledge and confidence.

**Wines** to accompany your enjoyment of the delicious produce, there will be a mini tour of regional Italian wines and a discussion as to the different character and flavours you can expect from these diverse wine producing areas.

Should you wish, the group can be split into teams and enjoy some competitive 'blind tasting' to test their newly acquired skills.

### Price per person

£100 - 16 or more people

£110 - 11 to 15 people

£120 - 8 to 10 people

(prices exclude VAT)





## italian wine tasting and antipasti

An instructive and fun introduction to the tasting of some well known and other more unusual varieties of Italian wines.

The course begins with the group making a selection of antipasti such as mozzarella in carrozza (deep-fried mozzarella squares in breadcrumbs), lamb on rosemary skewers and a variety of crostini such as crostini with porcini mushrooms with garlic and parsley, crostini with olive paste and crostini of goat's cheese and walnuts.

A selection of wines will be tasted from different regional areas of Italy. The wines will have been specially selected to complement the prepared antipasti and are enjoyed together.

### **Price per person**

£85 - 16 or more people

£90 - 11 to 15 people

£95 - 8 to 10 people

**(prices exclude VAT)**





## tasting menu and supper

This is the perfect option for a more relaxed cookery event combining some cooking whilst enabling you to also enjoy an Italian meal at our neighbouring restaurant, Caffè Caldesi.

After a welcome reception in our cookery school you are invited to cook a selection of stuzzichini (Italian canapés) under our chef's guidance; which you can then enjoy with a glass of wine - this is to merely whet your appetite before enjoying a two course dinner at our restaurant, just a short walk away.

If you are keen to make fresh pasta as a more substantial starter this can also be offered, at an extra charge.

A minimum of 10 guests will be required.

### **Price per person**

£60 - 16 or more people

£65 - 10 to 15 people

**(prices exclude VAT)**

**The cost of your restaurant meal is not included**







## chef's table at la cucina caldesi

We can arrange private dining at La Cucina Caldesi where you and your guests can lunch or dine by candle light in the privacy of our kitchen, listen to music and eat mouth-watering Italian dishes. Take part if you wish or simply ask questions and pick up tips while your dedicated chef cooks your personally chosen menu.

Price on application, dependent on number of guests.



## la cucina caldesi specials

You may wish to choose from the following suggestions to add to your enjoyment and personalise your experience at La Cucina Caldesi.

**Champagne reception** guests will be greeted with a champagne reception on arrival to be enjoyed with focaccia and olives.

Price per person £8.50  
(price excludes VAT)



## la cucina caldesi specials continued...

**Piatto di Formaggi** service of a seasonal cheese platter accompanied by honey, mustarda di frutta and Italian bread.

Price on request

**Formaggi e Liquori** enjoy your cheese with specially selected Italian liqueurs to complete your eating experience. Sampling classics as Limoncello, Maraschino, Amaretto, Marsala, Sambuca and various Amari and Grappas.

Price on request

**Italian wine tasting** your wine host will guide you through the tasting of a variety of regional Italian wines, including a mystery wine for 'blind' tasting and discussion. Tasting notes are also provided. All wines are specially selected to complement your chosen menu.

Pricing will typically start from £42 per person. Please note we ask for a minimum of 10 guests for our wine tastings.

**Celebrity Chefs** Giancarlo and Katie Caldesi will be happy to host your private event on special request, for an extra charge.

Similarly the **Celebrity Chefs** advertised on our website may also be requested to host your Masterclass at La Cucina Caldesi, please contact the office on 020 7487 0750/6/8 for prices and further details.



## ideal choices for larger groups: 'mediterranean tapas' - bite sized dishes

This fun, sociable hands-on class has been created to introduce you to a wider variety of Mediterranean cuisine that can be cooked simply, quickly with lots of flavour and will appeal to those who are keeping an eye on their budget strings!

Begin the class with a welcome chilled glass of something sparkling, along with a selection of 'Para Picar' - such as marinated olives, country bread with olive oil. The chef will announce the dishes you will be cooking, these will have been chosen by you from our menu of classic style regional tapas as well as a range of more inventive suggestions, including seafoods, meats, vegetables and salads... and even something sweet.

That's the great thing about Tapas, there's something for everyone. The cooking will then begin under the guidance of our chef and cookery assistants.

Once the cooking has been completed everyone will gather to enjoy what they have made accompanied by a glass of wine.

A minimum of 10 people is required for this course. It is possible to upgrade this course to a full 3 course Mediterranean menu, incorporating Spanish and Italian cuisine; please call us on 020 7487 0756/8 to discuss this further.



### **Price per person**

£75 - 16 or more people

£80 - 10 to 15 people

**(prices exclude VAT)**



## italian cocktails and stuzzichini masterclass

This course offers a combination of cooking, creating and tasting! Offering ideas for unusual, tempting canapés with an Italian twist, that can be prepared simply, alongside an array of fabulous cocktails.

Firstly guests will be taught how to prepare mixed Stuzzichini (Italian canapés), such as Gamberoni al pomodoro (prawns in a tomato sauce), Ricotta and Parmesan croquettes, Bruschetta with marinated red mullet, Mini ricotta and spinach crespelle with a sage and butter sauce.

Guests will then be taught and guided how to make a selection of cocktails under the guidance of an experienced mixologist. He will explain the history and origin of cocktails, how to produce different cocktail bases, what equipment is necessary, and where to buy unusual mixers. This is an excellent opportunity for you to roll up your sleeves and get involved in the art of cocktail making.



The class will then be invited to relax together and enjoy a selection of delicious cocktails with the freshly made stuzzichini.

### **Price per person**

£90 - 16 or more people

£95 - 11 to 15 people

£100 - 8 to 10 people

**(prices exclude VAT)**

**If you or your guests would like to enjoy lunch or dinner at Caffè Caldesi after the conclusion of the course, or any of the 'wine tasting' courses, this can be arranged; please note the cost of the meal would be charged separately.**



## pizza... fast and fabulous!

This is a simple, short, fun cookery course to encourage people to work together, it's a great opportunity to get to know each other whilst learning something new.

After a demonstration from our chef you then compete to make the best pizzas (calzone, grissini... the choice is yours), along with focaccia (Italian bread), building up a sweat as you work against the clock. Enjoy the results of your toils with an ice cold Birra Moretti or a glass of wine.

**For groups of 20+**

**Price per person**

£50 - 20 to 28 people

**(prices exclude VAT)**





## ideal choices for team building: 'yes chef!'

A course created to challenge your group from the off-set, encouraging them to become involved, creative and working together before they even enter the kitchen.

We send a task to you prior to your event asking for your participants to work in teams creating an Italian recipe, this may be either a starter/main course/dessert; the recipes are compiled by you and sent over for our chefs to view.

We do the shopping; our kitchen tables will be laden with food on your arrival for your teams to start cooking and recreate their dishes, this is all done under the clock.

The dishes are then judged by our La Cucina Chef.

### **Price per person**

£150 - 16 or more people

£160 - 11 to 15 people

£170 - 8 to 10 people

**(prices exclude VAT)**





## 'hell's cucina'

This course is great for team building; it has your staff working together to provide a tasty Italian dish which is judged by their colleagues and our chef, so there is a lot of pressure to ensure it tastes good!

Each team prepares and cooks part of a 3 course Italian meal which has been specially created by our chefs, e.g. pasta from scratch, a main course dish, range of contorni (side dishes) or dolci (dessert). They have to take control and work together, using their communication, organisational as well as cooking skills, as an added challenge they are working under a time limit.

Each team serves up their own course, having to work quickly, efficiently and thinking about presentation.

Everyone votes for their favourite dish, with the chef having the overall vote to decide on the winning team.

### **Price per person**

£150 - 16 or more people

£160 - 11 to 15 people

£170 - 8 to 10 people

**(prices exclude VAT)**





## the caldesi boutique

### **Caldesi souvenir cookery books**

Return to Tuscany, £14.99

The Italian Cookery Course, £25.00.



### **La Cucina Caldesi aprons**

Souvenir La Cucina Caldesi cotton aprons may be purchased at £12.50 each. These may also be personalised with your guests' individual names from approximately £18 per apron.

Additionally your company's logo may be added to provide a very special souvenir for your event at an extra charge.

### **La Cucina Caldesi cotton t-shirts**

£26.00 each

Mens classic fit: sizes L, XL

Ladies classic slim fit: M, L

### **Caldesi gift bags** start from £12.00

Contact the office

on 020 7487 0750/6/8 for further details







## what the course includes

La Cucina Caldesi aims to provide a seasonal selection of authentic Italian dishes to be prepared.

Times of courses and the order of cooking may be arranged to accommodate your requirements.

The cost of the course is per person and usually includes a reception drink, half a bottle of Caldesi selected wine with your meal, together with the service of water and coffee.

La Cucina Caldesi provides all equipment and aprons during cooking. La Cucina Caldesi recipe packs are also supplied to each guest to take home for future use.

La Cucina Caldesi needs to be informed of any dietary requirements at the time of booking your course.

A minimum of 8 people is necessary for a tailor-made course, unless otherwise specified.

Should you require further details or have any queries arising from our brochure please view our website at **[www.caldesi.com](http://www.caldesi.com)** or call the office on 020 7487 0750/6/8.

To see our latest menus, events and a full list of our cookery courses or more details of our family of restaurants please visit our website **[www.caldesi.com](http://www.caldesi.com)**.

All information is accurate at time of going to print but may be subject to change.



## **La Cucina Caldesi**

**Italian Cookery School**

118 Marylebone Lane, London, W1U 2QF

**Tel 020 7487 0756/8**

**[www.caldesi.com](http://www.caldesi.com)**



## **Caffè Caldesi**

**Italian Restaurant, Cafe & Bar**

118 Marylebone Lane

London, W1U 1QF

**Tel: 0207 487 0753/4**



## **Caldesi in Campagna**

**Italian Fine Dining**

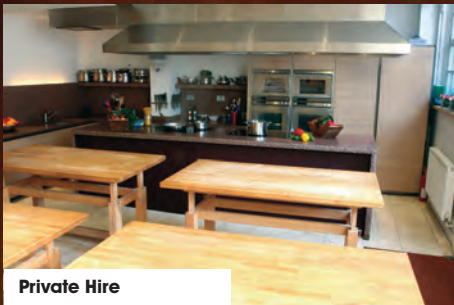
Old Mill Lane, Bray

Berkshire, SL6 2BG

**Tel: 01628 788 500**



*Also available for...*



**Private Hire**



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**Photo Shoots**

**Call La Cucina Caldesi for further details  
Tel: 020 7487 0750/6/8 • [lacucina@caldesi.com](mailto:lacucina@caldesi.com)**

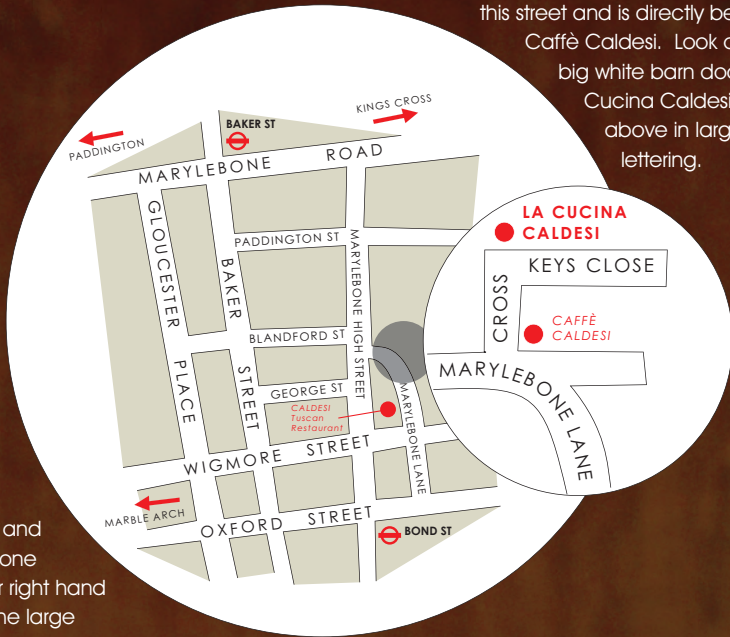
# how to find us

## travelling by tube

The nearest tube station is **Bond Street** on the Central and Jubilee lines. **Baker Street** tube station is also within walking distance and is served by the Bakerloo, Jubilee, Circle, Hammersmith & City and Metropolitan lines.

**From Baker Street** tube station, cross the road at the traffic lights opposite The Globe pub and continue down Baker Street until you reach Paddington Street on your left hand side. Turn into Paddington Street and continue until you come to Marylebone High Street. Turn right onto Marylebone High Street and keep walking until you get to Marylebone Lane on the left hand side just after Barclays Bank. To the left of Caffè Caldesi is a cobbled street called Cross Keys

Close. The cookery school is at the end of this street and is directly behind Caffè Caldesi. Look out for two big white barn doors with La Cucina Caldesi written above in large red lettering.



## From Bond

**Street** tube station, cross Oxford Street and take Marylebone Lane, on your right hand side next to the large Debenhams store. Continue for about 10 minutes. You will cross over Wigmore Street, keep walking along Marylebone Lane until you come to Caffè Caldesi at number 118. To the left of Caffè Caldesi is a cobbled street called Cross Keys Close. The cookery school is at the end of this street and is directly behind Caffè Caldesi. Look out for two big white barn doors with La Cucina Caldesi written above in large red lettering.

## travelling by bus

The following routes stop within walking distance of our school:

### From which station:

<b>Victoria:</b>	<b>Nº 2, 16, 26, 52, 73, 436</b>
<b>Marylebone:</b>	<b>Nº 82</b>
<b>Kings Cross:</b>	<b>Nº 73</b>
<b>Paddington:</b>	<b>Nº 36, 436</b>
<b>Euston:</b>	<b>Nº 73</b>