



## Festive Fun with La Cucina Live Group Cookery Experiences

Our great live Zoom group cookery experiences are the ideal way to get a group together and enjoy some virtual festive fun without having to leave the house.

We supply a Caldesi box of ingredients\* to each participant before the event and you can also 'pimp' your box by adding some Italian foodie gifts such as handmade chocolates, panettone, Prosecco, Italian wines and liqueurs or why not encourage their cooking skills and treat them to a signed Caldesi cookbook, a professional cook's knife, olive wood chopping board or parmesan grater?

\*some (not many) fresh ingredients will need to be sourced by participants to guarantee freshness.

We've a great selection of experiences to choose from like our **Chocolate Tasting and Truffle Making**, our **Caldesi Christmas Party** or our **Venetian Risotto Masterclass**, we can also design a group experience to your brief too! All our Christmas group classes are designed to be festive and fun for all.

Whether it's learning how to cook the Italian classic dishes like a pro or having a tutored tasting of chocolate or some of the best extra-virgin olive oils of Italy and making some traditional snacks to enjoy with them, creating beautiful risotto dishes or exploring the unique dishes of Sicily, Amalfi or Rome there's a wealth of group experiences to fit all budgets.



Experiences last between 1.5 hours and 2.5 hours and can be booked for a date and time to suit your needs. Starting at just £65 per person (includes ingredient box and delivery) our experiences are ideal for remote team building, corporate entertainment, friends and family treats, hens and stag events – any event where you want to treat a group to an imaginative pre-Christmas event.

We offer experiences for small (even one-to-ones) groups to encourage open discussions to large groups up to 100 at a time. We will recommend the best format for your group to ensure that everyone gets the most from their experience and enjoys the ideal mix of learning and fun.

Customers are expected to have basic kitchen equipment such as bowls, spoons, cook's knife, chopping board, frying pan, saucepan, grater, scales, oven, hob, wooden spoon and fridge. Any specialist equipment will be highlighted on your chosen menu such as cake tins or ovenproof dishes.



### **Caldesi Christmas Culinary Gift Boxes**

We offer a range a great Italian artisan ingredients and cookery equipment that can be purchased separately and sent to your colleagues, friends and family as unique foodie gifts either as a delightful gift or as part of a zoom cookery course too.

You are also welcome to order a gift box on its own or just a Zoom cookery course separately, whatever combinations works for your needs best.

Our culinary gift boxes are all responsibly sourced, recyclable and bio-degradable. Delivery is by tracked overnight courier.

### **Caldesi Luxury Christmas or Birthday Boxes**

**Cost: From £30**

Choose from the following items to be delivered to your team, friends and family

- Box, packaging and delivery for up to 10 kilos £9
- Caldesi apron – £7.50
- A cook's knife – from £20
- A signed Caldesi cookbook from £15
- Caldesi Extra Virgin olive oil - £11.50
- Handmade chocolates, Swiss Rocher or Salted Caramel (apx 10) by Stefano Borella £8
- Bottle of wine, prosecco, champagne from £10

## Chocolate Lovers Tasting and Truffle making with cocktail

Cost: From £65 per person + VAT

Under the expert guidance of award-winning pâtissier Stefano Borella you'll start by tasting a range of chocolate varieties and discovering the different flavour profiles different origins and percentages of cocoa. Then you'll roll up your sleeves make two delicious, indulgent chocolate truffle recipes – Amaretto and Amaretti Crumb and a classic Cocoa Dusted Chocolate.

Then when the work is done you'll pour an excellent pre-made cocktail, garnish and enjoy!

**Menu:** Chocolate truffles – Amaretto and Pistachio Crumb, Cocoa dusted Orange Chocolate

**Duration:** 1.5 hours

### We provide:

- Apron
- Printed recipes in a presentation folder
- 5 chocolate varieties for tasting
- Cocoa powder
- Miniature Amaretto
- Crushed nuts
- Orange
- Piping bag
- Cocktail – choose from negroni to espresso martini to prosecco
- Delivery and box included

### Guests supply:

- 250ml whipping cream
- 35g unsalted butter





## Venetian Risotto and Aperol Spritz

**Cost:** From £85 per person + VAT

Explore the unique cuisine of Venice with some traditional dishes from the region. Firstly you'll prepare some Moorish Venetian pan fried tuna patties which make ideal nibbles to enjoy with an aperitif. Next you'll make a perfect creamy risotto with the best Italian ingredients supplied by us. Then pour your pre-made cocktail, garnish and enjoy your while you stir the risotto and eat the tuna patties. As the class ends, sit down and enjoy the risotto and Venetian biscotti at your leisure.

### Menu:

- Venetian lemon, parsley and tuna patties (can be made vegan)
- Saffron and porcini mushroom risotto
- Aperol Spritz

Venetian homemade polenta biscotti – already made

**Duration:** 1.5 hours

### We provide:

- Apron
- Printed recipes in a presentation folder
- Caldesi extra-virgin olive oil
- Tuna
- Potato
- Lemon
- Orange
- Arborio Rice
- Onions
- Saffron
- Flour or breadcrumbs
- Porcini mushrooms
- Prosecco
- Aperol shot
- Venetian biscotti
- Delivery and box included

### Guests supply:

- Parmesan or vegetarian or vegan cheese
- Grater
- Butter or vegan butter
- Parsley
- Ice
- 



## Gnocchetti-Making Masterclass, Italian ragu and Chianti Classico

Cost: From £75 per person + VAT

Our expert cookery school teachers will guide you through the art of making gnocchetti which are small handmade shapes made from fine semolina flour. Enjoy them with a Tuscan beef or Mushroom (vegan) ragu. You'll then make the timeless classic of chocolate Torta Caprese or the vegan option of 'Little Chocolate Pots'.

**Menu:** Choose from:

Gnocchetti with Tuscan Mushroom or Beef Ragu

Flourless chocolate cake – a rich dark chocolate cake or vegan chocolate pots

**Duration:** 2 hours



### We provide:

- Apron
- Printed recipes in a presentation folder
- Semolina
- Extra-virgin olive oil
- A bottle of Tuscan chianti classico or alternative
- Rosemary
- Onion
- Carrot
- Chocolate
- Sugar
- Delivery and box included

### Customers supply:

- Salt and pepper
- Parmesan
- Beef mince or mushrooms
- Butter or vegan cream
- Eggs (not for the vegan option)

## Caldesi Christmas Zoom Party

**Cost:** From £95 per person + VAT

Enjoy preparing a three-course Christmas feast in the comfort of your own home all partnered with a Caldesi cocktail for when the work is done. Select from the recipes below to suit your group and their dietary requirements and let the fun begin. Our expert tutors will show you how to make some classic dishes, impart some of the secrets of the Italian kitchen and then when the cooking is done you can sit down and enjoy your meal and cocktail while chatting to your friends and colleagues though Zoom.

### **Menu:**

#### **First course:**

Linguine with a choice of one of the following sauces:

- Mushroom and truffle sauce
- Classic Italian tomato sauce or
- Tuscan Beef (or mushroom) Ragu

#### **Main course:**

Choose one of the following

- Seabass fillets with potatoes, olives and cherry tomatoes
- Salmon in a pistachio and honey crust
- Parmigiana di Melanzane (vegan or vegetarian option)
- Pollo Parmigiana – breaded chicken breast with tomato sauce, basil and Mozzarella
- Broccoli with chilli flakes and almonds or Potatoes with fennel seeds

#### **Dolci:**

Choose one of the following:

- Panettone pudding
- Little Chocolate pots (vegan option)

#### **Cocktail:**

- Spiced orange Prosecco cocktail

**Duration:** 2 hours





### We provide:

- Caldesi cookery school apron
- Printed recipes in a presentation folder
- Dried rosemary
- Onion
- Carrot
- Garlic
- Dried porcini mushrooms and truffle oil or tomato passata or aromi for ragu
- Caldesi extra-virgin olive oil
- Prosecco
- Miniature brandy
- 2 oranges
- Spice mix for cocktail
- Sugar
- Panettone
- Half a vanilla pod
- Deliver and box included

### Customers supply:

- Salt and pepper
- Fresh mushrooms or beef mince
- Eggs
- Cream
- Milk
- Vegetable peeler
- Grater
- Fish, chicken or aubergine
- Broccoli

