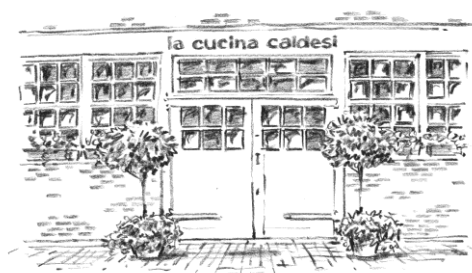


Tailor-made Cookery Courses

Katie and Giancarlo Caldesi opened their London cookery school, La Cucina Caldesi, in the heart of Marylebone village in 2005 to offer hands-on cookery classes and foodie experiences. We hold one-day scheduled cooking classes for individuals or bespoke classes, ideal for private groups and corporate entertaining. These can be held at our London school, as well as in Bray-on-the-Thames and Gerrards Cross.



For bookings and availability, please contact the office Monday to Friday between 9.00am and 5.00pm on 020 7487 0758 or email office@caldesi.com.

Our Courses

Here are some examples of courses that are popular with our clients, although we are more than happy to design a bespoke cookery course for you and your group.

One-to-one classes or cookery classes for couples are also available to brush up your skills on a particular area of Italian cookery starting at £450 per class.

What each course includes

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

Caldesi branded aprons are provided for the course and are for the customers to take home after the event.

At the end of the cookery class, everyone will be invited to relax and enjoy at leisure the dishes prepared with a selection of Italian wines, beer or soft drinks.

Our teachers are very happy to alter recipes to suit dietary requirements however we do need to be informed 72 hours prior to the course.

PIZZA... FAST AND FABULOUS!

Duration: approx. 2 hours cooking and eating

After a demonstration from our chef on how to make the dough, you will be shown how to roll and top your pizza.

You will then roll and prepare your own pizza from the dough that has been made in advance of the class.



Enjoy the results of your pizza once cooked with a glass of wine or a chilled beer while standing enjoying a party atmosphere.

Sample Menu:

Make your own pizza from dough prepared earlier by our chefs
A glass of wine or beer with your pizza

Price per person excluding VAT

For groups of 20+ Price per person £55 - 20 to 22 people

£65 - 15 to 19 people

£75 - 8 to 14 people

£110 - 4 to 7 people

£150 – 3 people

£250 – 2 people

£450 – individual

Please note that while we are happy to cater for most dietary requirements, this course is not suitable for people affected by coeliac disease.

STREET FOOD, QUICK AND EASY

Duration: Approx 2 hours cooking and eating

This course offers a combination of cooking, creating and eating the wonderful street food of Italy.

Our chef will guide the team through making delicious recipes garnered from the Caldesi travels around Italy. The class will then be invited to relax together and enjoy the beer, wine and street food at the end of the class.



Sample Menu:

Prosecco on arrival

Deep-Fried Calamari, The Caldesi Bruschetta, Spiced Tuna Patties

Cocktail examples Negroni Sbagliato

One glass of wine with the street food 2 cocktails, optional, at £20 per person

Price per person excluding VAT:

£75 - 16 or more people

£80 - 11 to 15 people

£85 - 6 to 10 people

£100 – 4 to 6 people

£150 – 3 people

£250 – 2 people

£450 – individual

FRESH PASTA - QUICK AND EASY

Duration: approx. 2.5 to 3 hours cooking and eating



This is an ideal course if you are looking for the cooking to be relaxed and fun. The course will involve making two fresh pasta recipes from making the dough to rolling, cutting and stuffing. After this, the group will make a seasonal Italian Dessert.

Sample menu:

Glass of prosecco or beer on arrival with freshly made focaccia
Spinach and Ricotta Ravioli with Butter, Sage and Pinenuts
Fettuccine with Sausage and Fennel Seed Ragu
Giancarlo's Classic Tiramisu or Chocolate and Almond Torta Caprese
Half a bottle of wine per person
Italian coffee or tea before or after the meal

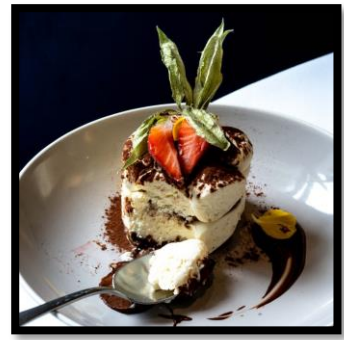
Price per person excluding VAT

£100 - 16 to 22 people
£110 - 11 to 15
£120 - 7 to 10
£150 - 4 to 6
£180 - 3 people
£250 - 2 people
£450 - individual

Please note that while we are happy to cater for most dietary requirements, this course is not suitable for people affected by coeliac disease.

PIZZA MAKING AND DESSERT

Duration: approx. 3 hours cooking and eating



This class will begin with a demonstration on how to make pizza dough, followed by everyone making the dough in pairs.

While the dough rises, you will then prepare an antipasti dish, salad and a dessert.

When the pizza dough is ready, everyone will prepare their own pizza with a variety of toppings, then sit down and enjoy what they have made with wine or chilled beer.

Sample Menu:

Glass of prosecco or beer on arrival

Pizza making

Caponata

Orange and Chicory Salad

Giancarlo's Classic Tiramisu

Half a bottle of wine or 2 beers per person to have with the pizza

Italian coffee or tea before or after the meal

Price per person excluding VAT

£115 - 16 to 22 people

£125 - 11 to 15 people

£135 - 4 to 10 people

£150 - 3 people

£250 - 2 people

£450 - individual

ITALIAN THREE COURSE MASTERCLASS

Duration: approx. 3 hours cooking and eating

This is our most popular class as groups will gain a fantastic insight into the world of Italian cookery. Everyone gets stuck-in and has fun but also achieves a great sense of satisfaction seeing what they have prepared under the guidance of our Head Chef.

The cooking class begins with focaccia, olives and a chilled glass of Prosecco, then the serious work begins! You will start to prepare antipasti or fresh pasta. This will be followed by making a delicious main course with vegetable sides and a classic Italian dessert.

Sample Menu:

Prosecco on arrival with freshly made focaccia and olives

Antipasti such as Parmigiana di Melanzane

Fresh pasta such as Spinach and Ricotta Ravioli or Fettuccine

Pollo alla Parmigiana (Chicken with tomato, mozzarella, parmesan, basil)

OR

Branzino Alle Erbe (seabass cooked in a parcel with Tuscan herbs)

Selection of Italian vegetable side dishes

Half a bottle of wine per person

Torta Caprese (Chocolate and Almond Cake from Capri) Italian coffee or tea before and/or after the meal

Price per person excluding VAT

£135 - 16 to 22 people

£145 - 11 to 15 people

£155 - 4 to 10 people

£170 – 3 people

£250 – 2 people

£450 – individual



THE LOW CARB ITALIAN

Duration: Approx. 4 hours cooking and eating

Would you like to wake up in the morning and feel full of life? 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!

Our hands-on cookery course is 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.

Following on from the success of Katie and Giancarlo Caldesi's books and Giancarlo's change of lifestyle to reverse diabetes, we are offering a class with all the indulgence of an Italian meal but with less of the carbs.

Under the guidance of our chef, you will cook an array of tasty yet 'low carb' dishes such as. Everyone will sit down and enjoy what has been prepared, wine is also included.

Sample Menu:

Low carb dry sparkling wine on arrival with low-carb bread and olives

Low-Carb Pizza Squares

Beanguine "pasta" with Pesto, Basil and Mozzarella

Oven baked fish with capers, olives and cherry tomatoes

Half a bottle of wine per person

Indulgent yet sugar-free Chocolate Fondants

Tea and coffee

Price per person excluding VAT

£130 - 16 or more people

£140 - 11 to 15 people

£150 - 4 to 10 people



UPGRADES – all prices are excluding VAT

Antipasti reception

Small bites such as Tomato Bruschetta, charcuterie and olives – £10pp

Bottomless Drinks

Celebrate with your group with unlimited house wine or beer starting at £20pp

Italian Cheese Platter

Enjoy a variety of Italian cheeses with Tuscan honey, Mostarda Di Frutta and Italian bread – from £10pp

Liqueurs and Digestifs

Have fun sampling the delightful digestifs of Italy with Limoncello, Maraschino, Amaretto, Marsala, Sambuca and various Grappas – £8pp

Champagne Reception

Upgrade your Prosecco to champagne to welcome or toast your guests – from £6.50pp

Cocktails

Add a cocktail at the beginning of your class as a welcome drink – from £10pp

Presents to take home

Surprise and delight your guests with personalized signed cookbooks from the Caldesi store or give them Italian homemade biscuits, wines and other gifts to takehome – from £5pp

Team building and competitive cooking

Any of the courses can be given a fun, competitive edge. Teams will be judged not just on the flavour of the food but on presentation, timing and communication.

The chef will present a prize, which has been chosen by you to the winners. Please contact us to request a list of prizes such as signed cookery books available for you to purchase for the winning team.

