

THE LONDON CHEF

Private Virtual Cooking Classes



We are so excited to be offering The London Chef at Home, and can't wait to cook with you in your own kitchens! Our bespoke virtual cooking experience is made possible with Zoom, whose platform allows us to engage and interact while chopping, stirring and seasoning. Whether it's a team building event, something fun to do with friends and family, a way to celebrate a special milestone, or stay connected with clients, The London Chef At Home has you covered.

If you are local you don't have to worry about shopping, we will take care of organizing ingredients for the class and have available for curbside pick up at The London Chef kitchen or for delivery to limited locations.

We will source the best ingredients from local suppliers, farmers and producers. **You** will cook along with Chef Dan from the comfort of your own home. Your dinner will be epic.

If you live farther away we will send you a detailed list of ingredients for the class - all ingredients will be easily accessible from major grocery stores.

Pricing

Class access - **\$27.50 per person**

Class access plus food for one person - **\$47.50**

Class access plus food for two people - **\$70.00**

Class access plus food for four people - **\$105.00**

**Pricing is based on minimum of 10 participants accessing class.*

Menu Options

- **Indian Chicken Curry**, Red Lentil Tarka Dhal, Basmati Rice, Baked Fresh Naan Bread
- **Goan Prawn & Coconut Curry**, Cardamom Basmati Rice, Spiced Kale & Red Onion (vegan flexible, gluten free)
- **Fancy Fish & Chips**, Crisp Rockfish Filets, Chunky Tartare Sauce, Potato Wedges, Minted Peas
- **Fresh Pappardelle Pasta**, Local Beef Ragout, Slow Roast Roma Tomatoes, Gremolata
- **Moroccan Chicken Tagine**, Saffron & Almond Rice, Roast Spiced Cauliflower (vegan flexible, gluten free)
- **Pan Fried Striploin**, Mushroom, Thyme & Grano Padano Risotto, Dressed Arugula
- **Pan Seared Scallops**, Lemon, Zest, Pea & Asparagus Risotto, Dressed Arugula (gluten free)
- **Prawn Provencale**, Garlic & Olive Oil Crostini, Fennel, Red Onion & Citrus Salad
- **Provencale Red Wine Braised Chicken**, Pomme Persillade, Sautéed Saanich Greens
- **Thai Chicken & Vegetable Curry**, Lemongrass Jasmine Rice, Thai Peanut Slaw
- **Supper in South America**, Striploin with Chimmichurri, Cilantro, Lime & Spring Onion Rice, Blistered Pepper & Red Onion
- **Spanish Tapas**, Gambas a la Jillo (Prawns with Parsley, Chili & Garlic) Pan Con Tomatoe (Tomato Rubbed Bread), Patas y Chorizo (Potatoes & Chorizo), Fresh Aioli
- **Al Fresco Italian**, Rosemary Roast Chicken, Tuscan Salsa Verde, Cherry Tomato & Fresh Herb Bruschetta, Rustic Zucchini Salad

Classes will be approximately 1.5 hours and will vary slightly depending on the group size, menu etc.

Please reach out to hello@thelondonchef.com for more information or to schedule your class.

