

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.

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 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 local delivery (within the municipalities of Victoria, Saanich, Esquimalt, Oak Bay). If required we can help to arrange courier deliveries to locations outside of our normal delivery zone.

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 - **\$75.00**

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

Local delivery - **\$5.00**

**Pricing is based on minimum of 10 screens/households accessing class*

***There will be no charge for local delivery if all delivered to one location*

Menu Options

- **Indian Chicken Curry**, Red Lentil Tarka Dhal, Basmati Rice, Baked Fresh Naan Bread (vegan flexible)
- **Goan Prawn & Coconut Curry**, Cardamom Basmati Rice, Spiced Kale & Red Onion (vegan flexible, gluten free, dairy free)
- **Fancy Fish & Chips**, Crisp Rockfish Filets, Chunky Tartare Sauce, Potato Wedges, Minted Peas
- **Fresh Pappardelle Pasta**, Local Beef Ragù, Slow Roast Roma Tomatoes, Gremolata (vegetarian flexible)
- **Moroccan Chicken Tagine**, Saffron & Almond Rice, Roast Spiced Cauliflower (vegan flexible, gluten free, dairy free)
- **Pan Fried Striploin with Garlic**, Thyme & Butter, Mushroom Risotto, Dressed Arugula (vegetarian flexible)
- **Pan Seared Scallops**, Lemon, Zest, Pea & Asparagus Risotto, Dressed Arugula (vegetarian flexible)
- **Prawn Provencale**, Garlic & Olive Oil Crostini, Fennel, Red Onion & Citrus Salad
- **Provencale Red Wine Braised Chicken**, Pomme Persillade, Sauteed Saanich Greens, Warm Baguette (vegetarian flexible)
- **Thai Chicken & Vegetable Curry**, Lemongrass Jasmine Rice, Thai Peanut Slaw
- **Grilled AAA Striploin with Chimmichurri**, Cilantro, Lime & Spring Onion Rice, Blistered Pepper & Red Onion (vegetarian flexible, gluten free, dairy free)
- **Spanish Tapas** - Gambas al Ajillo (Prawns with Parsley, Chili & Garlic) Pan Con Tomate (Tomato Rubbed Bread), Patatas y Chorizo (Potatoes & Chorizo), Fresh Aioli
- **Spiced Chicken Thigh**, Preserved Lemon & Saffron Rice, Baked Sumac Tomatoes, Garlic Hummus, Fresh Flatbread (vegan flexible, dairy free)
- **Baked Roman Meatballs**, Penne Pasta with Arrabbiata Sauce, Parsley & Grana Padano, Warm Garlic Bread
- **Oven Roast Chicken Supreme with Caramelised Lemon**, Leek, Pearl Onion & Grana Padano Risotto, Sauteed Garlic Kale (vegetarian flexible, gluten free)

While most menus require really basic cooking equipment (knife, pan, mixing bowl etc) some menus do require more specific equipment (hand blender, rolling pin etc). Please reach out to us when menu planning if you want a detailed list of equipment needed to make sure all of your cooks are well prepared.

Please note that some classes are better suited to certain food restrictions than others – please let us know about any food restrictions so we can help you choose the best menu for your group.

Classes will be approximately 75 minutes long 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.

