

Cooking School

with the London Chef

Private Online cooking classes

We love cooking 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. Our virtual cooking classes are a great teambuilding event, a delicious way to host clients, a fun activity with friends and family, and a great way to celebrate a special milestone.

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 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 including up Island.

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 **\$25.00** 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** per address

*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

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.

Menu Options

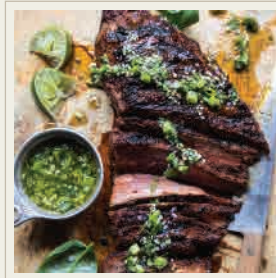
Indian Chicken Curry

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

Middle Eastern Spiced Chicken

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 & Grano Padano Risotto, Sauteed Garlic Kale (vegetarian flexible, gluten free)

Please reach out to

hello@thelondonchef.com

for more information or to schedule your class.