

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 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 **\$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** 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 Naan Bread (vegan flexible)



Provencale Red Wine Braised Chicken

Pomme Persillade, Sauteed
Greens, Warm Baguette
(vegetarian, gluten & dairy flexible)

Goan Prawn & Coconut Curry

Cardamom Basmati Rice, Spiced
Kale & Red Onion
(vegan flexible, gluten free)



Thai Chicken & Vegetable Curry

Crisp Slaw with Peanut & Cilantro Dressing
(gluten flexible, dairy free)

Fancy Fish & Chips

Crisp Rockfish Filets, Chunky Tartare
Sauce, Potato Wedges, Minted Peas



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 Almendras Ahumadas (Smoky Almonds)
(gluten flexible)



Fresh Pappardelle Pasta

Local Beef Ragu, Slow Roast Roma
Tomatoes, Gremolata

Moroccan Chicken Tagine

Saffron & Almond Rice, Roast
Spiced Cauliflower
(vegan flexible, gluten free, dairy free)



Oven Roast Chicken with Caramelised Lemon

Leek & Grano Padano Risotto
Sauteed Garlic Kale (gluten free)

*additional charge for this menu item

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

Menu Options

Pan Fried Salmon

Herbed Crushed Yukon Gold Potatoes,
Roast Asparagus, Sauce Vierge
\$10 per person* (gluten free, dairy flexible)



North African

Beef Kofta, Tomato & Red Onion
Salad, Preserved Lemon Yogurt &
Cinnamon Rice (gluten free)



Thai Green Prawn & Vegetable Curry

Steamed Basmati Rice, Ginger & Garlic
Asian Greens (gluten flexible, dairy free)



Black Pepper Striploin

Portobello Mushroom, Pomme Puree,
Garlic Spinach & Pan Jus \$10 per person*
(gluten free)



Chana Masala (Spiced Chickpeas)

Aloo Matar (Fried Potatoes & Peas),
Cardamon & Clove Basmati Rice,
Fresh Naan (vegan)



Spanish Prawn & Cuttlefish Rice

Zucchini a la plancha (Grilled Zucchini) with
Caramelized Lemons, Pan Con Tomate &
Aioli (dairy free, gluten flexible)

Northern Italian

Braised Chicken with Olive Wine & Herbs,
Garlic Penne, Sauteed Broccolini
(gluten free, dairy free)

Pan Fried Rock Fish

Spring Onion Mash, Soy Butter Sauce
(gluten flexible) \$10 per person*

Pan Fried Garlic & Thyme Striploin

Mushroom Risotto, Dressed Arugula
(gluten free)

Pan Seared Scallops

Lemon Zest, Pea & Asparagus Risotto,
Dressed Arugula \$5 per person*
(gluten free)

Prawn Provencale

Garlic & Olive Oil Crostini, Sauteed
Fennel & Potatoes (gluten flexible)

*additional charge for this menu item

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