



COMPETITION COOKING CLASS

Adding a competitive edge to your cooking class is a great way to help develop teamwork, communication, organisational and leadership skills, all whilst preparing a delicious meal of seasonal Italian dishes. In this Ready, Steady, Cook style class, we split the group into teams to go head to head with each other, creating their own dishes from a selection of ingredients and being judged by chefs Charlotte and Claire to



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At a Glance

Group Sizes

Up to 25 people

What to expect

A 3 to 4 hour cooking class, split into teams and create a three course menu using ingredients provided. Followed by a sit down meal. Prize to be offered to winning group.

Sample Menu
 (Menus are tailored to meet the dietary requirements of each group)

Your creation of a dish with a selection of Mediterranean vegetables, puff pastry and ricotta
 Your creation of a fresh pasta recipe with your own sauce based on ingredients provided.

Pricing

From £160 (incl. VAT) per person

Extra Add-ons

Personalised Chef Aprons

From £20 per person

Wine pairing with sommelier

From £30 per person

Champagne or Aperol Spritz Reception

From £12 per person



MEET YOUR HOSTS

Sisters Charlotte and Claire took over the London Cooking School from their mother in 2015 who now runs a cooking school in Venice. Charlotte developed a passion for hospitality at the hotel school in Lausanne. She loves meeting new people and making sure everyone has a glass filled with wine. As for Claire, what makes an incredible chef is curiosity and this is something that describes her so well. She is constantly discovering new ingredients, new cooking methods and creating new recipes. She loves to share this passion and skills with everyone she meets. Together the sisters really compliment each other to create a lively, warm and stimulating cooking environment for you.



OUR ETHOS AND KITCHEN

The kitchen is a space to rediscover the simple pleasures of connecting with people, channeling your creative energy, and of course enjoying fantastic Italian food and wine. The space takes inspiration from Venice where the family originate from, creating a space that allows you to step out of London for the evening. The sisters don't believe in cooking stations, but rather encourage everyone to work together around the island Italian style to create a family meal. In the summer the doors connecting to the kitchen open to a beautiful Moroccan inspired garden. The food is Italian home cooking at its best: simple, fresh and honest ingredients, prepared the traditional way.



