



## ITALIAN FEAST COOKING CLASS

In this class you will master the art of creating an Italian Feast. We will use fresh seasonal produce to make up to 8 delicious antipasti dishes for everyone to share. Such dishes could be the Aubergine Parmigiana, Tuna Tartar or a Radicchio Salad with a Grilled Peach and Burrata. You will also be making handmade fresh pasta for the main course and a seasonal dessert



### At a Glance

Group Sizes

Up to 25 people

What to expect

A 4-hour cooking class around the kitchen island with a feast of your creations. Welcome bruschetta. Unlimited Prosecco and wines.

Sample Menu

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

Beef and Ricotta Meatballs with a Rosemary Tomato Sauce - Panfried Prawns with Lemon Zest, Mint and Cherry Tomatoes - Aubergine Parmigiana with Smoked Scamorza Cheese - Panfried Swordfish with Capers, Parsley and a Mousse of Avocado - Homemade Pappardelle with a Mussel, Cream and Saffron Sauce - Orange and Polenta Cake with a Mascarpone Icing

Pricing

From £120 (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



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## 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.



