JAMIE OLIVER COKERY **ONLINE PRIVATE PARTIES & EVENTS**

Please contact our team for more information: events@jamiescookeryschool.com





WHETHER YOU'RE A COMPLETE BEGINNER OR A KITCHEN PRO,OUR LESSONS ARE PERFECT FOR EVERYONE

Get together with your friends and colleagues online and learn how to cook food from all corners of the globe, in Jamie's signature relaxed cooking style. Leave with some new tricks up your sleeve and a recipe or two to add to your repertoire. All our lessons are designed to be informative and easygoing,

so you can enjoy yourself while you learn.



PRIVATE PARTIES & EVENTS

II OUT OF 10 CLASS – THE CLASS RAN SMOOTHLY AND EVERYONE PRODUCED SOMETHING FANTASTIC NO MATTER WHAT THEIR COOKING ABILITY – IT WAS A GREAT EVENING FROM START TO FINISH.

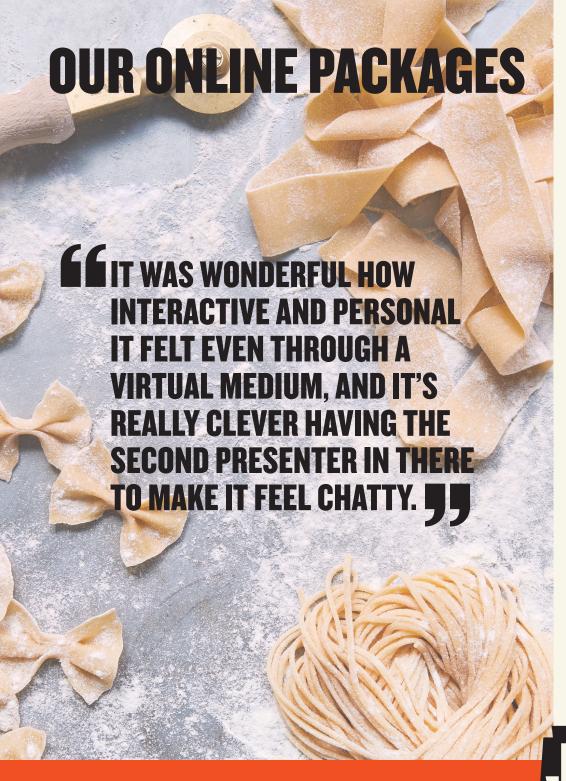
Staying in shouldn't get in the way of creating memorable experiences with friends, family and colleagues. Our hands-on online sessions are lighthearted, informal and fun – ideal for virtual birthday parties, team-building days and Christmas parties.

Sign your group up for one of our live, interactive digital classes, and we'll send participants a recipe card and prep sheet (complete with shopping and equipment lists, and set-up tips), so everyone can be ready to go when they log into the session via Zoom.

During the class, our helpful English-speaking chefs will walk your group through the recipe steps and cook along with you, answering any questions along the way.







CHOOSE FROM 1 OF OUR 4 PACKAGES:

ONLINE COMMIS CHEF

£29 PER HOUSEHOLD FOR 2 HOURS

Choose from eight of our adult classes covering cuisines from all around the world. All participants receive:

- a shopping list and prep sheet
- details of how to join the call via Zoom ahead of the big day

ONLINE SOUS CHEF

£49 PER HOUSEHOLD FOR 2 HOURS WITH £20 TESCO VOUCHER

Choose from eight of our adult classes covering cuisines from all around the world. All participants receive:

- · a shopping list and prep sheet
- details of how to join the call via Zoom ahead of the big day
- a £20 supermarket voucher for ingredients

ONLINE HEAD CHEF

£69 PER HOUSEHOLD FOR 2 HOURS WITH £20 TESCO VOUCHER AND JAMIE'S LATEST BOOK PLUS A CARD FROM JAMIE

Choose from eight of our adult classes covering cuisines from all around the world. All participants receive:

- a shopping list and prep sheet
- details of how to join the call via Zoom ahead of the big day
- a £20 supermarket voucher for ingredients
- a copy of Jamie's latest book in the post, plus a card from Jamie

ONLINE EXECUTIVE CHEF

£89 PER HOUSEHOLD FOR 2 HOURS WITH £20 TESCO VOUCHER, AN APRON PLUS JAMIE'S LATEST BOOK AND A CARD FROM JAMIE

Choose from eight of our adult classes covering cuisines from all around the world. All participants receive:

- a shopping list and prep sheet
- details of how to join the call via Zoom ahead of the big day
- a £20 supermarket voucher for ingredients
- a copy of Jamie's latest book and a Jamie Oliver Cookery School apron in the post, plus a card from Jamie

CHOOSE FROM ONE OF OUR MOST POPULAR LESSONS

Or get in touch to book a bespoke package



PASTA MASTER

Fresh pasta is easier to make than you might think and you don't even need a pasta machine! Rustle up a variety of shapes, as well as a show-stopping mushroom sauce.



SOUTH INDIAN CURRY

Create an incredible Keralan-inspired curry paste that you'll turn into a fragrant, punchy prawn or veg curry. Plus, discover how to cook amazing vegetable bhajis and perfect rice.



KUNG PAO: A SICHUAN-STYLE SENSATION

Join us to cook up an iconic Chinese dish – a spicy, slightly sweet, and super-tasty Kung pao with your choice of chicken or veg.



JAPANESE FEAST

Rustle up an eclectic, utterly delicious mix of dishes from across Japan in this unforgettable class..



KATSU CURRY: THE ULTIMATE FAKEAWAY

Recreate a katsu-style curry with crunchy golden chicken or crispy fried aubergine, a rich sauce, quick pickle and perfectly cooked rice.



THAI STREET FOOD

Rustle up three show-stopping Thaiinspired dishes from scratch: Crunchy sweet & sour salad, Crispy fried chilli beef, and Tom yum soup.



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ITALIAN FAVOURITES

Learn how to make a beautiful aubergine parmigiana, a fresh salad inspired by the amazing flavours of Amalfi citrus, and a super-speedy tiramisù.



A NORTH INDIAN THALI

The wonderful variety in cooking methods and flavour combinations makes traditional north Indian cuisine a really interesting one to master.



MEXICAN STREET FOOD

Get stuck in as we walk you through how to make easy handmade tortillas topped with sticky, smoked chipotle chicken, plus three fresh, flavourpacked salsas.



FRAGRANT THAI GREEN CURRY

We'll show you how to master this classic, aromatic curry. Using apestle and mortar to maximise the flavour from your spices, our chefs will begin by teaching you how to make your own stunning curry paste from scratch.



VIETNAMESE STREET FOOD

This lesson is the perfect introduction to the bold, aromatic and fresh flavours of Vietnam. You'll cook an impressive selection of Vietnamese-inspired street food dishes.



KNIFE SKILLS

Master the foolproof ways to chop, slice, and dice – from the comfort of your own kitchen. In just two hours, our expert chefs will take you through everything you need to know about knives.





LAST NIGHT'S CLASS WAS ABSOLUTELY BRILLIANT!
EVERYONE LOVED IT, IT ALL RAN SMOOTHLY AND I'VE
NEVER MADE SUCH A TASTY THAI CURRY BEFORE –
LITERALLY THE BEST ONE I'VE EVER MADE!





PLEASE CONTACT OUR TEAM FOR MORE INFORMATION:

events@jamiescookeryschool.com | +44 0208 103 1970

Visit jamieolivercookeryschool.com

We're happy to discuss your exclusive event and how we can

help to make it a Jamie-style showstopper!

The Jamie Oliver Cookery School

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