





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

Get together with your colleagues online this festive season 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

Staying in shouldn't get in the way of creating memorable experiences with friends, family and colleagues. Our hands-on virtual 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.

Each private session can cater for groups of up to 100 people.



***"It was so much better and more fun and interactive than we could have imagined. After attending the cookery school last year we were unsure how well this would work but it was fantastic!! Francesco cooking and Jack answering our questions... we loved it! Can't wait to book again!"*** – A flying visit to Spain participant

# OUR ONLINE PACKAGES

## FESTIVE PACKAGE: £29 PER PERSON FOR TWO HOURS

Choose from seven of our adult classes or try our brand new Festive Edible Gifts session.

All participants receive:

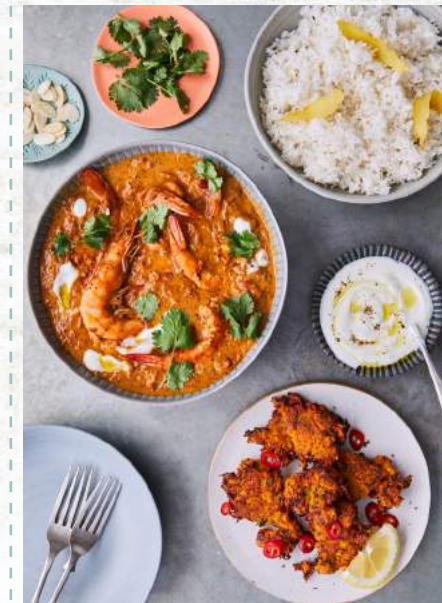
- a shopping list and prep sheet
- details of how to join the call via Zoom ahead of the big day

## ULTIMATE FESTIVE PACKAGE: £85 PER PERSON FOR TWO HOURS

Choose from seven of our adult classes or try our brand new Edible festive gifts session.

All participants receive:

- a £20 supermarket voucher for ingredients
- a Jamie Oliver Cookery School apron and Christmas card from Jamie
- a shopping list and prep sheet
- details of how to join the call via Zoom ahead of the big day



***“Really great experience. Online session meant that I think I’m more likely to use my skills as I cooked in my own kitchen with my own tools. Thank you!”***

*- Pasta master participant*

***“Coral and Francesco were absolutely fantastic facilitators - personable, capable and responsive, which can be a challenge over Zoom! Massive thanks to them both for a great class.”***

*- Vietnamese street food participant*

# CHOOSE FROM ONE OF OUR MOST POPULAR LESSONS



## 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.



## Fragrant thai green curry

Learn how to make a fragrant veg-packed Thai green curry with chicken or aubergine, as well as our technique for perfectly cooked rice.



## Katsu curry -

### The ultimate fakeaway

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



## 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.



## A flying visit to Spain

Cook up an array of amazing Spanish-style dishes, from a delicious chicken & prawn paella to patatas bravas and chorizo in a tomato & red wine sauce.



## Thai feast

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



## 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.



## Festive Edible Gifts

Celebrate the festive season with our special virtual Christmas lesson. Each dish is perfect for gifting to your loved ones or for keeping in your freezer, ready for the big day.

✦  
*Festive*

## EDIBLE GIFTS

Book  
Now

Celebrate the festive season with our special digital Christmas lesson – perfect for team-building events or a Christmas party with a difference. Festive edible gifts are one of those simple pleasures in life, and learning how to make your own really is a joy. Pour yourself a glass of bubbles from the comfort of your own home and let our chefs walk you through Jamie's reinvention of the traditional mince pie. Prepare his super-easy spiced flapjacks and knock up an incredible cranberry sauce. Each dish is perfect for gifting to your loved ones or for keeping in your freezer, ready for the big day.

→ **£29 PER PERSON** ←

**FOR 2 HOURS**





# *The* **JAMIE OLIVER COOKERY SCHOOL**

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**PLEASE CONTACT OUR TEAM  
FOR MORE INFORMATION:**

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We're happy to discuss your exclusive event and how we can help to make it a Jamie-style showstopper!

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**Visit [www.jamieolivercookeryschool.com](http://www.jamieolivercookeryschool.com)**

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