



## Corporate entertainment

amba chefs provide tailor-made cooking classes for groups of 8 to 40 people, specialising in innovative and exciting ways to entertain clients, encourage team building or celebrate a special event. We will ensure that a fun time is had by all, taking into account the ability of the participants and sharing the tricks of the trade. We aim to inspire confidence, encouraging the participants to create fabulous dishes with a touch of professional flair.

Classes start with a welcome glass of bubbly at one of our amazing venues followed by a cookery demonstration and/or a hands-on cooking session. The aim of the event will be to teach guests some classic culinary skills in an entertaining format and for the guests to gain a better understanding of a particular cuisine. We'll work with you to create a unique event that is tailored precisely to your occasion and the requirements of the group.

We have designed three different options for you to choose from but if there is any particular skill or style of cuisine you would like to include please let us know.

### Option 1 - Spanish Tapas Evening

One of the amba chefs, Monica, is Spanish and hails from one of the most well-known gastronomic cities in the world, Bilbao. She will show you how to host a memorable Spanish fiesta.

There will be four separate workstations showcasing the best ingredients from modern Spain cuisine. You will be welcomed with a glass of Cava before the guests are divided into groups. Each group will take it in turns on each of the four stations:

#### Station 1

**Croqueta making or Spanish omelette (tortilla).** An amba chef will demonstrate how to make the most fantastic croquetas, providing the opportunity for guests to roll their sleeves up and get involved. Guests will be taught how to make a white sauce and mayonnaise from scratch and will learn the skills of deep-fat frying. Alternatively, the chef will demonstrate how to make the ultimate traditional Spanish tortilla.

#### Station 2

**Scallops with a chorizo crumb and garlic and lemon butter.** An amba chef will demonstrate how to choose and prepare fresh scallops, how to cook them and how to pair them with the best flavours to enhance their sweetness. Guests will also be shown how to present the food beautifully.

#### Station 3

**Paella.** Guests will be given a short history of paella, explaining its regional varieties and how to cook it. They will participate in cooking a huge mixed paella which will be then be enjoyed at the end of the evening.

#### Station 4

**Sangria making competition.** Sangria normally consists of wine, chopped fruit, some form of sugar and brandy but there are many variations of sangria in Spain. The group will be divided into smaller groups and each will make their own version of this Spanish beverage from a selection of ingredients provided. The four amba chefs will then decide on a winner who will take home a great bottle of Spanish Rioja.

There will be a selection of Spanish red and white wines throughout the evening for you to enjoy during the demonstrations and the dinner at the end of the evening.



## Option 2 - How to plan and put together a classic dinner party

You will be welcomed with a glass of Champagne or a cocktail before the guests are divided into three groups to make a starter, main and dessert course. The idea would be for participants to learn a variety of skills such as pasta making, pastry, fish filleting, canapé making, chicken jointing, knife skills etc. Each team nominates a head chef and competes for the best dish of the evening as judged by amba chefs (recipes will be provided). The guests will then sit down to enjoy the meal.

We will provide you with some menu options to choose from, for example:

### Sample menu 1

#### Starter

Hazelnut butter grilled scallops with salad leaves

Skill: preparing in-shell scallops

#### Main

Spatchcock roast chicken with chilli coating  
Potato wedges  
Tomato salad

Skill: spatchcock

#### Dessert

Pear and frangipane tartlets  
Chantilly cream

Skill: pastry, frangipane and whisking cream

### Sample menu 2

#### Starter

Stilton-stuffed mushrooms with cranberry relish

Skill: paner and deep-fat frying

#### Main

Sea bass en papillote with slow-cooked tomato, fennel and mangetout  
Herb buttered steamed new potatoes

Skill: fish filleting

#### Dessert

Strawberry and chocolate Pavlova

Skill: meringue, melting chocolate and piping



### **Option 3 - Italian Food and wine pairing**

Participants will have the opportunity to learn a range of cooking skills as well as understanding the basics of food and wine pairing.

The evening will start with an introduction to the theory of wine pairing with practical examples of which foods and wines go well together and those that don't.

Before dinner, there will be a skills demonstration from the amba chefs where guests will have an opportunity to learn a bit more about Italian cooking; fresh pasta (with different shapes, ravioli, tortellini, cappalletti, etc), slow cooking, bread making, etc.

They will then be provided with a three-course meal, each meal paired with a specially-selection wine from one of our experts. The wine expert will then give wine commentary over dinner with participation from the guests.

At the end of the evening, guest will be given a booklet with a quick summary of the basic rules of wine pairing plus the recipes used for the evening's meal.

#### **Sample menu**

##### **Nibbles**

Homemade focaccia with olives and pickles

##### **Starter**

Crab salad with fennel, radishes and Sicilian lemon mayo

##### **Main**

Slow-cooked veal and pancetta cappelletti with wild mushrooms

##### **Dessert**

Fig and almond tart with cinnamon ice cream

Those with special dietary requirement can of course be catered for - a separate menu can be provided on request.



## VENUES & PRICES

We have 3 fantastic and fun venues we use for our cookery demonstrations, team building and corporate events:

### **LONDON COOKING PROJECT - BATTERSEA**

**PRICE PER PERSON: £100**

This is our home, our production kitchen. Just over the bridge from Chelsea, 5 to 10 min cab drive from Sloane Square or Clapham Junction, our spacious and beautiful kitchen is part of the London Cooking Project, a community project that works to provide opportunities to develop and nurture young talent in the field and is committed to benefitting the local community. Set in an old ice factory the building has been transformed into 4 uniquely equipped kitchens. We also have a gorgeous dining area that seats up to 40 people so you can sit and enjoy a 3 course dinner after the demonstrations.



Map: <https://goo.gl/8yRcxq>

### **THE PILL BOX - BETHNAL GREEN**

**PRICE PER PERSON: £120**

Just minutes' walk from Bethnal Green tube and overground station, the Pill Box Kitchen is a fabulous venue set in a stunning Grade II-listed Building (in the former Hanbury's pill-packing factory). A stylish open space pays homage to the original use of The Pill Box, a pharmaceutical factory. Complete with original parquet flooring, exposed brickwork and quirky medicine themed features, this is an ideal location for hosting events and parties. The venue can easily accommodate 120 guests, with seating for 50.



Map: <https://goo.gl/P1JALP>  
**MAIDA HILL PLACE - WESTBOURNE PARK**  
**PRICE PER PERSON: £120**

Maida Hill Place is a beautiful venue with two areas, the front of house space and the kitchen ideal for private parties, team building or corporate events. The reception area offers a beautiful events space with wall-to-wall glass door entrance and large sash bay windows. It can hold up to 40 people seated and 70 standing.



Map: <https://goo.gl/r4ggKl>