

## Virtual Cooking Team Building Events

Just because in-person celebrations are off the table this year doesn't mean the holidays are cancelled. Celebrate this holiday season with a virtual cooking class from the comfort and safety of your home.

Treat your team to an interactive, hands on culinary experience that's a recipe for creating culture, community and collaboration virtually in the workplace. Additionally, this can be a perfect opportunity for end of year fundraising as a way to give back to the community.

**What to Expect:** Scouting of experienced Chef's all over the world, class curation, a dedicated page on IMPASTIAMO's website featuring your private event with registration portal, employee support. Optional to provide Ingredients Kits (delivery included) and employee gifts.



### Ingredients Kits:

IMPASTIAMO will prepare and deliver kits to class participants with ingredients necessary for class. Your company's corporate shipping account can be used for delivery. Alternatively, IMPASTIAMO will send out ingredient lists and/or links to Instacart for participants to purchase on their own, at no additional cost.

## **Class Fees**

Classes start at \$300 and are unlimited on number of attendees. Our classes are special because they're intimate and allow for everyone to ask questions and be helped with the most care throughout the class. For this reason, we recommend classes with 60 people or less, and can arrange over 4 classes taking place at the same time, to make sure to accommodate all your guests.

## **Main Course Ideas**

*Please note: we can make any dish happen and are open to chefs recommendations as well.*

### *Cavatelli or Spaghettoni with Pistacchio Pesto*

Fresh handmade pasta with a hand made pistachio sauce. Vegan option.  
Vegetarian - Taught live from Italy

### *Gnocchi alla Sorrentina*

Handmade gnocchi with tomato sauce, mozzarella, Parmigiano Reggiano  
Vegetarian - Taught live from Italy

### *Risotto with Porcini Mushrooms*

Vegan - Taught live from Italy

### *Vegetarian Empanadas*

Vegetarian - Taught live from Argentina

## **Salads / Soups**

*Seasonal Salad with locally sourced Apples & Green Cabbage + Lime Vinaigrette*

*Seasonal Salad with Green Cabbage, Local Apples, Pomegranate and Walnuts + Pomegranate Vinaigrette*

*Pumpkin, Chickpea and Ginger Soup*

*Carrot, Chickpea, Ginger, and Turmeric Soup*

## **Addition: Cocktail Kit +\$35 per kit**

*Add a paired cocktail to your recipe and learn how to make a fancy drink*

## **Gift Ideas to include in Ingredient Kits (Optional)**

Mattia Borrani Chef's Knife - \$99 to \$159

Custom Embroidered Apron with Company Logo - \$55

Natural Wine Bottle - \$30

A curated bottle of natural wine to compliment the cooking class dish / meal. Natural wine is organically farmed and made with a process of no chemical or technological manipulation.

## **About Us**

The pandemic has served as an opportunity for creativity in order to consciously improvise, overcome, adapt. IMPASTIAMO was born from just that. Launched on May 1, 2020 as a way to support chefs all over the world and connect them with foodies discovering new talents and an appreciation for home cooking while in quarantine. IMPASTIAMO provides chefs a platform to teach others how to make new dishes while earning money during these unprecedented times. Attendees have an opportunity to connect directly with their favorite or newly discovered notable chefs and learn cooking fundamentals.  
Read more about us on [Forbes!](#)

## **Our Mission**

Promoting culture and diversity through the power of food and creating and inspiring social change one class at the time.