



Seasonal Truffle & Champagne Pasta Masterclass



In this luxurious pasta masterclass, learn to prepare pasta using the finest, seasonal truffles, a staple of gourmet cuisine in Northern Italy.

With unlimited Champagne available throughout this 2 hour session, and a dedicated expert chef to instruct you, guests will learn to prepare truffle-filled pasta from scratch before sitting down to enjoy their creations at the end of the event.

WHAT'S INCLUDED

- Unlimited Champagne throughout, plus complimentary soft drinks
- Complimentary spritz & antipasti on arrival
- Learn to make fresh pasta with the finest Italian truffles
- 2 hour event with one of our expert pasta chefs
- All ingredients, tools & artisan pasta chef's apron provided
- We can accommodate most dietary requirements, including gluten free, vegan and vegetarian

UPGRADE OPTIONS

- Limoncello to end the class +£4 per guest
- Tiramisù +£5 per guest



LOCATION

Pasta Academy in Farringdon
(capacity 30)

or

Pasta HQ in the City of London (capacity 20)

or

Other London venue
(we will organise a suitable venue
for groups of 30+)

PRICES

£125 per guest +VAT
(or minimum charge of £1800 +VAT
for fewer than 25 people)

GET IN TOUCH

0203 514 9188 / events@pastaevangelists.com