

The background of the image is a dark, textured wooden surface. In the foreground, there is a light-colored wooden cutting board. A white, folded cloth is visible at the bottom left corner.

THE COOKING SCHOOL  
*goes virtual*

2021 Catalog

# Welcome to Class...

The Cooking School has always been a platform for you to explore food, culinary and nutrition literacy that will positively impact your food choices and experiences. As we introduce our catalog of virtual events, discussions, and classes, we will continue to expand your knowledge of the culinary world with daily classes, client entertaining, networking, post meeting celebrations, and team building events.

For more information, please visit our website <https://rivercafes.com/cooking-school-v2/private-events/> or send an email to [sh-americas-thecookingschool@ubs.com](mailto:sh-americas-thecookingschool@ubs.com)

## DETAILS

### What do you need?

- Any computer device you can easily move: laptop, iPad, mobile phone. A working area – kitchen – with a stove. Classes are conducted on the Skype for Business platform with a capacity of 250 participants.

### How are the classes set up?

- Each 90-120 minute event is a private Skype session beginning with a short introduction from the chef, followed by a review of the equipment and shopping list (don't worry if you do not have everything – the chef is there to help!). The cooking portion of the class will be 45-60 minutes with the remainder of time left for participants to network and mingle with each other.
- Please visit our website <https://rivercafes.com/cooking-school-v2/private-events/> and fill out an event inquiry form.
- Once the event is confirmed, the Cooking School team will provide a recipe card with ingredients and suggested equipment.

### How to prepare?

- Prior to your event you will receive the recipe, equipment list, and shopping list, so you are ready to hit the ground (or chopping block) running. All ingredients and equipment should be out and ready prior to class. If you do not have an ingredient on the list, please contact the cooking school team @ [sh-Americas-thecookingschool@ubs.com](mailto:sh-Americas-thecookingschool@ubs.com) for a possible swap!

### Cost?

- The cooking classes are of no cost; however, the shopping cart is up to you! Enhancements are an additional cost directly to merchant.

# THE COOKING SCHOOL

## Pizza at Home

Learn how to make pizza by using equipment and ingredients you are likely to already have on hand.

**Please select from the following class options:**

### **Classics**

- Margherita Pizza
- New York Style Pizza
- Meat Lovers Pizza
- Pesto Ricotta Pizza (Vegetarian)
- Nutella Pizza
- Cashew Alfredo with Veggies (Vegan)

### **Elevate your Crust**

- Classic Flour
- Whole Wheat Flour
- Cauliflower Crust
- Sicilian
- Chicago Deep Dish
- Stuffed Crust



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## Pasta & Sauce 101

Make pasta and/or sauce from scratch with ingredients that you can easily find. Select from the options below and get ready to cook like a true Italian chef. Your fresh pasta is easy to make and freeze beautifully — giving you a tasty meal for weeks to come. Add a sauce and you have a complete meal!

**Please select from the following class options:**

### **Pasta 101**

Cannelloni  
Farfalle  
Ravioli  
Gnocchi  
Hand Cut – Linguine, Fettucine,  
Pappardelle

**Sauce 101** – *Elevate your pasta class or focus on just the sauce!*

Pomodoro  
Carbonara  
Bolognese  
Amatriciana  
Pesto  
Vodka Sauce  
Alfredo  
Aglio e Olio



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## Bake Together

Participants will get a 1,2,3 baking recipe. Families can pick their own flavors and toppings from a chef suggested list. And let's see who the winner is for most creative and quickest bake!

**Please select from the following class options:**

### **Sweets**

1,2,3 Cupcakes  
Everything Brownie  
Sugar Cookies

### **Elevate and Decorate!**

Frosting 101  
Whipped Cream  
Cookie Décor  
Caramel Glaze  
Chocolate Ganache



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## Take a Trip

Take a culinary tour around the globe from the comfort of your own home. Select from the countries below and let our cooking school team guide you through the flavors and tastes from all over the world.

**Please select from the following class options:**

### **Greece**

Moussaka  
Baklava  
Souvlaki  
Spanakopita

### **Japan**

Ramen  
Sushi  
Yakisoba  
Handrolls

### **Latin America**

Ceviche  
Empanadas  
Arepas  
Tacos  
Paella  
Churros

### **Thailand**

Tom Yum  
Pad Thai  
Chicken Satay  
Dumplings



### **France**

Croque Madame/Monsieur  
Coq au vin  
Steak Au Poivre, Frites  
Stuffed Crepes  
Poached Pears with Caramel  
& Chantilly Cream

### **Italy**

Risotto  
Meatballs  
Braciola  
Zabaglione

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## To Your Wellness

Cooking School team will lead you through a discussion with our in-house dietitian to enhance your knowledge about the latest trends and wellness and healthy cooking. Our cooking school team will also join to lead you and your team through the preparation of your healthy dish.

### Please select from the following class options:

#### Flip Flop Food Swap

Substitutions you can make to your everyday foods and keep them just as delicious as they were before. This class will discuss using avocado instead of eggs and butter!

#### Milks 101

Learn to make oat milks!

#### The C in Smoothie

Learn how to pump your everyday smoothies up with fiber and vitamin C

#### Let's Talk Veggies (select one)

Quinoa, Zucchini, and Sweet Potato Meatballs  
Lentil Bolognese over Zoodles  
Black Bean and Spinach Enchilada Verde  
Vegetable Wellington



# THE COOKING SCHOOL

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Enhancements



# THE COOKING SCHOOL

## Wine Tasting

Enhance your event with a virtual wine tasting with our friends from Acker Wines NYC.

**Details** – Choice of 2-4 wines will be shipped directly to participants followed by a 60 min discussion with sommelier. Bottle selection, payment, and shipping all handled through Acker Wines.

*\$250 flat fee for sommelier*



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## Cocktail Toast

Toast your dish and learn how to make that perfect craft cocktail or ask questions of what to make from your own liquor cabinet. The cocktail recipe will be presented beforehand along with "shopping" and equipment list.

Top Cocktails:

Raspberry Lemonade

Spring Sangria Lemonade

Blackberry Mint Mojito

Springtime Gin Fizz, Rosemary Lavendar Syrup



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## Clean Cocktails

Have a virtual discussion with the authors of *Clean Cocktails: Righteous Recipes for the Modern Mixologist*. This class will teach a clean-living mindset to craft mixology. Their recipes use nothing but naturally low-calorie spirits; fresh juices loaded with vitamins; gentle sweeteners like honey and maple syrup; and anti-inflammatory spices like cinnamon and turmeric—the perfect alternative to drinks that are typically loaded artificial flavors. Feel good while you celebrate!

\$250 speaker fee

Contact us for more details!

### Sample Cocktail:

The All Night Bender

Serves 1

Recommended Barware

Rock Glasses

5 coins fresh ginger

2 oz. gin (or vodka)

1 oz. carrot juice

1/2 oz. fresh lime juice

1/4 oz. honey syrup

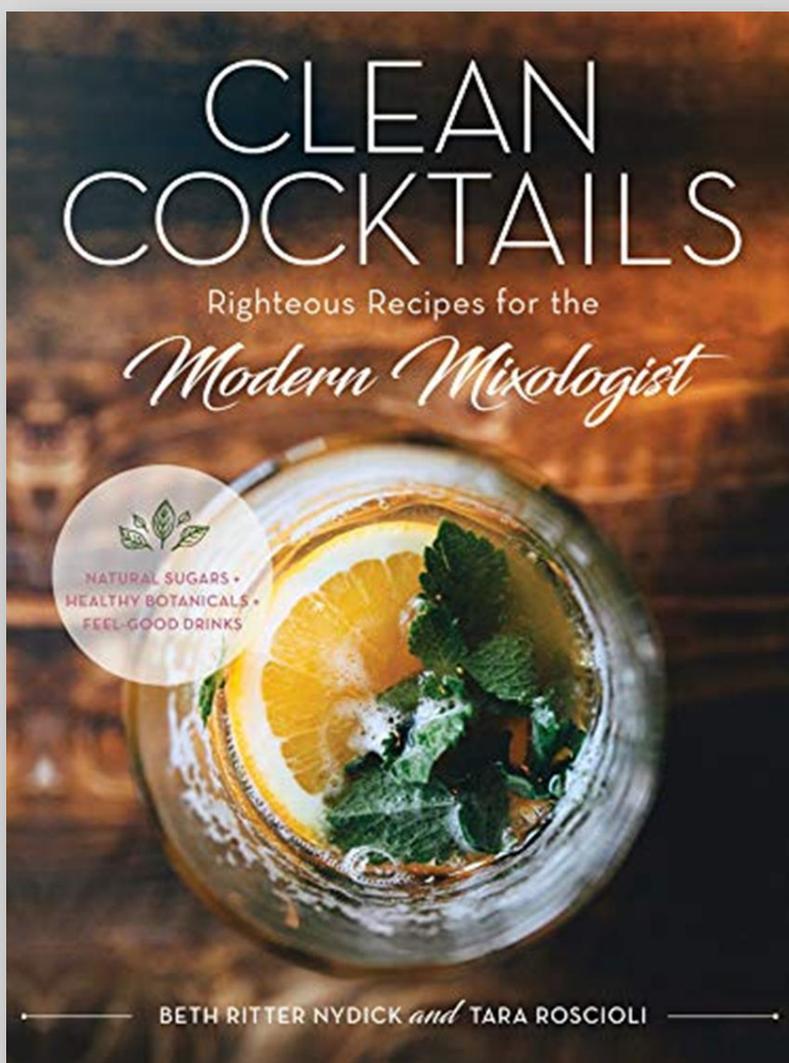
Ice

Garnish - lime wedge

For the Honey Syrup:

1 C. honey

1 C. water



# THE COOKING SCHOOL

## Dammann Freres Tea Tasting

Join us for a virtual tea party where we will dive deep into the fascinating world of tea and sample some of Dammann Freres most popular teas and tisanes. Each participant will receive 12 Dammann individually wrapped sachets. Included will be a range of black tea, green tea, oolong tea and tisanes. Discussion and tasting will be lead by a Dammann Freres tea expert in France.

Prior to class we recommend getting organized by having all tea brewing equipment at hand (mugs, hot water). Thorough preparations will provide a more enjoyable experience.

*20 participant minimum  
\$12 per guest for delivery of sachet  
packet*

