

Virtual Cooking Team Building Events: Dessert and Cookies

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 (Optional):
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.



Dessert and Cookies Ideas

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

Apple Frittelle (Apple Fritters) - 60 min

Zabaione cream with Brutti ma Buoni cookies

Zabaione with... Brutti ma Buoni (Ugly but Great!) - 60 min

Zabaione cream with Brutti ma Buoni cookies and a bottle of Moscato D'Asti to pair
Vegetarian

Tiramisu' - 90 min

Vegetarian

Chocolate Biscotti with Nutella - 45 min

Vegetarian

Olive Oil, Chocolate and Hazelnuts Cookies - 45 min

Vegetarian

Biscotti Abbracci (Hugs) - 1 h and 15 min

Vegetarian

Cuor di Mela (Apple Heart) - 1 h and 15 min

Vegetarian

Additions

One bottle Moscato D'Asti + \$25.00 per kit

Addition: Custom Apron +\$55.00 per kit

Custom Embroidered Apron with Company Logo

Addition: Chef's Knife + \$99.00 per kit

Mattia Borrani Chef's Knife

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.

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.