

Ravi's Bespoke Online Cookery Courses



Online Courses

Let's Make Some Food

Book your Cookery Course with

Ravi. Singh

Learn about the basic & advance version of Indian/ Thai or Asian Cooking with my tailore-made courses.

BOOK YOUR COURSE NOW

www.bespokecooking.co.uk | info@bespokecooking.co.uk

JOIN MY ONLINE COURSES



If you want learn something new or you need more ideas & varieties on your weekly cooking. It is perfect time to join me to learn some mouthwatering dishes (Indian/Thai/Superfood) by joining my customised, easy & simple Cookery courses at the comfort of your home.

I can organise from 1 Week up to 8 Weeks of personal courses, all work around you provided with recipes, cooking with healthy ingredients, fresh local produce, Q&A, tips & techniques and much more.

Find out more what do you want to learn with my selection of Asian menus. Do let me know your budget and we will always work around it?

Hope to see you soon in your Culinary Journey.

Al the best!!!

ONLINE

Cooking Class

With Chef - Ravi
Book your Class & Cook at the comfort of
your home



Online Cooking Classes

INDIAN/ THAI/ ASIAN /SUPERFOOD ONLINE COOKING CLASSES

What to expect from the class?

Perfect for beginners and cooking pros who fancy something a bit different. Perfect for couples, team building and friends looking for a fun day experience and learn something new at the comfort of your home.

- Classes will be online at very comfortable pace.
- Recipes, prep work and list of ingredients will be provided before hand.
- Can be connected to various household via link.
- Working one-to-one with Ravi.
- Choose from a selection of starters and mains and includes.
- 1 starter and mains as well as a Recipe for them to keep to help them on their culinary journey.
- Q& A during the session.

£40/person, £75 for 2, £115 for 3 ...and so on

Give the Gift of great food this Year with this amazing Online Cooking Day experience with your own personalised Chef for the day.

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For a safer and less stressful cooking experience, sharpen your knives. why not join My Online cooking classes to explore more ..

This one might sound obvious, but it's easy to forget:
Remember to regularly sharpen your knives. It's frustrating, tedious, and downright dangerous to cut vegetables and meat with dull knives.?