

## Plant-Powered Chef Challenge

(3 hours)

Join us for one of our highly sought-after and fun-filled cooking events – the Plant-Powered Chef Challenge! Perfect for team-building, this unique experience challenges participants to create delicious, plant-based dishes under the guidance of our expert chefs.

This exciting activity offers the perfect blend of team building and culinary adventure, giving your group the chance to learn a new skill while embracing eco-friendly cooking.

Not only will you work together to create delicious dishes, but you'll also gain valuable knowledge on sustainable cooking practices.

Everything you need is provided, from fresh plant-based ingredients to expert guidance from our chefs. Once the cooking session wraps up, you'll all sit down to enjoy the amazing dishes you've created together.

And for the ultimate bragging rights, medals are awarded to the winning team, crowning them the best plant-based chefs of the day!



### Korean Menu

- Kimchi & Kimchi Mandu Dumplings
- Vegetarian Japchae Noodles
- Tofu Bulgogi



### Vietnamese Menu 1

- Mini Vietnamese Spring Rolls
- Tofu & Sweet Potato Curry
- Glass Noodle Salad



### Japanese Menu

- Tofu & Mushroom Gyoza
- Teriyaki Aubergine
- Yaki Udon Noodles



### Chinese Menu

- Vegetarian Spring Rolls
- Ginger & Spring Onion Aubergine
- Special Fried Rice



### Singapore & Malaysian Menu

- Jiaozi
- Kapitan's Tofu Curry
- Rojak Salad



### Thai Menu

- Thai Tofu Spring Rolls
- Thai-style Noodle Salad
- Thai Green Curry

Most dietary requirements can be catered for.

**Prices per person from £115+VAT to £145+VAT**

## Contact Us



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