

Knead to Lead: Noodles & Teamwork

(3 hours)

In this hands-on workshop, you'll learn how to mix, knead, and pull your own noodles from scratch — all in a relaxed, fun-filled setting. Then sit back, slurp up your creations, and toast your team.



Menu

- Hand-pulled Biang Biang Noodles with Spicy Cumin Lamb
- Smacked Cucumber Salad
- Jiaozi (Chinese Dumplings)

Vegan and Vegetarian options available

Noodles, Dumplings & Team Spirit: The Ultimate Hands-On Cooking Challenge

This isn't your average cooking class - it's a fast-paced, flavour-packed team-building experience where you and your colleagues will dive into the bold, delicious world of Chinese street food.

Working in teams, you'll take on the challenge of crafting

- Smacked Cucumber Salad – fresh, punchy, and the perfect side dish.
- Hand-pulled Biang Biang Noodles with Spicy Cumin Lamb – a fiery showstopper
- Jiaozi (Chinese Dumplings) – folded with skill, served with pride.

Together, you'll knead, pull, fold, and season your way to street food greatness. But here's the twist - it's not just about cooking, it's also a friendly competition. Whether it's the speed of your noodle pull, the perfection of your pleats, or just sheer team spirit, the most impressive group will walk away with bragging rights and a special prize. Loud, lively, and seriously tasty, this class brings people together through food, fun, and a touch of culinary chaos.

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



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