



SIZZLE AND SAVOR

AN APPROACHABLE COOKING CLASS



An approachable cooking show for busy people who want to make delicious, impressive food at home, but often feel it's far too complicated in practice.

The celebrity chef behind Nosh with Tash is here to help you better your home cooking game. Put the moldy leftovers down and step away from the microwave. Tash will walk your group through the preparation of a delicious meal, answering all your culinary questions along the way. Bon appetite!

Included

Follow along with professional chef Tash as she guides you through the preparation of a fine meal.

- Participants will receive an ingredient list prior to the event so they can follow along step by step
- Throughout the lesson Tash will be available to answer questions, offer tips, and make you laugh.
- The event is INTERACTIVE- if you're dicing an onion incorrectly, Tash will be able to tell you and help improve your technique!
- At the end of the time you'll have a ready to eat gourmet meal

Send Aheads

Upon request we can help arrange the delivery of either food items for your chosen meal or cooking related gifts for your group like branded aprons or cutting boards. This is a separate cost.

GROUP SIZE: UP TO 25 (larger groups possible)

VIRTUAL FORMAT: ZOOM

CLASS LENGTH: 1.5 Hours

STARTS AT: \$2500

**Contact michael@fireflyteamevents.com
to schedule your session.**



The Story Behind the Tash

I'm a culinary school drop out + private chef who didn't always love to cook. While studying Shakespearean acting in London, at a time when the US dollar was at an all time low, I wound up spending more time trying to figure out how to save money by making my own simple stews and quick rising breads than memorizing my lines. I quickly discovered that I derived greater pleasure from looking at stacks of walnut speckled brownies and wheels of cheese from Borough Market than I did from taking a final bow at the end of a show.

Upon return to the states, my newfound love for cooking led to me fumbling my way (almost all the way... long story) through a culinary degree from LATTC and a slew of jobs as an assistant teaching cooking classes. In 2014 I decided it was time to experiment with combining my love of performance with my love of cooking and, after a little bit more fumbling, Yahoo agreed to air a cooking show I co-produced, directed and hosted. Ever since, I've been both in front of and behind the camera, taking every opportunity I can to spread my enthusiasm of simple cooking and great food.