



Perched in the gardens of Mozaic and overlooking the Ubud rice fields, The Workshop, uses only top-notch modern equipment and technology. Two formulas are available

### Recreational classes

Minimum 2 people

concentrate on the art of discovering the freshest Balinese ingredients and applying the philosophy of Mozaic through cooking techniques of Modern French cuisine.

All dishes are simple to reproduce at home.

### Professional classes

Minimum 2 people

tailor-designed classes that focus specifically on cooking techniques or specific ingredients such as Sous Vide cooking techniques, Breads & Pastries, Vegetarian Gastronomy.

The classes above are available in half day classes (3 hours) and full day classes (5 hours)

Half Day Classes (3 hours) – IDR 750,000 ++ per person

Full Day Classes (5 hours) – IDR 1,100,000 ++ per person

All classes include a full meal composed of the foods that you will prepare during the class.

All prices are subject to 21% service charge and government taxes





The Workshop can accommodate up to 12 guests for hands on cooking classes or up to 24 guests for demonstration style classes

Half day classes can start between 10am and 2pm. Full day classes should start around 10am.

We require a 24 hour notice for all cooking classes

The price includes

Refreshments upon arrival and coffee break

Use of Miele equipment

All ingredients

Apron, booklet and pencil to bring home

Consumption of all dishes prepared by guests

Sample Recipes for Recreational Classes

Confied Salmon, Fresh Turmeric and Lemon Dressing with Spiced Cauliflower Salad

Wagyu Beef with Rendang Spinach and Parmesan Bubbles

Rack of Lamb, Curried Turnips, Cocoa Glaze and Cinnamon Demi Glace

Textures of Chocolate and Passion Fruit

