



De Kaasserie

Sharing Cheese

Team Events 2026

Workshops

Basic cheesemaking

* cheeses are taken home

1,5 hours - 1 fresh cheese

3 hours - 2 fresh cheeses - 1 tasting

51,25 € pp - 6 to 12 people

41,20 € pp - 13 to 24 people

103 € pp - 6 to 12 people

72,10 € pp - 13 to 24 people

Mozzarella/burrata

* cheeses are eaten at the end

2 hours - 1 mozzarella and 1 burrata

61,80 € pp - 6 to 10 people

Oaxaca

* cheeses are eaten at the end

2 hours - 1 Oaxaca or mini Oaxaca

61,80 € pp - 6 to 10 people

Pressed cheese

* cheese is picked up the next day and aged at home

2 hours - 1 pressed cheese - 1 tasting

82,40 € pp - 6 to 10 people

Yogurt cheese

* cheeses are taken home

2 hours - 1 embroidered cloth to hang at home - 1 tasting

2 hours - 1 jar with cheese balls oils and herbs - 1 tasting

61,80 € pp - 6 to 12 people

Tastings and dinners

Curated cheese selections guided by a cheese expert

History tasting

Milestones in the history of cheese 5 countries, 10 cheeses

€39,20 with wine / **€36,20** sparkling water

10–20 people (Kaasserie or on location)

Diversity tasting

Celebrating diversity with cheeses from your team's countries

€35,10 with wine / **€29,90** sparkling water

20–50 people (on location)

Dutch, French or British

A special selection from any of these three countries

€29,90 with wine / **€24,80** sparkling water

50–100 people (on location)

Softs, hards and blues

Three families of cheeses, for all tastes

Fondue dinner

Always cozy and fun, to share with your group

* 2 hours per event

* all prices are per person and excluding vat

* 2 glasses of wine per person

* all options can be offered alone or as an add-on to the workshop

* custom themed tastings possible on request

Quesadilla dinner

Quesadillas and warm courgette soup to enjoy together

Tasting course

Academy of Cheese Level 1

247,20 € pp - 6 to 12 people

Welcome to our community of cheese lovers!

Tasting and analysing of 12 cheeses
Divided in 4 families:

- Hard pressed
- Bloomy rind
- Blue
- Washed rind

Tasting of cheeses based on the
Academy of Cheese tasting wheel

Pairing and understanding of basic pairing principles

Cheesemaking in the dairy:
Soft cheese
Hard cheese

After an assessment at home -
Diploma of Academy of Cheese Level 1

7 hours



Making











Eating



Fonue dinner at Kaasserie



Tasting on location



Tasting at Kaasserie

What people say about us

A fantastic workshop! We had a great time learning about cheese. The host, Paula, was very friendly and knowledgeable and it was a delight to hear her share her passion.

The workshop is well-organized and you end up with delicious cheeses to take home at the end.

A must-do for any cheese-lovers in your life.

What a great class and something different while in Amsterdam.

I highly recommend this class the instructor has a wealth of knowledge about all types of cheeses and is very friendly and a great teacher, my cheese turned out really good.

Can't wait to try this at home.

Very nice group as well which makes it a great experience.

[More reviews here](#)





**We'll create a unique
Cheese experience
for you**

Get in touch: saycheese@dekaasserie.com

A photograph showing two hands holding large, round bath bombs. The hand on the left holds a dark grey, speckled bath bomb, while the hand on the right holds a light yellow, speckled bath bomb. Both are resting on a dark, textured surface.

Thank you