



De Kaasserie

The magic of cheese

Team Events

Workshops

Basic cheesemaking

* cheeses are taken home

1,5 hours - 1 fresh cheese

3 hours - 2 fresh cheeses - 1 tasting

50 € pp - 6 to 12 people

100 € pp - 6 to 12 people

40 € pp - 13 to 24 people

70 € pp - 13 to 24 people

Mozzarella/burrata

* cheeses are eaten at the end

2 hours - 1 mozzarella and 1 burrata

60 € pp - 6 to 10 people

Oaxaca

* cheeses are eaten at the end

2 hours - 1 Oaxaca or mini Oaxaca

60 € 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

80 € 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

60 € pp - 6 to 12 people

Tasting course

Academy of Cheese Level 1

240 € 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

Tastings and dinners

Curated cheese selections guided by a cheese expert

History tasting

Milestones in the history of cheese 5 countries, 10 cheeses

Diversity tasting

Celebrating diversity with cheeses from your team's countries

Dutch, French or British

A special selection from any of these three countries

Softs, hards and blues

Three families of cheeses, for all tastes

Fondue dinner

Always cozy and fun, to share with your group

Quesadilla dinner

Quesadillas and warm courgette soup to enjoy together

€38 with wine / **€35** sparkling water

10–20 people (Kaasserie or on location)

€34 with wine / **€29** sparkling water

20–50 people (on location)

€29 with wine / **€24** sparkling water

50–100 people (on location)

* 2 hours per event

* all prices are per person

* 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

A group of women are gathered in a kitchen, all wearing blue aprons over their casual clothing. They are positioned along a long stainless steel countertop, which is equipped with several large silver pots. The women are actively engaged in cooking, with some holding small wooden bowls and others using kitchen tools like graters. The atmosphere appears to be collaborative and focused. The background shows a typical kitchen environment with white walls and a doorway leading to another area.

Making









A group of people are seated at a long table with a vibrant blue tablecloth in a restaurant setting. In the foreground, a man with a beard and dark hair is seen in profile, looking towards the right. Next to him, a man with a beard and glasses looks directly at the camera. To the right, a woman with blonde hair is seen from the back, her hand near a glowing white spherical light fixture that sits on a dark base. The table is set with various items: a clear glass carafe of water, a glass, a red napkin, a small plate with cheese, and colorful circular cards. In the background, other diners are visible, including a woman with long pink hair and another woman smiling. A person in a blue apron is seen behind the bar area. The word "Eating" is superimposed in white text over the center of the image.

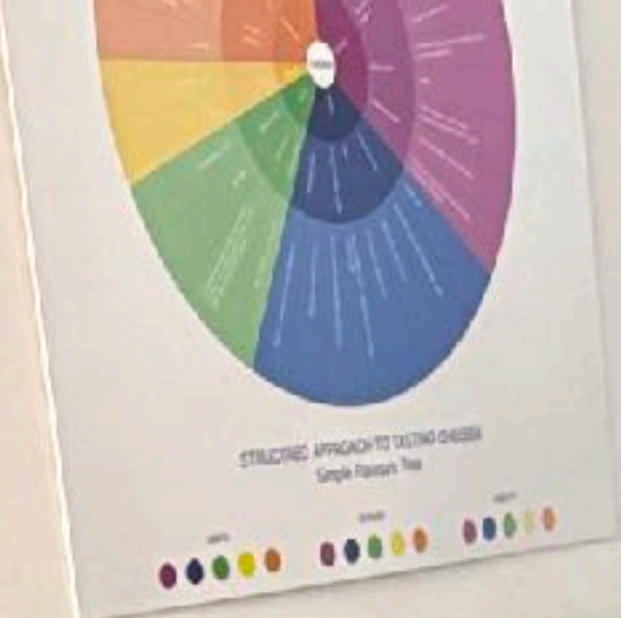
Eating



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



Thank you