



Fresh. Food. Fun.



**Fresh Chef Experiences are the ultimate private Cooking Classes and Parties and it all happens in your home, office, or event space!**

Our private cooking classes and parties are a fresh idea focused on food and fun. We bring the event to you - whether you are hosting a cooking party, teambuilding event, or just want to step up your culinary skills.

Your fun cooking class or party begins when our professionally trained chefs arrive at your location with everything required to have a great cooking event. We provide all the food and all the cooking equipment. With our small chef-to-attendee ratio, we promise to bring out the culinary skills in everyone - whether you and your guests are beginners or advanced foodies. Fresh Chef sets up, entertains, and cleans up – you just relax and have fun!

We offer a wide variety of options, over 150 cooking classes and party ideas, or you can even create your own Fresh Chef cooking event. Your private professionally educated and trained chef will instruct you and your guests how to prepare excellent food with menus ranging from learning basic skills through mastering high-level techniques.

Call or email us to book your cooking class or party at 502-386-5241 or [kathy@freshchefexperience.com](mailto:kathy@freshchefexperience.com).

Fresh Chef Experience participates with Dare to Care in support of Share Our Strength's Cooking Matters/No Kid Hungry Program. We donate our chef instruction time to support this much needed community program. Help us in the fight to end childhood hunger. Volunteers are needed; see how you can help by contacting - [Kimberly@daretocare.org](mailto:Kimberly@daretocare.org)



Fresh Chef Experience Chefs are college educated culinary school graduates and working professionals. With our small chef-to-attendee ratio, we teach you and your guests how to master the latest from the basics through professional techniques. So whether you are a beginner desiring to learn some new skills, to an advanced foodie who loves to cook, our Fresh Chefs are ready to instruct you on how to combine fresh ideas, food, and a lot of fun!

Learn more about Fresh Chef Experience - go to [freshchefexperience.com](http://freshchefexperience.com).

Follow us on Facebook - [facebook.com/freshchefexperience](https://facebook.com/freshchefexperience) or

Instagram - [#freshchefexperience](https://instagram.com/freshchefexperience), Twitter [@freshchefkathy](https://twitter.com/freshchefkathy), or Pinterest - [pinterest.com/FreshChefKathy/pins/](https://pinterest.com/FreshChefKathy/pins/)

Want more recipes? Scan the QR Code or text FRESHCHEFRECIPIES to 22828 to join.



Fresh Chef Experience is a product of Fresh Food Ideas

For more information about Fresh Food Ideas, visit our website at [www.freshfoodideas.us](http://www.freshfoodideas.us)



## Country Ham & Cheese Mini Sweet Potato Biscuits With Jalapeno Raspberry Sauce & Pickled Grape Tomatoes

### Pickled Grape Tomatoes

#### INGREDIENTS

- 1 pint grape tomatoes
- 1 ½ cups distilled white vinegar
- 2 teaspoons sugar
- 2 tablespoons kosher salt
- ½ teaspoon whole black peppercorns
- ½ teaspoon coriander seeds
- 6-7 whole allspice berries
- 2 large bay leaves
- 3 cloves of garlic sliced thin

#### INSTRUCTIONS

**One week prior to serving:** Wash, dry, and remove any stems from the tomatoes. Using a toothpick, poke a small hole through each tomato, end to end. In a one quart saucepan over medium heat, combine the vinegar, sugar, and salt with ¾ cup of water, Bring to a simmer, stirring until all sugar and salt is dissolved. Fill a clean glass container with the tomatoes. Add the peppercorns, coriander, allspice, bay leaves, and garlic to the container. Pour the hot brine over to cover completely, discard any leftover brine. Let cool completely, then refrigerate for one week prior to serving. Can be stored refrigerated for up to 1 month.

### Mini Sweet Potato Biscuits

#### INGREDIENTS

- 12-ounces sweet potato
- ¾ cup buttermilk, chilled
- 2 ¾ cups all-purpose flour
- 2 tablespoons dark brown sugar
- 2 ½ teaspoons baking powder
- ½ teaspoons baking soda
- 1 teaspoons kosher salt
- 1 stick unsalted butter, cold, and cut into small cubes

#### INSTRUCTIONS

**The day prior,** preheat the oven to 400° F. Pierce the sweet potatoes with a fork and place on a foil lined baking sheet. Bake until tender, or a fork passes easily through the potatoes, about 45 minutes. Let the potatoes cool slightly, then peel and puree in a food processor. Refrigerate overnight. The next day, measure out one cup for the biscuits.

Preheat oven to 450° F. Line a sheet tray with parchment paper. In a small bowl, whisk together 1 cup of the chilled sweet potato and the buttermilk. Place back in the refrigerator to keep cold. In a large wide bowl, combine flour, brown sugar, baking powder, baking soda, and salt. Using a pastry cutter or two knives, cut the butter into the flour until the butter is the size of

*continued next column*

peas. Add the sweet potato/buttermilk mixture and mix until just combined and a soft dough forms; try to avoid over mixing. Turn the dough out onto a well-floured surface. Flour your hands, and pat the dough carefully into a round then flatten the dough to 1-inch thickness. Cut as many biscuits as possible with a floured 1½" metal biscuit cutter. Place the biscuits on a parchment lined sheet tray 2" apart. Pat the remaining dough together and cut out the remaining biscuits. Bake 13-14 minutes or until lightly browned. Note: Biscuits are best on the day they are baked but you can make the dough ahead of time, cut and freeze, then thaw before baking.. Makes 30 mini biscuits.

### Fresh Jalapeno and Raspberry Sauce

#### INGREDIENTS

- 1 whole jalapeno pepper
- 1 cup seedless raspberry jam
- ¼ cup white wine vinegar
- 3 tablespoons dark brown sugar
- 1 tablespoons molasses
- ½ teaspoon salt

#### INSTRUCTIONS

Cut 6 slits down the length of the jalapeno almost to the bottom; cutting through just the skin and membrane but not completely cutting open the pepper. When preparing the pepper, the idea is to just cook out the flavor so you don't want to cut it completely open. In a small saucepan, add the jam, sugar, vinegar, molasses, salt and jalapeno. Bring to a simmer and reduce the heat to low and simmer for 20 minutes. Remove from the heat; remove and discard the jalapeno. Strain the sauce through a fine mesh strainer; set aside.

#### To Assemble:

#### INGREDIENTS

- 15 slices of country ham, sliced paper-thin, at room temperature
- 30 sweet potato biscuits
- 15 slices Italian Fontina cheese, sliced very thin
- 30 novelty sandwich picks

#### INSTRUCTIONS

Preheat the oven broiler. Cut the biscuits in half and spread on the halves ¼ teaspoon per side with the Fresh Jalapeno & Raspberry Sauce. Top with ½ piece of country ham, folded or torn to fit, and ½ piece of cheese. Place under the broiler to just melt the cheese. Remove from the oven and top with the other biscuit half and a sandwich pick fitted with a pickled cherry tomato. Make 30 mini biscuit sandwiches.



## Bourbon Chocolate Mousse Cups with Candied Fresh Mint Leaves

### Bourbon Chocolate Mousse

#### INGREDIENTS

- ½ cup heavy cream
- 3 tablespoons confectioners sugar
- 2 tablespoons bourbon
- 1 teaspoon pure vanilla extract
- ½ teaspoon kosher salt
- 4 ounces high quality bittersweet chocolate, chopped, preferably Scharffen-Berger chocolate
- 4 large egg whites, at room temperature
- 24 chocolate dessert cups, 64% dark Belgian Chocolate such as ChocoMaker
- 24 candied mint leaves, recipe follows

#### INSTRUCTIONS

Put the heavy cream and sugar in a small saucepan over medium heat. As soon as the mixture starts to boil, immediately remove the pan from the heat. Stir in the bourbon, vanilla, and salt. Add the chocolate and let it sit for 5 minutes without stirring. Whisk the chocolate and cream until smooth and transfer to a large bowl.

In another bowl, beat the egg whites with a mixer on high speed until they form stiff peaks.

*continued next column*

With a rubber spatula, fold about one-third of the beaten whites into the chocolate to lighten it. Then gently fold in the remaining whites, in two batches, until the white streaks just disappear, being care not to deflate the egg whites. Place the mousse in the refrigerator for at 30 minutes. When cooled, in small amounts add the mousse to a piping bag fitted with a large round tip. Pipe the mousse into the chocolate cups and refrigerate in one layer in an airtight container until ready to serve. Top each with a candied mint leaf right before serving.

### Candied Mint Leaves

#### INGREDIENTS

- ¼ cup sugar
- 24 fresh mint leaves, washed, patted dry
- 1 large egg white, at room temperature, beaten until foamy

#### INSTRUCTIONS

Place the sugar in small shallow bowl. Take one mint leaf at a time and using a pastry brush, apply lightly with egg white to each side, then dredge in the sugar. Transfer the mint leaf to a parchment lined sheet tray. Repeat with remaining mint leaves. Let stand at room temperature until dry, about 3 hours. Can be made one day ahead and store in airtight container at room temperature.