



Fresh. Food. Fun.



**Fresh Chef Experiences are the ultimate in-home Cooking Classes and Parties and it all happens in your kitchen!**

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

Your fun cooking class or party begins when our professionally trained chefs arrive with everything required to have a great cooking event. We provide all the food and all the cooking equipment. 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 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. Our professionally educated and trained chefs 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 chefs instruction time, plus 5% of all our profits to support this much needed program. Help us in the fight to end childhood hunger in our community! See how you can help – contact [Kimberly@daretocare.org](mailto:Kimberly@daretocare.org)



Fresh Chef Experience Chefs are college educated culinary school graduates and working professionals. We teach you 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).

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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)



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### Apple & Bacon Flatbread With Onion Jam And Rosemary



3 slices thick-cut apple wood smoked bacon, we prefer Neiman Ranch  
 ½ pound pizza dough, homemade or store bought  
 ½ cup onion jam, home made or high quality jarred like Stonewall Kitchen

12 ounces Gruyere cheese, finely grated  
 ½ large apple sliced very thinly  
 2 tablespoons pure maple syrup, divided  
 2 tablespoons fresh rosemary leaves

Preheat the oven to 450 degrees. Lay the bacon on a cooking rack set over a foil-lined sheet pan and bake for 15 minutes. Remove from the oven and cool slightly. The bacon will not be cooked completely. When cooled enough to handle, cut each bacon slice into 4 pieces.

Roll the dough out into a thin oblong shape, 9 x 13, and place on a parchment lined sheet pan. Spread the onion jam evenly on the dough leaving a 1" border. Sprinkle ⅓ of the cheese over the dough, and cover it with the bacon and apples. Lightly brush one tablespoon of the maple syrup over the apple slices only. Sprinkle the remaining cheese over the flatbread. Bake for 15 minutes, or until the crust is golden and the cheese is bubbly. Remove and drizzle the remaining maple syrup over the flatbread, then sprinkle evenly with the rosemary. Cut into sixteen squares and serve. Makes 16 appetizers size servings.

### Cheese Truffles

#### Base Cheese Recipe – makes 24 cheese truffles

4 ounces goat cheese, room temperature  
 12 ounces cream cheese, room temperature

½ teaspoon kosher salt  
 ¼ teaspoon fresh ground pepper

Mix together well and divide evenly in four bowls. Add the following flavors to create four unique truffles. The flavor recipes below use one fourth of the base cheese recipe each. So be sure to add extra seasonings accordingly if you decide to make only one, two, or three different versions.

#### Tomato & Jalapeno – makes 8

Combine ½ teaspoon lemon zest, 1 ½ teaspoons finely chopped jalapeno, and 2 tablespoons finely grated cheddar cheese. Roll mixture into ¼ inch size balls. Using your thumb, make a hole in each ball, press into the

#### Dates, Orange & Cinnamon – makes 8

Combine ½ teaspoon orange zest, ½ teaspoon cinnamon, and ½ teaspoon ginger. Roll mixture into ¼ inch size balls. Using your thumb, make a hole in each ball, press into the center of your truffle ½ dried date. Roll in ½ cup finely chopped pecans and refrigerate until ready to serve.



center of your truffle ½ sundried tomato. (Use sundried tomatoes packed in oil for best results.) Roll in ½ cup finely chopped almonds and refrigerate until ready to serve.

#### Olive, Basil & Pinenuts – makes 8

Combine 1 clove of finely chopped garlic, 1 tablespoon finely grated Parmesan cheese and ½ cup finely chopped pine nuts into one bowl of the cheese mixture. Roll mixture into ¼ inch size balls. Using your thumb, make a hole in each ball, press into the center of your truffle an olive. Roll in 2 tablespoons of very thinly sliced basil leaves, then ½ cup finely grated Parmesan cheese and refrigerate until ready to serve.

#### Cherry & Pistachio - makes 8

Combine ½ teaspoon fresh thyme, 1 teaspoon honey, and ½ teaspoon lemon zest into one bowl of the cheese mixture. Roll mixture into ¼ inch size balls. Using your thumb, make a hole in each ball, press into the center of your truffle a dried cherry. Roll in ½ cup finely chopped pistachios and refrigerate until ready to serve.

### Chocolate-bottom Raspberry Cheesecake Mini Tarts



30 frozen Filo cups  
 ½ cup chocolate chips  
 4 ounces cream cheese, room temperature  
 ¼ cup sugar

1 extra large egg  
 ½ teaspoon of vanilla  
 ¼ cup seedless raspberry jam  
 Grated chocolate

Preheat the oven to 350 degrees. Place the filo cups on a parchment lined sheet tray. Add two-three chocolate chips in each cup. Place in the oven for 5 minutes to just melt the chocolate. When removed from the oven, spread the chocolate evenly in the bottom of the Filo cups. Set aside to cool.

Using a hand or stand mixer, in a medium bowl beat the cream cheese and sugar. Beat in the egg and vanilla until smooth. Over the melted chocolate, spoon ½ teaspoon of the cream cheese mixture into the cups. They should be three quarters full. Place in the oven and bake for 15 minutes. Remove when the centers are firm and set aside to cool. When cooled add ¼ of a teaspoon of raspberry jam on the top of each cup. Sprinkle with finely grated chocolate. Chill until ready to serve. Makes 30 servings.



### Looking for a Great Holiday Gift Idea? Give the gift of cooking with a Fresh Chef Experience Gift Certificate!

**A Fresh Chef Experience Gift Certificate offers everything from cooking with friends, to a private cooking lesson, or even a party!**

It's all up to the gift certificate recipient to decide how to use their cooking class. Plus, with Fresh Chef Experience, your gift recipient can choose from over 150+ different cooking class ideas.

**Contact us to place your order: [kathy@freshchefexperience.com](mailto:kathy@freshchefexperience.com) or call us at 502-386-5241**