



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 us at 386-5241 to book your cooking class or party.**

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 [www.freshchefexperience.com](http://www.freshchefexperience.com).

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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)



October 2017



### Creamy Tomato Soup with Mini Grilled Cheese "Bone" Sandwiches

#### Tomato Soup

- 2 tablespoons extra-virgin olive oil
- 1 tablespoon unsalted butter
- 1 large onion, chopped fine
- 1 carrot, grated
- 1 large clove garlic, chopped fine
- 2 tablespoons all-purpose flour
- ¼ cup white wine, we prefer Pinot Grigio
- 3 cups no salt chicken stock
- 28-oz. can purée San Marzano tomatoes

- 1 4-inch fresh rosemary stem
- Kosher salt and freshly ground black pepper
- 1 cup of cream

#### Grilled Cheese "Bones"

- 8 large pieces of country white bread
- 8 sandwich slices of cheese, fontina, mozzarella, cheddar or your favorite melting cheese
- 4 tablespoons unsalted butter, room temperature
- Bone shaped cookie cutter

In a large sauté pan, heat the oil and butter over medium heat until the butter melts. Add the onion, carrot, and garlic, occasionally stirring, until the vegetables are softened but not browned, about 8 minutes. Add the flour and stir to coat the vegetables and garlic. Add the wine and cook until the wine is almost completely evaporated. Add the stock, tomatoes, rosemary, and 1/4 teaspoon each kosher salt and fresh ground pepper. Increase the heat to medium and bring to a strong simmer, stirring, so the mixture doesn't stick to the bottom of the pan. Reduce the heat to low, cover, and simmer for 40 minutes.

Thinly spread the butter over one side of each 16 bone shaped bread. Place 8 in the sauté pan and top with one piece of cheese. Place the other bone shaped piece on top of the cheese, butter side up, as the cheese begins to melt. When browned, turn over and cook the other side until also browned. Remove from the sauté pan and keep warm while you finish the soup.

To finish the soup, discard the rosemary stem and add 1 teaspoon of salt and ½ teaspoon of black pepper. Using an immersion blender, purée the soup or use a blender or food processor and puree in two or three batches. Return the soup to the pot, whisk in 1 cup of cream and reheat to warm. Season to taste with salt and pepper and add to 4 warmed bowls. Add two "bones" per bowl of soup. Make 4 servings.

While the soup cooks, make the grilled cheese "bones." Cut 16 bone shapes out of the bread. Cut 8 bone shapes out of the cheese. Heat a large sauté pan over medium heat.



### Layered Pumpkin Pudding with Brownies & Caramel Pecans

- ½ cup chopped pecans
- ½ cup Pumpkin Puree
- ½ cup Williams Sonoma Caramel Pumpkin Butter
- Pinch of kosher salt
- 2 eggs
- 3 ½ cup milk
- 1 cup sugar
- ¼ cup cornstarch

- 2 teaspoons vanilla extract
- ½ cup whipped cream
- 1 tablespoon confectioners sugar
- 1 cup homemade caramel sauce or any high-quality jarred caramel sauce
- 12 2" brownies or brownie bites, homemade or high-quality store purchased

Preheat the oven to 350 degrees. Place the pecans on a small sheet tray and toast for 8-10 minutes until lightly browned. Remove from the oven and set aside to cool.

pumpkin mixture to pan, continually whisking, until thoroughly blended. Pour into the bowl set over the ice-filled bowl. When cooled, cover, place in the refrigerator, and chill for at least 4 hours or overnight.

#### When ready to serve:

Place the cream in a bowl and using a mixer fitted with a whisk attachment, whip until very soft peaks form. Sprinkle the confectioner's sugar over the cream and continue whipping until stiff peaks form. Set in the refrigerator to keep cold.

Place a large size bowl over a bigger bowl filled with ice; set aside.

Place the caramel in a small saucepan. Heat on low until softened and smooth. Stir in the toasted pecans and remove from the heat.

Combine the pumpkin puree with the pumpkin butter and salt in a medium bowl and whisk until well combined; set aside. In a separate medium-size bowl, add the egg and milk together and mix until thoroughly incorporated; set aside. In another medium bowl, whisk together the sugar and cornstarch. Slowly add the egg and milk mixture to the sugar/cornstarch mixture, whisking the entire time. Pour into a large saucepan set over medium heat. Continue to whisk while bringing the mix to a boil; then whisk for one minute longer. Remove from the heat and whisk in the vanilla extract. Then add the

Crumble the brownies into small pieces. Fill six 12-ounce serving cups with the brownie pieces, pushing them up on the sides to make an indent in the middle. Divide the pudding between the cups and fill ¾ full. Top with a dollop of whipped cream and the caramel nuts; serve immediately. Makes six servings.

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**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 200+ different cooking class ideas.

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