



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 focusing 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 with a group of friends.

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 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 with over 150 cooking classes and party ideas, or you can create your own Fresh Chef cooking event. Your private, professionally educated, and trained chef will instruct your party how to prepare excellent food. Our menus range 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.

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



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

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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



Williams Sonoma March 2019

Irish Shepherds Pie

- 2 tablespoons grapeseed or canola oil
- ½ cup finely diced onion
- ¼ cup shredded carrot
- Kosher salt
- Fresh ground pepper
- 1 tablespoon tomato paste
- 1 pound ground lamb or lean ground beef
- 2 tablespoons flour
- 1 cup chicken stock, or if using ground beef substitute with beef stock
- 1 tablespoon fresh mint, sliced thin
- 1 tablespoon fresh thyme leaves
- ½ cup fresh spring peas or frozen, thawed
- Mashed Potato Topping (see recipe following)
- Butter to grease the baking dish
- ¼ cup melted Irish butter



medium, and cook for 30 seconds; stir constantly. Slowly add the stock, stirring to deglaze the pan. Return the vegetables to the sauté pan, add the mint, thyme, and peas. Reduce the heat to medium-low, cover, and simmer until the meat is tender about 20 minutes. Uncover the skillet and cook until thickened, about 5 minutes more. Taste and add any salt or pepper as needed.

Preheat the oven to 400 degrees. Butter an 8" x 8" square baking dish then add the meat mixture. Completely cover with the mashed potatoes. Pour the Irish Butter over the top the potatoes and lightly sprinkle with salt. Bake for 25-30 minutes or until the potatoes just start to brown. Makes six servings.

Mashed Potato Topping

- 2 large Yukon gold potatoes (about 2 pounds)
- ½ cup cream
- ¼ cup Irish butter
- Kosher salt
- Fresh ground pepper

Peel the potatoes and cut into 2-inch cubes and place in a large pot. Add enough water to cover the potatoes. Cover the pot and bring to a boil. Reduce the heat and cook the potatoes until a small knife can easily pass through the largest potatoes, about 25-30 minutes. While the potatoes are cooking, in a small saucepan heat the cream and butter over low heat. When the potatoes are done, strain off all the water and return to the pan. Mash them while still hot and then add half the cream mixture. Continue to mash then add the remaining cream and mash until smooth but with a few small potato pieces here and there. Season the mashed potatoes with salt and pepper to taste.

Heat one tablespoon of the oil in a 12" sauté pan over medium heat. Add the onion, carrot, and ½ teaspoon salt and ¼ teaspoon pepper. Cook, occasionally stirring, for 6 to 8 minutes, or until the vegetables begin to soften. Stir in the tomato paste, cooking until combined, about one minute. Transfer the vegetables to a bowl and set aside.

Heat the remaining tablespoon of oil in the same sauté pan over medium-high heat. Add the meat and cook, stirring often, until browned, 2 to 3 minutes. Sprinkle in the flour, reduce the heat to

Irish soda muffins

- 9 ¼ ounces all-purpose flour
- 2 teaspoons baking powder
- ¼ teaspoon baking soda
- ½ teaspoon salt
- 2 ½ ounces granulated sugar
- 6 ounces currants or raisins
- 1½ teaspoons caraway seeds
- Extra-large egg
- 1 cup buttermilk
- 3 ounces butter, melted
- 3 tablespoons turbinado sugar



In a medium mixing bowl, whisk together the flour, baking powder, baking soda, salt, sugar, currants or raisins, and caraway seeds. In a large mixing cup, whisk together the egg, buttermilk and melted, slightly cooled, butter.

Make a well in the center of the dry ingredients. Pour the wet ingredients into the center of the dry ingredients and with a few stirs using a bowl scraper, combine the two to a rough dough. When everything is evenly moistened stop stirring.

Add the batter into the prepared cups, evenly dividing and filling the cups about ¾ full. Top with turbinado sugar.

Bake the muffins for 20-25 minutes or until a cake tester inserted into the center of a muffin comes out clean. Remove them from the oven and tip the muffins out of the pan and transfer to a rack. Serve slightly warm with Irish butter. Make 12 muffins.

Preheat the oven to 400°F. Line a standard muffin pan with 12 papers.

Looking for a Great Gift? 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 or party. Plus, with Fresh Chef Experience, your gift recipient can choose from over 150+ different cooking class options!

Contact us to place your order: kathy@freshchefexperience.com, or text/call us at 502-386-5241