



What you will learn in I Love to Cook

These experiences are perfect for anyone who loves to spend time in the kitchen cooking. Fun and adventurous experiences, they are great for learning new ideas and techniques.

- All our experiences are priced at a **minimum attendance of 6 people**
- Fresh Chef Experiences are conducted in the privacy of our customers' homes
- All experiences teach fundamental cooking skills for a lifetime of great cooking
- Our experiences are between 2 to 2 1/2 hours unless otherwise noted
- We supply all the equipment and food for prep and cooking
- All classes are hands-on and instructed by a professionally trained chef
- You will be standing, prepping and cooking for most of the class so please wear comfortable shoes and an apron
- All recipes will be prepared from raw ingredients
- Each menu has generous servings

What To Expect: Great cooking isn't just implementing recipes—it's all about the techniques. So in our classes, you'll work together with our Professionally-trained Chef Instructors in a fun, hands-on environment. All our classes start at six people or more.

202-01 All About Mussels, \$75 per person/6 people \$450

This Cooking Experience Includes:

- Steamed Mussels in White Wine & Cream with Baguette
- Mussels Steamed in Beer with Crème Fraîche, Herbs, and Croutons
- Mussels with Linguine and Fresh Herbs

In this mussel trio, our Fresh Chefs will teach how to create three different types of mussels. You will also have lots of fresh bread for tasting the delicious mussel broth.

202-02 Lobster Mac and Cheese, \$75 per person/ 6 people \$450

This Cooking Experience Includes:

- Lobster Mac & Cheese
- Braised Fennel
- Avocado and Grapefruit Salad

In this Experience, learn from our Chefs how to properly steam lobster tails, then combine them into a delicious mac and cheese. Also in this class, our Chefs will teach how to make braised fennel and an avocado and grapefruit salad.

Continued on Page 2

202-03 Chicken Pot Pie, \$65 per person/6 people \$390

This Cooking Experience Includes:

- Chicken Pot Pie with Brandy
- Chopped Salad
- Glazed Mini mixed Fruit Tarts

During this Fresh Chef Experience, our chefs will teach how to make a delicious chicken potpie with a brandy flavored filling, They will also teach a chopped salad and mini fruit tarts.

202-04 Beef Tournedos with Mushroom Sauce, \$70 per person/ 6 people \$420

This Cooking Experience Includes:

- Beef Tournedos with Cognac Mushroom Sauce
- Horseradish Mashed Potatoes
- Haricot Verts with Red and Yellow Peppers

In this Fresh Chef Experience, our Chefs teach you how to make Beef Tournedos and a delicious mushroom pan sauce. You will also learn from our chefs how to make a complimentary mashed potato dish with horseradish and sauté French green beans.

202-05 Crispy Pork Schnitzel, \$70 per person/ 6 people \$420

This Cooking Experience Includes:

- Crispy Pork Schnitzel with Fresh Lemon
- Spicy Pan Fried Potatoes
- Napa Cabbage Slaw with Fresh Dill

Learn from our Chefs how to make traditional crispy pork schnitzel and spicy pan-fried potatoes. They'll also teach how to use Napa cabbage to make a delicious slaw with fresh dill.

202-06 Salmon Wellingtons, \$75 per person/ 6 people \$450

This Cooking Experience Includes:

- Salmon Wellington in Puff Pastry with Tarragon
- Duchesse Potatoes
- Sorghum-glazed Baby Carrots

Explore with our Chefs how to use puff pastry to make wrapped Salmon Wellington with a delicious tarragon sauce. Our Chefs will also teach how to make duchesse potatoes and Kentucky sorghum glazed carrots.

202-07 Ginger-Teriyaki Salmon, \$75 per person/ 6 people \$450

This Cooking Experience Includes:

- Ginger-Teriyaki Salmon
- Maple & Bacon Brussels Sprouts
- Orange and Watercress Salad

Learn from our Chefs how to prepare salmon by oven-roasted in a ginger and teriyaki sauce. You will also learn in this experience pan-seared brussels sprouts in maple and bacon and an orange and watercress salad.

Continued on Page 3

Want to create your own Cooking Class or Party menu? Call us for details and pricing.

All Fresh Chef Experience Cooking Classes and Parties start at a minimum of 6 people.

Recipes can be interchangeable, call us for details and pricing.

*Additional recipes or people may be added to any Fresh Chef Experience
Cooking Class or Party.*

*Please contact Fresh Food Ideas for final pricing kathy@freshchefexperience.com
or 502-386-5241.*