



What you will learn in East Asian Cuisine & Sushi

These classes are perfect for anyone who loves East Asian food. From China, to Korea, Thailand, and Japan these classes teach techniques such as Wok Cooking, Sushi, three kinds of Rolls, Dim Sum Dumplings, and Noodle Bowls and much more.

- 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.

101-01 All About Wok Cooking, \$85 per person/6 people \$510

This Cooking Experience Includes:

- Shaking Beef (Bo Luc Lac)
- Thai Sweet and Sour Pork
- Chicken Fried Rice

In this cooking class, our professional Chefs will teach the proper techniques and prep work for cooking in a wok. Additionally, they will teach you how to prepare three different wok dishes.

101-02 Noodle Bowls, \$85 per person/ \$510

This Cooking Experience Includes:

- Spicy Noodles
- Ginger Scallion Noodles with Shrimp
- Thai Pho

Learn the art of preparing noodle bowls. In this Fresh Chef Experience, our chef will teach the proper techniques for three different kinds of noodle bowls from spicy Thai to bold flavored Ginger Scallion Noodles.

Continued on Page 2

101-03 Japanese Tempura, \$85 per person/6 people \$510

This Cooking Experience Includes:

- Vegetable & Shrimp Tempura with Dipping Sauce
- Japanese Rice
- Blistered Edamame

During this Fresh Chef Experience, your Chef will teach you the proper techniques to make an airy light tempura batter and fry an assortment of vegetables and fresh shrimp. You will also make Japanese Rice and Blistered Edamame.

101-04 Korean Flank Steak, \$85 per person/ 6 people \$510

This Cooking Experience Includes:

- Bibb Lettuce Ssam with Korean Flank Steak
- Korean Rice Bowl with Flank Steak
- Gochujang Spicy Shrimp Skewers

In this Experience, our Chefs teach the proper techniques to make Korean Flank Steak for Bibb Lettuce wraps and for a Korean Rice Bowl. You will also learn to make a spicy shrimp appetizer.

101-05 Rolls – Spring, Summer and Egg Rolls, \$80 per person/ 6 people \$480

This Cooking Experience Includes:

- Vietnamese Summer Rolls
- Thai Spring Rolls
- Chinese Egg Rolls
- 4 Dipping Sauces

Learn from our Chefs the proper techniques to make traditional rolls – light and fresh Summer Rolls, crispy Spring Rolls and Deep Fried Chinese Egg rolls. You will also learn to make 4 different tasty sauces for dipping.

101-06 Dim Sum Dumplings, \$85 per person/ 6 people \$510

This Cooking Experience Includes:

- East Asian Potstickers, your choice : Chicken, Shrimp, Pork or Veggie
- Seafood Stuffed Steamed Dumplings
- Pork & Shrimp Fried Wontons
- Sweet & Sour Dipping Sauce, Chinese Dim Sum Dipping Sauce

With the help of our Chefs, you will learn the proper technique to make delicious dim sum dumplings. They will teach how to make Potstickers, Asian Steamed Dumplings, and fried Wontons.

Continued on Page 3

101-07 Bang-Bang Chicken, \$80 per person/ 6 people \$480

This Cooking Experience Includes:

- Bang-Bang Chicken with Spicy Szechuan Dressing
- Chinese Steamed Rice
- Chengdu Dan Dan - Peanut Noodles

Our Chefs will show you the proper techniques to prepare Bang-Bang chicken with a spicy dressing, peanut noodles, and Chinese steamed rice.

101-08 Moo Shoo Chicken, \$80 per person/ 6 people \$480

This Cooking Experience Includes:

- Northern China Moo Shu Chicken
- Chinese Pancakes
- Cantonese Velvet Shrimp with Walnuts & Mushrooms in Spicy Soy Sauce

Learn from our Chefs the proper techniques to prepare the Chinese traditional Moo Shu Chicken and pancakes. Then learn the Chinese Velveting technique while you make stir-fry Velvet Shrimp.

101-09 Sushi, \$95 per person/6 people \$570

This Cooking Experience Includes:

- Spicy Tuna Roll
- California Roll
- Nigiri w/Shrimp
- Sushi Rice

Learn the proper techniques of the beautiful art of Sushi with these popular rolls and nigiri. Our Chefs will teach you how to prepare these sushi favorites along with sushi rice.

101-10 Vegetable Sushi, \$95 per person/6 people \$570

This Cooking Experience Includes:

- Custom Vegetable Rolls with Your Choice of Toppings
- Sushi Rice

Learn the proper techniques and art of making sushi with vegetables. Our Fresh Chefs will teach you how to prepare custom vegetable sushi rolls per your request. Contact us to discuss your favorite ingredients.

101-11 Build Your Own - Sushi, Market Price/Call for pricing

This Cooking Experience Includes:

- Build Your Own Sushi
- Sushi Rice

Do you have a favorite sushi you want to learn? There are so many different types of sushi, so for this Fresh Chef Experience, you make your own menu. Let us know your favorites and our Chefs will teach you the proper techniques on how it's done! Contact us to create your own Sushi Party!

Continued on Page 4

101-12 Sushimi, \$95 per person/ 6 people \$570

This Cooking Experience Includes:

- Nigiri - Shrimp, Eel, Mackerel, Tuna & Sushi Rice
- Tuna Sushimi
- Salmon Sushimi

Learn the proper techniques and art of Sushimi. For this Fresh Chef Experience, our Chefs will teach how to make an assortment of Seafood Nigiri and Tuna and Salmon Sushimi.

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.