



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 focused 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.

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 all 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, over 150 cooking classes and party ideas, or you can even create your own Fresh Chef cooking event. Your private professionally educated and trained chef 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.

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.

Follow us on Facebook - facebook.com/freshchefexperience or

Instagram - #freshchefexperience, Twitter @freshchefkathy, or Pinterest - pinterest.com/FreshChefKathy/pins/

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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



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## Baked Cheese-Stuffed Whole Pumpkin

- 1 baguette, cut into 3/4" slices
- 2 tablespoons melted butter
- Kosher salt
- 3-lb. Pie pumpkin
- Olive oil
- 1 1/4 cups heavy cream
- 2 tablespoons cognac
- 3/4 cup salt free chicken stock
- 1/4 teaspoon freshly ground black pepper
- 1 tablespoon finely chopped fresh sage
- 2 garlic cloves, minced
- 1 cup grated Parmesan
- 1 cup grated Gruyere



Preheat the oven to 350° F.

Brush one side of the baguette slices with melted butter and top with a pinch of salt. Toast baguette slices in one layer on a baking sheet in oven until lightly browned, about 15 minutes. Remove and set aside. When cooled, cut 6-7 slices into cubes. Set aside and save the remaining slices to serve with the pumpkin.

Using a knife, cut around pumpkin stem to make a lid and remove the top. Scrape out seeds and any loose fibers from inside the pumpkin. Lightly salt the inside of the pumpkin. Place pumpkin on a foil-lined sheet pan. Brush outside of pumpkin and lid all over with olive oil.

Whisk together the cream, cognac, stock, pepper, sage, garlic cloves and 1/2 teaspoon of salt in a small bowl. Combine the cheeses together in another medium bowl.

Start with a layer of the toasted and cubed baguette by adding 1/3 to the bottom of pumpkin, cover with 1/3 of the cheese. Continue layering the bread and cheese two more times. Whisk the cream mixture one more time, then pour into the pumpkin, stopping frequently to allow the cream mixture to soak in, until pumpkin is filled to within about 1/2" to the top. You may not use all the cream mixture, discard any remaining cream mixture.

Cover pumpkin with its top. Place in the oven and bake until pumpkin is tender and filling is puffy, 55-60 minutes. To serve, scoop out some of the flesh with the cheesy filling on to the remaining baguette slices.

## Crispy Ginger Cookies with Pumpkin Dip

### Crispy Ginger Cookies

- 3/4 cup unsalted butter, room temperature
- 1 cup brown sugar
- 1 large egg
- 1/4 cup molasses
- 2 cups plain flour
- 2 teaspoons ground ginger
- 2 teaspoons baking soda
- 1 teaspoon ground cinnamon
- 1/4 teaspoon cardamom
- 1/2 teaspoon salt



Preheat the oven to 350° F. Line two cookie sheets with parchment paper.

Using a stand or hand mixer, in a large bowl on medium speed cream the butter and sugar together until the sugar has dissolved into the butter and the mixture is light and fluffy. Add a large egg and mix until combined. Add the molasses and mix well. In a separate bowl, whisk together the flour, ginger, baking soda, cinnamon, cardamom, and salt. With the mixer on low, add the dry ingredients to the creamed butter mixture a little at a time until a dough forms. Refrigerate for three hours or overnight.

On a lightly floured surface, roll out the dough to about 1/8" thick and cut out cookies with cookie cutters. Transfer to the prepared cookie sheets, place in the oven, and baking for 10 minutes or until golden brown. Makes 36 cookies.

### Pumpkin Dip

- 1 cup canned pure pumpkin puree
- 2/3 cup packed light brown sugar
- 2 ounces cream cheese, at room temperature
- 1/2 teaspoon ginger
- 1/2 teaspoon cinnamon
- 1/4 teaspoon all spice
- 1/8 teaspoon fresh grated nutmeg
- Pinch ground cloves
- 1/2 teaspoon vanilla
- 3/4 cup heavy cream
- 1/8 teaspoon xathan gum (optional)

In a food processor combine the pumpkin puree, light brown sugar, cream cheese, ginger, cinnamon, all spice, nutmeg, cloves, and salt; process until very smooth. Add the heavy cream, vanilla, and xanthan and continue to process until very thick. Transfer to a dip bowl and keep refrigerated until ready to serve. Serve with the ginger cookies.

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

**For more information or to place your order contact: [kathy@freshchefexperience.com](mailto:kathy@freshchefexperience.com), or text/call us at 502-386-5241**