



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

Follow us on Facebook - facebook.com/freshchefexperience or

Instagram - [@freshchefexperience](https://instagram.com/freshchefexperience), Twitter [@freshchefkathy](https://twitter.com/freshchefkathy), or Pinterest - pinterest.com/FreshChefKathy/pins/

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



Williams Sonoma Lexington Grand Opening - February 2019

Pizza Party!

To make each pizza - heat a pizza stone in your oven to 500°F or heat a pizza oven following manufacturer directions. Roll out ¼ pound pizza dough into an 8" circle. Add the ingredients in the center in the order listed leaving a 1 ½" border. Bake for 8 minutes or until the crust is crisp. Add the "Top With" toppings after you remove from the oven. Rest 3-5 minutes, cut then serve.

Fig and Blue Cheese Pizza with Prosciutto

- ¼ pound fresh pizza dough, rolled out
- ¼ cup Fig and Ginger jam, spread over the dough
- 2 tablespoons blue cheese or gorgonzola
- ¼ cup monterey jack cheese
- ¼ cup baby arugula

TOP WITH :

- 3 tablespoons toasted chopped walnuts
- 2 slices Prosciutto, julienned

Bacon and Bourbon Pizza with Cherry Tomatoes & White Cheddar

- ¼ pound fresh pizza dough, rolled out
- ¼ cup Bourbon Bacon Jam, spread over dough
- ½ cup white cheddar, shredded
- ½ cup cherry tomatoes, seared over medium heat in 2 teaspoons olive oil until they burst, then crush and cool slightly
- ¼ cup red onion, thinly sliced
- ¼ cup thinly, sliced mushrooms

TOP WITH:

- 1 tablespoon chopped pecans, toasted

Seared Cherry Tomato with Rosemary and Arugula Pizza

- ¼ pound fresh pizza dough, rolled out brushed with olive oil
- ½ cup cherry tomatoes, seared over medium heat in 2 teaspoons olive oil until they burst, crush then add 1 clove of finely chopped garlic, cook two minutes, then cool slightly
- ¼ cup mozzarella
- 2 tablespoons grated parmesan
- 1 tablespoon finely chopped rosemary

TOP WITH:

- 1 cup Arugula lightly tossed in 1 ½ teaspoons olive oil, pinch salt & pepper, and ½ teaspoon red wine vinegar

Pear & Bacon Pizza

- ¼ pound pizza dough, roll out, lightly brushed with olive oil
- 6 ounces monterey jack cheese, finely grated
- 3 slices, cooked, thick-cut apple wood smoked bacon
- ½ large pear sliced very thinly
- 3 ounces blue cheese
- Fresh rosemary, chopped fine

TOP WITH:

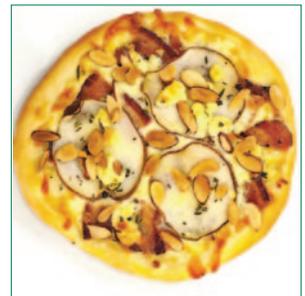
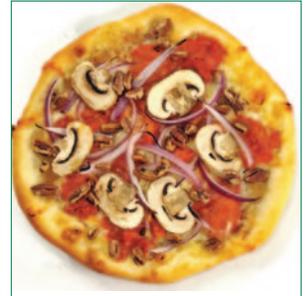
- thinly sliced toasted almonds

Fingerling Potato & Onion Pizza

- ¼ pound pizza dough, roll out, lightly brushed with olive oil
- ½ cup grated Monterey Jack cheese, sprinkle ½ on the dough and the other half over the potatoes
- 6 ounces unpeeled small fingerling potatoes, sliced very thin. Sauté 1 garlic clove in 1 ½ tablespoons olive oil for three minutes; remove and discard the garlic. Add in a single layer the potato slices and cook until crisp and cooked through for about 5 minutes, cool briefly
- ¼ small very thinly sliced red onion
- 1 teaspoon chopped rosemary
- Pinch dried crushed red pepper

TOP WITH:

- chopped parsley



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