

FRESH Chef Experience

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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Want more recipes? Scan the QR Code or text FRESHCHEFRECIPIES to 22828 to join.



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food ideas

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For more information about Fresh Food Ideas, visit our website at www.freshfoodideas.us



Williams Sonoma Lexington Grand Opening - February 2019

Pasta with Halloumi Cheese and Oven Roasted Vegetables

- ½ small loaf ciabatta bread, cube into small cubes
- 1 yellow pepper, cut into ½" pieces
- 1 small red onion, sliced into thin wedges
- 5 tablespoons extra virgin olive oil, divided plus extra
- 1 tablespoon of fresh rosemary, finely chopped
- 1 lemon, zest and juice
- Kosher salt
- 16 ounces Campanelle pasta
- 1 teaspoon red pepper flakes
- 1 package halloumi cheese
- 2 cups cherry tomatoes
- 1 clove of garlic, minced
- ½ cup thinly sliced mushrooms
- 2 tablespoons tomato paste
- 2 tablespoons thinly sliced fresh basil
- Parmesan cheese for topping

Preheat the oven to 400°F. Slice the crusts off the ciabatta bread, then cut into ½" cubes and place into a large mixing bowl. Cut the pepper in half, remove the seeds, cut into ½" square pieces, and add to the bowl. Peel the onions and cut into thin wedges then place in the bowl.

Drizzle in 3 tablespoons extra virgin olive oil and the chopped rosemary into a small bowl. Using a rasper grater, finely grate the lemon zest into the small bowl, add a large pinch of salt and whisk everything together. Pour the mixture over the bread and vegetables, tossing them well so everything is coated. Lightly coat a sheet tray with oil and pour the vegetable onto the sheet tray. Place in the oven and bake for 20 minutes, tossing halfway thorough.

Prepare the pasta according to the package directions. While keeping one cup of the pasta water, drain the rest, and set the pasta aside.



While the pasta cooks, add the remaining olive oil to a pan set over medium heat. Add the red pepper flakes to the pan and sauté for 2 minutes until soft. Add the halloumi cheese and sauté for 2-3 minutes until golden on all sides. Remove and keep warm. Add the cherry tomatoes and sauté until they pop. Add the garlic, mushrooms, and tomato paste with ½ cup of pasta water and cook until incorporated and a smooth sauce forms, about 3-5 minutes. Add the roasted vegetables and any liquid in the pan to the tomato mixture. Cook until incorporated, add the pasta and the sautéed Halloumi cheese, then squeeze the fresh lemon over the pasta, stir in. If needed, thin the sauce with the remaining pasta water. Top with fresh basil, parmesan cheese, and serve.



Chocolate Whipped Cream & Raspberry Cups

- ½ cup confectioners' sugar
- ¼ cup unsweetened cocoa powder, plus extra for sprinkling
- 2 cups heavy cream
- 1 cup raspberry jam, homemade or high quality
- 24 chocolate cups

Sift the confectioners' sugar and cocoa together. With a hand mixer, whip the cream to soft peaks. Slowly add the sugar-cocoa mixture. Whip to the consistency of stiff whipped cream, about 4 minutes. Place in a piping bag fitted with a star tip.

Add 1 teaspoon of raspberry jam to each chocolate cup. Pipe the chocolate whipped cream over the raspberry jam and sprinkle with powdered chocolate. Keep refrigerated until ready to serve.

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