



## **What you will learn in Advanced Cooking**

**These classes are great for individuals who are looking for new ideas. Fun and adventurous, they are a little more challenging and just perfect for growing 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.

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### **203-01 Veal Scallops, \$80 per person/6 people \$480**

This Cooking Experience Includes:

- Veal Scallops with Lemon and Capers
- Celery Root, Cream and Mustard Purée
- Filo-Wrapped Baked Asparagus

In this Experience, our Chefs will instruct how to prepare veal and make veal scallops with lemon and capers. You will also learn from our Chefs how to make an elegant celery root purée with cream and mustard and filo-wrapped baked asparagus.

### **203-02 Rack of Lamb, \$75 per person/ 6 people \$450**

This Cooking Experience Includes:

- Rack of Lamb with Pecan-Chipotle Crust
- Spinach & Potato Mash
- Stuffed Tomatoes with Fresh Basil

Learn from our Fresh Chefs how to properly cook a rack of lamb with a spicy pecan chipotle crust. They will also teach how to make spinach & potato mash and stuffed tomatoes

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### **203-03 Sea Bass with Herb Butter, \$80 per person/6 people \$480**

This Cooking Experience Includes:

- Broiled Sea Bass with Herb Butter and Sautéed Leeks
- Lemon Risotto
- Roasted Asparagus with Aged Balsamic Vinegar

For this Fresh Chef Experience, you will learn from our Chefs how to broil sea bass and make an herbed butter. They will also teach how to make a lemon risotto and roasted asparagus with an aged Balsamic vinegar sauce.

### **202-04 Crepes, \$75 per person/ 6 people \$450**

This Cooking Experience Includes:

- Crepes Suzette with Grand Marnier
- Savory Crepes Florentine with Spinach and Ricotta
- Chicken and Mushroom Crepes with Sauce Mornay

In our Crepes Experience, our Chefs will teach how to make both sweet and savory crepes. They will also teach different sauces and fillings for the crepes.

### **202-05 Seared Duck Breast, \$75 per person/ 6 people \$450**

This Cooking Experience Includes:

- Seared Duck Breast with Cherries and Port Sauce
- Black Forbidden Rice with Sesame
- Pan-Seared Bitter Green Salad with Orange Vinaigrette

Our Fresh Chefs will teach you how to sear duck breast and make a delicious sauce with cherries and port wine. They will also teach how to make black forbidden rice and a bitter greens salad with homemade orange vinaigrette.

### **202-06 Individual Beef Wellingtons, \$80 per person/ 6 people \$480**

This Cooking Experience Includes:

- Beef Wellington in Puff Pastry with Mushroom Duxelles
- Lemon Carrot Puree
- Duchesse Potatoes

Explore with our Fresh Chefs how to use puff pastry to make wrapped Beef Wellingtons with mushrooms. You will also learn from our Chefs how to make duchesse potatoes and carrot purée.

***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](mailto:kathy@freshchefexperience.com)*

*or 502-386-5241.*