



What you will learn in Italian Country Cooking

In these classes, you will learn how to cook recipes from the Italian countryside. Explore making fresh pasta, pizzas, pesto, roasted meats, calamari, risottos and much, 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.

102-01 Fresh Pasta, \$75 per person/6 people \$450

This Cooking Experience Includes:

- Handmade Pasta
- Roasted Tomato Sauce With Fresh Basil
- Fresh Cream Sauce

Learn the proper techniques to make handmade fresh pasta. Roll out into Fettuccine and Pappardelle and make two delicious fresh pasta sauces.

102-02 Fresh Pizza, \$75 per person/6 people \$450

This Cooking Experience Includes:

- Homemade Pizza Dough
- Fontina Cheese & Herb Pizza topped with Fresh Baby Arugula
- Roasted Chicken, Pesto, and Mozzarella Pizza

In this Cooking Experience, our Chefs will teach the proper techniques to make fresh pizza dough, a pesto sauce, a tomato sauce, and two delicious Italian pizzas. Or call us to make your own favorite pizzas!

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102-03 Fresh Pesto, \$70 per person/6 people \$420

This Cooking Experience Includes:

- Linguine with Walnut Pesto
- Rigatoni with Green Olive-Almond with Asiago Pesto
- Torcetti with Almond, Pistachio and Pecorino Romano Pesto

In this Cooking Experience, our Chefs will teach the proper techniques to make fresh pestos. They will instruct how to make three different types of pesto to be served with different kinds of pasta.

102-04 Fresh Gnocchi, \$75 per person/ 6 people \$420

This Cooking Experience Includes:

- Handmade Parmesan and Pancetta Gnocchi with Fresh Sage
- Roman Meatballs
- Insalata Di Arance, a Fennel & Orange Salad

In this Fresh Chef Experience, our chefs will teach the proper techniques to make handmade potato gnocchi with Parmesan and pancetta. You will also learn how to make roman meatballs and an orange and fennel salad.

102-05 Chicken Saltimbocca, \$70 per person/ 6 people \$420

This Cooking Experience Includes:

- Chicken Saltimbocca with Fresh Mozzarella and Prosciutto
- Creamy Polenta with Rosemary
- Asparagus with Shaved Parmigiano-Reggiano

In this cooking Experience, our Chefs will instruct the proper techniques to make a lightly sauté chicken breasts with prosciutto ham, fresh mozzarella, and fresh basil. You'll also learn to make an herbed creamy polenta and baked asparagus with Parmigiano-Reggiano.

102-06 Seared Salmon, \$75 per person/ 6 people \$450

This Cooking Experience Includes:

- Arugula, Charred Onion and Mushroom Salad
- Seared Pan-Seared Salmon over Corn
- Tomato Risotto

In this cooking experience, our Chefs will teach the proper techniques behind seared salmon served over a delicious sweet corn sauté. You will also learn how to make a tomato risotto and an arugula, mushroom, and charred onion salad.

102-07 Tuscan Porterhouse Steak, \$75 per person/ 6 people \$450

This Cooking Experience Includes:

- Fried Calamari
- Tuscan Porterhouse with Creamy Parmigiano-Reggiano Polenta
- Oven Roasted Butternut Squash with Balsamic

Learn from our Fresh Chefs the proper techniques to fry calamari and pan-sear a delicious Tuscan porterhouse steak. You will also learn how to make a creamy cheese polenta and oven roasted squash with Balsamic vinegar.

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102-08 Lamb Steaks in Wine Sauce, \$75 per person/ 6 people \$450

This Cooking Experience Includes:

- Stovetop Seared Lamb Steaks with Red Wine Sauce
- Mushroom and Green Onion Risotto
- Blood Orange Salad with Pistachios, Endive, and Gorgonzola

Our Chefs will teach you the proper techniques to stovetop sear lamb steaks and make a delicious red wine pan sauce. You will also learn to make a mushroom and fresh green onion risotto and a salad with fresh blood orange vinaigrette.

102-09 Veal Milanese, \$80 per person/ 6 people \$480

This Cooking Experience Includes:

- Veal Milanese with Fresh Lemon
- Sweet Potato Purée
- Balsamic and Arugula Tomato Salad with Mozzarella

In this Fresh Chef Experience, you will learn the proper techniques from our Chefs how to make Veal Milanese, sweet potato purée, and a delicious homemade balsamic salad dressing.

102-10 Stuffed Meatballs, \$75 per person/ 6 people \$450

This Cooking Experience Includes:

- Huge Meatballs stuffed with Smoked Mozzarella
- Angel Hair Pasta with Tomato
- Baby Arugula with Caramelized Onions

Our chefs will instruct you the proper techniques on how to make Italian Meatballs stuffed with Smoked Mozzarella Cheese served with a delicious tomato angel hair pasta and fresh baby arugula with caramelized onions.

102-11 Shrimp Risotto, \$75 per person/ 6 people \$450

This Cooking Experience Includes:

- Shrimp and Tomato Risotto
- Spiced Eggplant
- Piemontese Spinach

Learn the proper technique to make risotto using shrimp and tomato, along with a spicy eggplant dish with mint and peanuts, and a delicious garlic and lemon sautéed spinach.

102-12 Wild Boar Bolognese, \$85 per person/ 6 people \$510

This Cooking Experience Includes:

- Wild Boar Bolognese over Warm Pasta with Parmesan
- Assorted Antipasta Platter
- Baby Arugula and Prosciutto Salad

Learn the proper technique to make a delicious Bolognese sauce with Pork and Wild Boar. Next our chefs will instruct on how to create a beautiful antipasta platter and a delicious Arugula and Prosciutto Salad.

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102-13 Wild Branzino Fish with Fennel, \$85 per person/ 6 people \$510

This Cooking Experience Includes:

- Pan-grilled Wild Branzino (call for us availability)
- Oven-Roasted Fennel with Lemon
- Beet Salad with Ricotta, Pistachios, and Crispy Kale Chips

Learn the proper Italian technique to make pan grilled wild Branzino with a delicious oven roasted fennel. Finish the meal by learning to make a beet salad loaded with ricotta, pistachios and crispy kale chips.

102-14 Grilled Stuffed Calamari \$80 per person/ 6 people \$480

This Cooking Experience Includes:

- Grilled Stuffed Calamari with Meyer Lemon and Ricotta (call us for availability)
- Roasted Mixed Beets with Baby Arugula
- Tomato Salad with Bagna Cauda

Our chefs will instruct the proper Italian techniques on making stuffed calamari with oven roasted mixed beets and baby arugula. Also learn to make a delicious salad with fresh Bagna Cauda.

102-15 Stuffed Zucchini Blossoms \$80 per person/ 6 people \$480

This Cooking Experience Includes:

- Stuffed Baked Zucchini Blossoms Ricotta (call us for availability)
- Stuffed Tomatoes with Parmesan and Fresh Bread crumb
- Shaved Radish and Fennel Salad with Goat Cheese

Learn the proper Italian technique to make amazing stuffed Zucchini Blossoms filled with ricotta and baked along with stuffed tomatoes. Also learn a shaved fresh radish and fennel salad with goat cheese.

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.