

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

Want more recipes? Follow our blog at freshchefexperience.blogspot.com.

Scan the QR Code or text FRESHCHEFRECIPIES to 22828 to join.



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Williams Sonoma May 2019

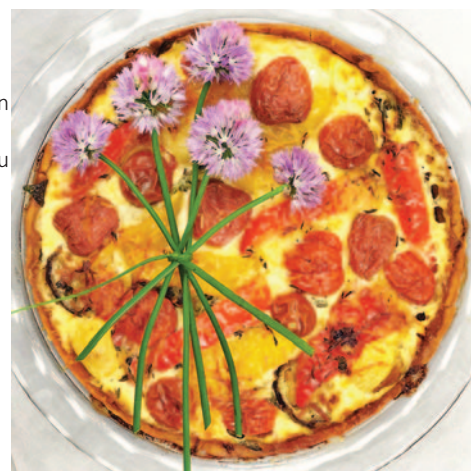
Spring Farm Stand Vegetable Tart

- 1 pie crust, homemade or store purchased
- 3 eggs
- ½ cup mozzarella cheese
- 2 tablespoons of fresh thyme, leaves only
- 1 cup heavy cream
- olive oil for oven roasting
- ½ red pepper, thinly sliced
- ½ yellow pepper, thinly sliced
- 2 small baby eggplant, sliced into ¼” rounds
- Kosher salt
- 8 ounces whole milk ricotta cheese
- 1 tablespoon fresh lemon juice
- ¼ cup parmesan cheese plus one tablespoon
- ¼ teaspoon black pepper
- ¾ cup thinly sliced green onions
- 1 cup spinach leaves
- 8-10 cherry tomatoes, halved
- Fresh chives, snipped into small pieces

Preheat the oven to 400°F. Place the crust in a 9” deep dish pie pan. Rest in the refrigerator for 30 minutes. To blind bake the crust – prick all over the crust with a fork. Line the pie crust with parchment or non-stick foil and add pie weights or beans. Add to the oven and blind bake for 12 minutes. Remove the foil/parchment and the pie weights. Place back in the oven and bake 2-3 minutes more until lightly browned. Combine one egg with 1 tablespoon of water and whisk together. Remove and brush the inside of the crust with the egg wash. Bake 5 minutes to set the egg. Remove and add the mozzarella to the bottom of the crust. Place back in the oven to melt the cheese for 5 minutes. Take the crust out and set aside.

Place the cream in a small saucepan and add half the thyme. Bring to a simmer, then remove from the heat and set aside while you finish the pie.

Place the peppers and eggplant on a baking sheet. Brush lightly with olive oil on both sides and sprinkle lightly with salt. Bake for 10 minutes, turn over and bake 10 minutes longer. Remove and set aside. Reduce the oven to 375°F.



Combine the ricotta, remaining 2 eggs, lemon juice, 1 tablespoon parmesan, ¼ teaspoon salt and ¼ teaspoon pepper and whisk together. Add on top of the cheese in the pie pan, then sprinkle the green onions over the ricotta mixture. Lay the spinach leaves over the green onions, then top with the oven-roasted eggplant and peppers. Pour the cream mixture over the top. Place the cherry tomatoes, cut-side down, into the cream and sprinkle the remaining thyme and parmesan cheese over the top. Place in the oven and bake for 1 hour. Remove and cool 45 minutes to one hour. Top with fresh snipped chives and serve warm. Makes 6-8 servings

Farm Stand Baby Greens Soup

- 3 tablespoons butter
- 4 green onions, sliced thin
- 2 tablespoons thyme leaves, plus more for garnish
- 1 Yukon Gold potato peeled, cut into 1/2-inch dice pieces
- 4 cups chicken stock
- 1 cup fresh peas or frozen, thawed
- 1 teaspoon Kentucky sorghum or honey
- 4 cups mixed green baby lettuces/leaves
- Kosher salt
- Fresh ground white pepper
- 6 tablespoons Crème fraîche



Melt the butter in a large saucepan over medium heat then add the green onion and thyme. Cook, stirring, for a couple minutes then add the cubed potato and cook, stirring until the greens are softened and translucent. Add the chicken stock and bring to a boil. Cook until a small knife easily passes through the potato about 10-12 minutes. Add the peas and cook another 5 minutes. Stir in the sorghum and when dissolve into the liquid remove from the heat and stir in greens. Allow to rest so the greens can soften. Add the soup to a high-speed blender and purée until smooth. Season to taste with the salt and pepper. Serve the soup in warmed bowls topped with a tablespoon of crème fraîche and a sprinkle of fresh thyme. Makes 6 servings.

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