



What you will learn in Latin America from Mexico to Argentina

Our Chefs will take you on a trip through Latin America with an assortment of delicious food bursting with flavor and spice from Mexico to Cuba, Jamaica, Peru, and Brazil to Argentina.

- 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.

109-01 Mexico - Tamales, \$70 per person/6 people \$420

This Cooking Experience Includes:

- Pork Sweet Corn Tamales
- Chipotle Chicken Tamales
- Black Bean Salad with Crema and Tomatoes

In this Fresh Chef Experience, our chefs will teach how to make delicious wrapped tamales. You'll also make a Black Bean Salad with Crema and Tomatoes.

109-02 Mexico - Enchiladas, \$70 per person/ 6 People \$420

This Cooking Experience Includes:

- Tequila-Infused Queso Fundidio with Tortilla Chips
- Roasted Vegetable Enchiladas with Creamy Tomatillo Sauce
- Chicken and Roasted Poblano Enchiladas in Homemade Red Enchilada Sauce

Learn from our Chefs how to make traditional enchilada sauce and tomatillo sauce created to go with two delicious enchiladas. Also, you will make a Queso Fundidio with fresh Tortilla Chips.

109-03 Mexico - Seared Pork, Steak, and Shrimp Tacos \$70 per person/6 people \$420

This Cooking Experience Includes:

- Seared Pork Tacos with Three Chile Salsa
- Seared Skirt Steak Tacos with Onions
- Crispy Shrimp Tacos

This Fresh Chef Experience features two different types of seared meat tacos and a crispy shrimp taco. You will also prepare multiple accompaniments for the tacos including a fresh three chili salsa.

109-04 Mexico Chicken Mole Negro, \$75 per person/ 6 people \$450

This Cooking Experience Includes:

- Mole Negro Chicken (Black Mole Sauce)
- Grilled Elote Corn with Cheese and Chilis
- Prickly Pear Salad

Our Fresh Chefs will teach you how to make a deep, delicious Mole Sauce with Chicken, grilled street corn with cheese and chilis and a refreshing Prickly Pear Salad

109-05 Mexico Sopa Seca \$75 per person/ 6 people \$450

This Cooking Experience Includes:

- Sopa Seca Mexican Noodles
- Chilled Avocado Soup with Crema
- Jicama Sticks with Chili and Lime

Our Fresh Chefs will teach you how to make a traditional spicy Mexican Noodle dish served with a cold bowl of Avocado soup and refreshing Jicama Sticks with Chili and Lime.

109-06, Cuba – Cubino Sandwiches \$70 per person/ 6 people \$420

This Cooking Experience Includes:

- Traditional Cubino with pork, ham and cheese
- Cuban-style Black Beans
- Sweet Potato Fries with Dipping Sauce

Our Fresh Chefs will teach you how to make a traditional Cubino Sandwich stuffed with meat and cheese, then grilled. You will also learn how to make traditional Cuban Black Beans and Sweet Potato Fries with a special sweet dipping sauce.

109-07, Cuban Picadillo Empanadas \$75 per person/ 6 people \$450

This Cooking Experience Includes:

- Beef Picadillo Empanadas
- Spicy Hot Finger Sauce
- Achiote Rice with Vegetables

Our Fresh Chefs will teach you how to make delicious stuffed Beef Empanadas and a spicy hot dipping sauce. You'll also make Achiote Rice with sautéed vegetables.

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109-08 , Jamaican Traditional Style Jerk Chicken, \$70 per person/ 6 people \$420

This Cooking Experience Includes:

- Jamaican Style Jerk Chicken
- Jamaican Rice and Black Beans (Rice & Peas)
- Pineapple & Coconut Relish

With this traditional Caribbean meal, our Chefs will teach you how to make jerk chicken, traditional Jamaican rice and peas (black beans) and a cool pineapple coconut relish!

109-09 , Peruvian Rice Duck \$80 per person/ 6 people \$480

This Cooking Experience Includes:

- Peruvian Duck Fat Rice
- Duck in Cilantro Puree
- Peruvian Onion and Yellow Pepper Slaw

Our Fresh Chefs will teach you how to make a delicious rice with duck and topped with a cilantro sauce. You'll also make a delicious onion and yellow pepper slaw.

109-10 , Brazilian Camusclim \$75 per person/ 6 people \$450

This Cooking Experience Includes:

- Brazilian Camusclim Pasta with Shrimp
- Cheese Puffs (Pao de Queijo)
- Hearts of Palm and Avocado Salad

Learn from our chefs traditional Brazilian dishes starting with a Pasta and Shrimp casserole followed by easy cheese puffs and a delicious heart of palm and avocado salad,

109-11, Argentina Gaucho Steak with Chimichurri \$75 per person/ 6 people \$450

This Cooking Experience Includes:

- Argentina Steak with Green and Red Chimichurri
- Roasted smashed Potatoes with Gorgonzola
- Traditional Creamy Salad of Fruits

Learn to make these traditional dishes – Chimichurri with grilled steak, smashed Roasted potatoes with Gorgonzola and a delicious creamy fruit salad.

109-12, Argentina Asado - Veal with Herbed Vegetables \$80 per person/ 6 people \$480

This Cooking Experience Includes:

- Veal Cutlets with Herbed Vegetables and Barbeque sauce
- Ensalada Mixta- Mixed Fresh Vegetables
- Ensalada Rusa – Mayo-style Potato Salad

Learn the art of Argentine Asado or Barbeque with this delicious experience. You'll make barbecue veal, a garden-fresh salad and an Argentine Mayo style potato salad.

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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.*