



What you will learn in Classic French Cooking

Learn traditional French Cooking in these fun and exciting classes and parties. Our Chefs will teach classic French techniques and food preparation tips for delicious French cuisine. Bon Appetite!

- 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.

103-01 Chicken with 40 Cloves of Garlic, \$70 per person/6 people \$420

This Cooking Experience Includes:

- Endive, Pear, and Roquefort Salad
- Chicken with Forty Cloves of Garlic with Toasts
- Haricot Verts with Red and Yellow Peppers

In this French Fresh Chef Experience, our chefs will teach how to create a juicy chicken with a creamy garlic sauce, a French salad with endive, pear, and Roquefort, plus French green beans.

103-02 Classic Chateaubriand, \$75 per person/6 people \$450

This Cooking Experience Includes:

- Classic Chateaubriand with Béarnaise Sauce
- Bouquetiere of Vegetables
- Chateau Potatoes

Our Fresh Chefs will teach you the techniques to create this French classic made with a thick cut fillet of beef and Bernaise sauce. Additionally, you will learn the traditional accompaniments: Bouquetiere of Vegetables & Chateau Potatoes.

Continued on Page 2

103-03 Poulet Sautee al la Normandy, \$70 per person/6 people \$420

This Cooking Experience Includes:

- Airline Chicken Breast with Camembert and Calvados Cream Sauce
- Pan Seared Baby Carrots in Lemon Sauce
- Rosemary Crushed Yukon Gold Potatoes

Our Fresh Chefs will teach you the techniques to make traditional Poulet Sautee al la Normandy, named after a French region known for apples. You will also learn how to make a delicious apple brandy sauce to go with the roast chicken breasts, plus make pan seared carrots in lemon sauce and rosemary crushed potatoes.

103-04 Quiche Lorraine, \$70 per person/ 6 people \$420

This Cooking Experience Includes:

- Gruyere Cheese Straws
- Quiche Lorraine with Homemade Crust
- French Salad with Mesclun

This Fresh Chef Experience teaches the proper techniques to make traditional Quiche Lorraine, gruyere cheese straws, and a French salad.

103-05 Sweet & Savory Crepes, \$80 per person/ 6 people \$480

This Cooking Experience Includes:

- Crepes Suzette
- Selection of Sweet Crepes
- Selection of Savory Crepes

It's a crepe party! Learn from our Chefs the proper techniques to make sweet and savory traditional French crepes. Call us for details on the types of crepes, we have too many to mention!

103-06 Bouillabaisse, \$75 per person/ 6 people \$450

This Cooking Experience Includes:

- Quick Bouillabaisse & Baguette
- Sweet and Salty Palmiers
- Lemon Yogurt and Raspberry Trifle

Learn the proper techniques to make a quick Bouillabaisse – French Seafood Stew. Next learn the sweet and salty pastry –Palmiers and a lemon yogurt and raspberry trifle.

103-07 Rack of Lamb Persillade, \$75 per person/ 6 people \$450

This Cooking Experience Includes:

- French Rack of Lamb with Parsley and Lemon
- Asparagus with Hollandaise
- Salad with Warm Goat Cheese

Our chefs will teach the proper techniques to prepare a traditional lamb rack with a parsley and lemon crust. Next, learn to make asparagus with hollandaise sauce and a French salad with homemade dressing and warm goat cheese.

Continued on Page 3

103-08 Traditional French Onion Soup, \$75 per person/ 6 people \$450

This Cooking Experience Includes:

- Traditional French Onion Soup with Bread Crouton and Gruyere Cheese
- French Mesclun Green Salad with Seasonal Vegetables
- Wine Poached Pears with Crème fraîche

Learn from our Chefs how to master the techniques cooking this Classic French Onion Soup with a delicious cheese covered bread croutons, create a delicious French salad with dressing and learn to make wine poached pears.

103-09 Traditional French Steak-frites, \$75 per person/ 6 people \$450

This Cooking Experience Includes:

- Pan seared Ribeye Steak with Compound Butter
- Pomme Frites
- French Salad with Sliced Vegetables

Our chefs will teach the techniques on preparing a delicious pan-seared ribeye steak served topped with herb compound butter and traditional homemade skinny French fries. You will also learn a knife skills to prepare a salad with sliced vegetables.

103-10 Blanquette of Veal, \$80 per person/6 people \$480

This Cooking Experience Includes:

- French Blanquette of Veal with Vegetables & Mustard Sauce
- Brown & Wild Rice
- Classic French Country Salad with Lemon Dijon

Learn from our Chefs the proper techniques when preparing this traditional French dinner with a new twist. Make a traditional French Veal Blanquette then top it with siphoned sauce and served with rice and a deliciously crisp salad.

103-11 Mussels Marinere, \$75 per person/6 people \$450

This Cooking Experience Includes:

- Steamed Mussels in Wine Sauce with French Bread
- Pomme Frites with Aioli
- French Salad with Champagne Vinaigrette

Learn from our chefs techniques to master cooking mussels in a delicious wine sauce with french bread for dipping. Learn to create frites and a delicious Aioli for dipping, plus a French side salad with champagne Vinaigrette.

103-12 Roast Duck Breast with Black Cherry Compote, \$75 per person/ 6 people \$450

This Cooking Experience Includes:

- Pan Seared Duck Breast with Black Cherry Compote
- Corn Blinis
- Pan-seared Asparagus

Learn from our chefs the proper techniques for pan-searing perfect duck breast with a black cherry compote to be served over blinis with pan-seared asparagus.

Continued on Page 4

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.*