



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, or **Pinterest** - pinterest.com/FreshChefKathy/pins/

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

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For more information about Fresh Food Ideas, visit our website at www.freshfoodideas.us



Williams Sonoma October 2019

Mushroom & Sausage Skull Calzones

- 2 tablespoons olive oil, plus more for the pan
- 1 lb pizza dough, home-made or high-quality store purchased
- 4 spicy Italian sausages, casings removed
- ½ large red bell pepper
- 1 cup of onion, sliced thin
- 1 cup sliced mushrooms
- 3 cups coarsely grated mozzarella cheese
- 12 ounces ricotta cheese
- 2 teaspoons parmesan
- special equipment - Nordic Ware Halloween Mini Skull Cakelet Pan

Preheat oven to 400°F. Lightly brush the skull pan with olive oil. Cut the pizza dough into 6 equal pieces. Stretch or roll into 5"x9" pieces. In a sauté pan, heat 2 tablespoons of olive oil and add the sausage. Cook until slightly brown then add the bell pepper, onion, and mushrooms and cook 5 minutes longer. Remove from the heat and add the mozzarella, ricotta cheese, and parmesan. Working one at a time, lay

dough into a skull cavity. Add one sixth of the mixture. Fold the dough over the fillings and pinch dough together to seal. Repeat with remaining ingredients. Place in the oven and bake 30- 35 minutes, remove from molds, place in a bowl of the marinara sauce.



Quick Marinara

- 16 ounce can Italian tomatoes
- 2 tablespoons olive oil
- 2 cloves garlic
- 1/2 teaspoon crushed red pepper

Combine tomato sauce, olive oil, garlic and crushed red pepper in a blender and puree. Transfer to a small pot to heat on the stovetop or microwave until warm. Pour into bowls.

Black Chocolate Spider Web Brownies



- 1 cup unsalted butter, cubed, plus more for the pan
- 6 ounces semi-sweet Guittard chocolate baking bars, broken into small pieces
- 1½ cups granulated sugar
- 1 cup firmly packed dark brown sugar
- 1½ cups all-purpose flour
- ¼ cup black cocoa powder
- 1 ½ teaspoons kosher salt
- 5 large eggs
- 1 tablespoon vanilla extract

Preheat oven to 350°F. Line a 9x9-inch

baking pan with parchment, letting excess extend over sides of pan and lightly grease with butter. In the top of a double boiler, place the chocolate pieces and the butter. Cook over simmering water, stirring occasionally, until chocolate is melted and mixture is smooth. Turn off heat, and whisk in sugars.

Remove from heat, and let cool slightly. In a medium bowl, whisk together flour, black cocoa, and salt. Set aside. In a small bowl, lightly whisk eggs. Add half of beaten eggs to chocolate mixture, whisking until combined. Add remaining beaten eggs, and whisk until combined. Whisk in vanilla. Fold in flour mixture until just combined. Spread batter into prepared pan. Bake until a pick inserted in center comes out with only a few crumbs, about 25 minutes. Let cool completely in pan. Using excess parchment as handles, remove from pan and remove the parchment.

Marshmallow Spider Webs

- 8-10 full size marshmallows
- Sanding sugar
- Plastic Spiders

Melt the marshmallows in the microwave for 30 seconds. Whisk until smooth. Using your finger tips, grab pieces of the marshmallows and stretch it over the brownies. Sprinkle with sanding sugar and top with the plastic spiders.

Pumpkin Hummus

- 15-ounce can Cannellini beans
- ¼ cup pureed pumpkin
- 2 tablespoons lemon juice
- 2 tablespoons tahini
- ½ teaspoon ground roasted cumin
- ½ teaspoon smoked paprika
- 1 pinch coriander
- 1 pinch cayenne pepper
- Kosher salt
- Black pepper

- 8-10 small sage leaves
- ¼ cup pepitoeos

For serving: Toasted Pita Bread

Rinse and drain the cannellini beans. Then add to a food processor or blender along with pumpkin, lemon juice, tahini, roasted cumin, smoked paprika, coriander, and cayenne. Purée until creamy and smooth, scraping down the sides as needed. Add salt and pepper to taste. Process again until incorporated. Pour into a serving bowl.

For the Topping: Heat the olive oil in a sauté pan over medium heat. Add garlic, sage, and pepitoeos and sauté for a few minutes to brown slightly. Pour over the pumpkin hummus and serve with toasted Pita bread.



Topping

- 3 tablespoons olive oil
- 2 cloves garlic, thinly sliced

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