



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](mailto: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](mailto: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](http://freshchefexperience.com)

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

Want more recipes? Follow our blog at [freshchefexperience.blogspot.com](http://freshchefexperience.blogspot.com).

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



Fresh Chef Experience is a product of Fresh Food Ideas

**For more information about Fresh Food Ideas, visit our website at [www.freshfoodideas.us](http://www.freshfoodideas.us)**



Williams Sonoma December 2019

### Cranberry & Brie Puff Pastry Bites With Pecans

- 1 sheet frozen puff pastry, thawed
- 6 ounces fresh cranberries
- 2 Tablespoons cranberry vinegar
- 1/4 cup sugar
- 1 tablespoon rosemary, finely chopped, plus 24 extra small sprigs
- 4 ounces brie, cut into 24 small cubes
- 2 tablespoons superfine sugar
- Toasted chopped pecans

Preheat oven to 375° F. Unfold puff pastry; cut into 24 squares. Gently press squares onto the bottoms of 24 greased miniature muffin cups and place in the oven to bake for 10 minutes. Remove, and using the end of a wooden spoon handle, make a 1/2 inch deep indentation in the center of each cup. Place back in the oven and bake 6-8 minutes longer or until golden brown. With spoon handle, press squares down again and set aside to cool slightly.

In a large sauté pan over medium heat, combine the cranberries, cranberry vinegar, sugar, and chopped rosemary. Cook for 12 minutes or until the cranberries pop open.

Place a brie cheese cube in each puff pastry cup. Bake for 10 minutes or until the cheese melts. Remove from the oven and set aside.

Toss 2 tablespoons of superfine sugar with the rosemary sprigs to coat the sprigs in sugar.

Arrange the cheese cups on a platter. Spoon some of the cranberry into each cheese cup and top with toasted pecans and a sugared rosemary sprig.



### Camembert Cheese with Walnuts and Holiday Jam

- 8 ounce camembert wheel
- 1/2 cup Stonewall Kitchen Holiday Jam
- 1/4 cup chopped toasted walnuts
- 2 tablespoons chopped rosemary
- Crackers or toasted baguette

Heat the oven to 375°F. Remove the rind off the center of the top of the cheese leaving 1/4" rim around the top. Using a spoon to remove a 1/4" layer of cheese. Place the cheese wheel in a dish close to it's size and add the jam to the center of the cheese. Top with the walnuts then sprinkle over the rosemary. Bake for 15-20 minutes or until the cheese is very soft, serve immediately with the crackers or baguette.



### Pimento Cheese, Black Forest Ham & Pepper Jelly Roll Ups

- 1 sheet frozen puff pastry, thawed
- 1/4 cup Hot Pepper Jam
- 1/4 pound very thinly sliced Black Forest Ham
- 1 cup of Pimento Cheese, homemade or high-quality
- 2 tablespoons of chopped parsley

Heat oven to 375°F. Line a sheet tray with parchment paper. Unroll the puff pastry sheet on a floured surface and roll out into 12x10-inch rectangle. Carefully spread the Hot Pepper Jam onto the pastry, to within 1/2" of one of the short ends, leaving room to seal the seams. Place ham slices evenly on top of the jelly layer overlapping slightly. Carefully spread the Pimento Cheese over the ham.

Starting on short edge of rectangle, roll up tightly, and pinch the seam together. Wrap in plastic and refrigerate at least one hour. With a serrated knife, carefully cut each roll into 3/8" inches wide, and arrange spiral sides up on the sheet tray, reshaping into a round shape, if necessary. Bake 25 to 30 minutes or until golden brown. Garnish with chopped parsley. Serve warm.



### Gift Certificate

Number: abed1234

To: My Favorite Person  
 From: A Special Friend  
 Address: 123 Friendship Lane

Cooking Experience Level: III  
 Date of Purchase: July 1, 2015

Fresh Chef Signature: *Kathy Douglas*

Go to <http://www.freshchefexperience.com/chooseakingsexperience> and select a Cooking Experience. Any Experience in the level indicated above may be selected. Contact Fresh Chef Experience at 502-386-5241 or [kathy@freshchefexperience.com](mailto:kathy@freshchefexperience.com) to book a day for your Cooking Experience. Your chef arrives on your date with all the food and equipment to have a great instructional cooking experience. Call us with questions at 502-386-5241. We look forward to cooking with you!

**Looking for a Great Holiday 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](mailto:kathy@freshchefexperience.com), or text/call us at 502-386-5241**