



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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Williams Sonoma February 2020

Rose Chicken with Pistachio Saffron Cauliflower Rice

- 1 teaspoon paprika
1 teaspoon kosher salt, plus more
1 teaspoon powdered garlic
1 teaspoon ground white pepper, plus more
4 skin-on small boneless chicken breasts
4 teaspoons butter
1 cup fresh cream
1 teaspoon rose water
2 tablespoons honey
1 teaspoon lemon zest
1 tablespoon organic and edible, crushed rose petals, plus more for serving
1/4 cup whole milk, plus more if needed

In a small bowl, mix paprika, salt, pepper, and powdered garlic. Rub each piece of chicken with the spice mix. Place in sous vide bags, top each piece with one teaspoon of butter and vacuum seal. Following the directions of your immersion circulator, cook the chicken to your desired temperature.

Or place the chicken pieces in a heat-proof dish and top with a teaspoon of butter. Place in a preheated 350°F oven for 20 minutes or until the chicken achieves an internal temperature of 165 °F.

Remove the chicken from the sous vide or oven and let it rest 5 minutes before serving.

While the chicken cooks, prepare the sauce. Add to a blender or food processor the cream, rose water, honey, lemon zest and 1/4 cup milk. Blend until smooth adding a

splash of milk if needed to thin. Season with salt and white pepper; stir in 1 tablespoon of crushed rose petals. Add to a saucepan over low heat and simmer until thickened, making sure to not boil. Cover and keep warm. To serve add sauce to a plate and place the chicken breast on top and garnish with rose crumbles.

Pistachios Saffron Cauliflower Rice

- 1/2 teaspoon saffron threads
1 tablespoon chicken broth
1 tsp olive oil
1/4 cup, small diced onion
1 garlic clove, minced
2 cups Fresh Riced Cauliflower
1/4 cup ground pistachios



Crumble the saffron threads into a small measuring cup with the broth, stir, and set aside. Heat a large sauté pan over medium heat until hot and add the olive oil, onion, and garlic. Sauté until softened, about 2-3 minutes. Add the riced cauliflower to the pan, and sauté for 5-6 minutes, or until the cauliflower is slightly browned. Add saffron/broth mixture to the pan and stir until the cauliflower rice is yellow and the liquid has evaporated. Stir in the pistachios until just warmed, serve with the chicken.

Rose Petal Shortbread Cookies

- 3 cups flour
1 1/2 cups powdered sugar
1 cup butter, at room temperature
2 large eggs
1 1/2 teaspoons rose water
1 1/2 teaspoons lemon zest
1/4 cup crushed rose petals



Whisk together the flour and powdered sugar in a large bowl. Using a stand mixer, beat the butter until smooth. Beat in the eggs, rose water, and lemon zest until blended. With the mixer on low, slowly add in the flour mixture in to create a stiff dough. Add 2 tablespoons crushed rose petals and gently combine. Remove dough from bowl and wrap tight in plastic wrap and chill for at least 2 hours or overnight.

Remove the dough from the wrap and roll on a floured board to 1/4" thick. Using cookie cutters, cut heart shapes, rerolling the dough until completely cut. Sprinkle the remaining rose petals over dough shapes, pressing into the dough so the petals stick. Refrigerate the dough shapes for one hour.

Preheat oven to 300° F. Line 2 baking sheets with parchment paper. Bake on a parchment-lined baking sheet for 20 - 25 minutes or until bottoms are just golden. Cool completely.

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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