



What you will learn in Beginning Cooking

If you are new to cooking, these skills classes are for you. In these classes, you learn solid skills and how to trust your instincts while cooking and gaining confidence in the kitchen.

- All our experiences are priced at a **minimum attendance of 8 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
- Depending on the location, some Fresh Chef Experiences may have an extra gas surcharge added

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.

201-01 Roasted Shrimp, \$110 per person/8 people \$880

This Cooking Experience Includes:

- Roasted Shrimp with Fresh Cocktail Sauce
- Mixed Greens with Lemon Vinaigrette
- Tagliatelle Pasta with Truffle Butter & Parmesan

During this Experience, our Chefs will teach how to roast a shrimp appetizer with a fresh cocktail sauce. Then learn from our Chefs how to make a delicious pasta and a fresh salad with homemade vinaigrette.

201-02 Oven Roasted Chicken, \$105 person/8 people \$840

This Cooking Experience Includes:

- Lemon Rosemary Oven Roasted Chicken with Wine Sauce
- Smashed New Potatoes
- Roasted Root Vegetables in Honey Lemon Sauce

Learn from our Fresh Chefs how to properly roast a whole chicken and make a wine sauce. Also, they will teach you how to make stovetop smashed potatoes and roast root vegetables in a honey lemon sauce.

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201-03 Roast Filet of Beef, \$115 per person/8 people \$920

This Cooking Experience Includes:

- Roasted Filet of Beef with Au Jus
- Twice Baked Stuffed Potatoes
- Scalloped Tomatoes

In this Fresh Chef Experience, learn from our Chefs how to make a delicious roast filet of beef with an Au Jus Sauce. Our Chefs will also teach you how to make twice-baked potatoes and scalloped tomatoes.

201-04 Stuffed Pork Chops, \$115 per person/ 8 people \$920

This Cooking Experience Includes:

- Pork Chops Stuffed with Apples and Roquefort
- Bourbon Sweet Potatoes
- Caramelized Root Vegetables

In this Fresh Chef Experience, you will learn from our Chefs how to make stuffed pork chops, baked bourbon sweet potatoes and how to caramelize root vegetables.

201-05 Steak with Chimichurri Sauce - \$115 per person/ 8 people \$920

- Perfect Seared Steak with Chimichurri Sauce
- Cheese and Fresh Roasted Corn Grits
- Oven Roasted Asparagus with Manchego cheese

Learn from our Fresh Chefs how to make Argentinian style steak chimichurri, cheese and fresh corn grits, and how to oven roast asparagus topped with manchego cheese.

201-06 Two Quiche - \$100 per person/ 8 people \$800

This Cooking Experience Includes:

- Quiche Lorraine with Homemade Crust
- Vegetable Quiche with Roasted Red Peppers and Gruyere
- Little French Salad with Macerated Fruit

In this Fresh Chef Experience, you will explore with our Chefs how to make the perfect quiche during this delicious 2-quiche class. You will also learn from our Chefs how to make a French salad and macerate fruit.

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.