



## What you will learn in A Taste of Spain

**Our chefs will teach you how to cook with the spices of Spain! In these Fresh Chef Experiences, you can make Spanish-style recipes include: traditional Tomato Bread, Paella, Pimenton rubbed Rib Eye Steaks, Stews and Braises, Stuffed Dishes and much more.**

- 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 professionally trained chefs
- 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.

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### **104-01 Seafood & Chicken Paella, \$115 per person/8 people \$920**

This Cooking Experience Includes:

- Seafood & Chicken Paella
- Catalonia Tomato Bread

Learn from our Chefs the proper techniques to make traditional Paella loaded with seafood, chicken, rice, and lots of vegetables. They will also teach how to make a traditional grilled bread with spicy tomatoes.

### **104-02 Vegetable Paella, \$100 per person/8 people \$800**

This Cooking Experience Includes:

- Vegetable Paella
- Catalonia Tomato Bread

Learn from our Chefs the proper techniques to make a vegetarian version of Paella loaded with farm-fresh seasonal vegetables and rice. They will also teach how to make a traditional grilled bread with spicy tomatoes.

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**104-03 Lamb Chops with Black Olives, \$115 per person/8 people \$920**

This Cooking Experience Includes:

- Lamb Chops with Black Olive and Rosemary Topping
- Garlic Sautéed White Beans
- Roasted Eggplant, Peppers, & Tomatoes

In this Cooking Experience, you will learn the proper techniques from our Chefs how to pan sear lamb chops then top with a delicious crunchy topping. Next, you will learn to make beans sautéed in garlic and a traditional fresh vegetable dish.

**104-04 Asturian Bean & Sausage Stew, \$105 per person/8 people \$840**

This Cooking Experience Includes:

- Traditional Asturian Bean and Sausage Stew
- Green Salad with Walnut Vinaigrette
- Catalonia Tomato Bread

In this Cooking Experience, you will learn the proper techniques from our Chefs how to make a delicious traditional Spanish Bean and Sausage Stew. Next you will learn a walnut vinaigrette and how to make a traditional grilled bread with spicy tomatoes.

**104-05 Meatballs with Serrano Ham and Fresh Pasta, \$105 per person/8 people \$840**

This Cooking Experience Includes:

- Meatballs with Serrano Ham
- Fresh Pasta with Tomato Sauce
- Salad with Olives

Learn from our Chefs the proper techniques to make Spanish meatballs with Serrano ham and a tasty tomato sauce. The Chefs will also teach how to prepare fresh pasta and make a salad of fresh greens and olives with a homemade dressing.

**104-06 Spanish Chicken Stew, \$105 per person/ 8 people \$840**

This Cooking Experience Includes:

- Spanish Style Chicken Stew
- Manchego Polenta
- Ajotomate Spiced Tomato Salad

In this Fresh Chef Experience, you will learn from our Chefs the proper techniques to make a traditional spicy chicken stew. They will also teach a creamy manchego polenta and a spiced tomato salad.

**104-07 Beer Braised Chicken & Roasted Baby Potatoes, \$105 per person/ 8 people \$840**

This Cooking Experience Includes:

- Beer Braised Chicken
- Oven Roasted Baby Potatoes
- Artichoke and Radish Salad with Yogurt

Our chefs will start off by teaching proper braising techniques with beer to make this delicious chicken and potato dish. Additionally, you'll make a shaved vegetable salad with artichokes.

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**104-08 Meat-filled Pasta Rolls with Beshamel Sauce, \$105 per person/ 8 people \$840**

This Cooking Experience Includes:

- Meat filled Pasta with Bechamel and Manchego Cheese
- Chilled Tomato Soup
- Endive Salad with Walnuts

In this class you will learn the proper techniques to make a quick meat mixture to stuff in pasta. Then top it with a Bechamel and Manchego cheese sauce. You will also learn how to make a chilled tomato soup to serve with an endive and walnut salad.

**104-09 Ham and Cheese Stuffed Pork Chops, \$110 per person/ 8 people \$880**

This Cooking Experience Includes:

- Serrano Ham and Manchego Cheese Stuffed Pork Chops
- Bread, Cauliflower, and Brussels Sprouts Sauté
- Crisp Green salad with Apple

In this class you will learn the proper technique to stuff pork chops with Spanish ham and cheese, then bread and sauté. You will also learn how to make a vegetable and bread sauté and a crisp green salad with apples.

**104-10, Clams and Chorizo in Cider \$110 per person/ 8 people \$880**

This Cooking Experience Includes:

- Clams and Chorizo in Cider
- Stuffed Piquillo Peppers
- Oven-Roasted Season Vegetables with Aioli

In this class you will learn the proper technique to prepare Clams in Chorizo. You will also learn how to make a stuffed Piquillo peppers and prepare Oven-roasted vegetables to serve with fresh-made Aioli.

**104-11 Spicy Rib Eye Steak, \$115 per person/ 8 people \$920**

This Cooking Experience Includes:

- Spicy Pimenton Rib Eye with Butter Sauce
- Tortilla Espanola (Potato Omelet),
- Mushrooms Sautéed in Sherry

Our chefs will start off by teaching the proper techniques to make a delicious spicy rub for rib eyes then show you how to properly pan-sear. You'll also learn to make a potato omelet and mushrooms sautéed in Sherry.

***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](mailto:kathy@freshchefexperience.com)  
or 502-386-5241.*