

JAPANESE CLASS - EAT COOK LEARN LOVE FOOD!

Miso Soup -

Miso paste
Seaweed
Wakame
Tofu
Spring Onion

Dipping Sauce -

3 tbs Rice vinegar
3 tbs Soy sauce
1 tbs Mirin
1 x teas Garlic really fine
1 x teas Ginger really fine
1/4 x teas Chilli really fine

Mix together and store in fridge - SO GOOD!

Won ton skins -

Tuna
Spring onion
Sesame seeds
Wasabi
Mayonnaise
Soy , Mirin or use dipping sauce above

Sushi/ nori/sashimi -

1 kg x Rice
1 cup Rice vinegar
1/2 cup Sugar
1 x teas Salt

Seaweed sheets
Omelette
Seafood
Cucumber
Avocado
Sesame seeds fo inside out roll
Wasabi

Pillows -

Salmon
Rice paper
Wasabi mayonnaise
Coriander
Spring onion
Oil

Soba noodle salad -

Buckwheat noodles
Shiitake mushrooms
Baby corn
Wakame - seaweed

Fungus
Spring onion

Tempura -

Beer
SR Flour
Salt

Carrot
Sweet potato
Eggplant
Mushroom
Broccoli

RICE BRAND OIL

DIPPING SAUCE ABOVE - OR SOY

Matcha pannacotta -

Serves 4

5 x gelatine leaves

800ml x cream

100g x sugar

1 x vanilla extract

2 tbsl x matcha powder mix with cream and whisk into
hot cream otherwise lumps

GARNISH

sesame seeds

nashi
pear

Miso caramel -

3/4 x cup sugar
1/4 x cup water

Make caramel - add

250ml x cream
2 tbs x miso paste

Boil until dissolved

OTHER -

**ENJOY and book into another class - SPANISH - MOROCCAN -
FRENCH - ITALIAN - JAPANESE - FUNDAMENTALS - MEXICAN -
BESPOKE - DINNER PARTY - GROUPS**

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