
Sushi and Japanese Cookery workshops

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Delicious Sushi - workshops held Monday, Thursday or Saturday mornings 9-12. Needs groups of 3-5 to run class.

Learn -

- How to cook sushi rice properly
- How to prepare makizushi (sushi rolls) with non-raw fish fillings (Californian sushi)
- How to make clear soup with egg and chives
- How to make Japanese style omelette

Cost for the workshop is 20 euros and this includes all the ingredients required to make the above, which you get to taste afterwards - AND take some home with you. (there were three very satisfied husbands on our return!)

Further ingredients so you can make more at home can be purchased at cost price.

For those who want to learn more about Japanese cookery, there is a further 3 session course of basic home cooking.

For further information contact Hiromi Nakei by e-mail hiromi@krek.nl or call 03 85 74 26 39. At Menetreuil, between Tournus and Louhans.

I am delighted to personally endorse the amazing sushi workshop, Hiromi is a wonderful teacher, gives her classes in lovely surroundings and the resulting delicious (truly delicious!) food photographed so beautifully it could have been from a magazine!

(Jenni)

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