

Vol.2 JAPANESE COOKING WITH JAPANESE LESSON

Saturday.February24.2018 at EJCA

11:00-14:00

\$40/CLASS

NO DROP-IN. EJCA MEMBERS ONLY. REGISTRATION REQUIRED BY FEBURUARY10 to event@ejca.org

This month we are going to learn “NIMONO”. It’s one of the most popular cooking techniques in Japan. It’s a simple, rustic preparation using for fish, vegetables, or meat simmered in broth that is primarily used in home-style cooking. You will see Nimono dishes at home, also it can be packed into a bento for lunch. Nimono dishes have an important significance for Japanese people because they are frequently associated with “*ofukuro no aji*”, the “flavour of mother’s home cooking”. Come join to cook the delicious Japanese meal together!



Shoga yaki

(Ginger Pork)

Kabotyano taitan

(Japanese pumpkin)

Miso soup

(enoki-mushrooms
& seaweeds)

Macha babaroa

(green tea pudding)