

Rice Flour Cooking Demonstration & Tasting

9th October 2017 (2-4PM)
@ Cologne Marriot Hotel (Near Messe)

CAPnet (Country Arroz Promotion Network), presents rice flour promotion event on Cologne Marriott Hotel on Monday, 9th of October 2017, supported by Japanese Ministry of Agriculture, Forestry & Agriculture.

In this event, a professional rice flour chef will make cooking demonstration on Chiffon Cake, cookies and vegetable gratin with rice based béchamel sauce (menu to be confirmed), and, after tasting, **free samples** such as rice flour, rice flour pasta, noodle (ramen/egg noodle and udon noodle) will be given to the people visited the presentation.




WHEN?

Date: 09 October 2017 (Monday)
Time: 14:00 – 16:00

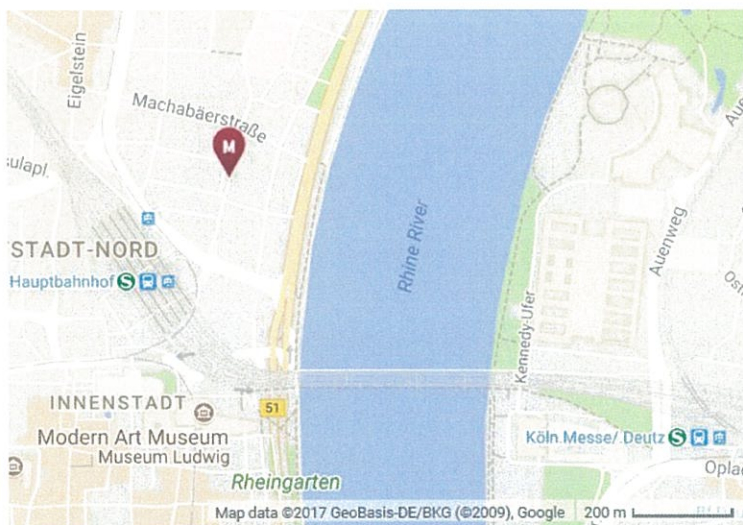
WHERE?

Cologne Marriot Hotel (+49-221-942220)
Johannisstrasse 76-80
Cologne, North Rhine-Westphalia

How to join?

Please send an e-mail to the following e-mail addresses to register your name by 30 Sept. 
Atsuko Orimoto-Etheridge (Ms): orimoto@jds21.com
Minako Ishida (Ms): ishida@jds21.com
Ramsès Komuro (Mr): link2ramses@gmail.com

Experience yummy gluten free food from JAPAN
on the way back from ANUGA!!!



Chef: **Mr Satoshi HAGITA**

Vice President of CAPnet
(<http://www.cap-net.jp/>)

President of Rice Flour Cooking
Studio (school) 'Vivi'

Mr Hagita had been a bureaucrat of
Japanese Ministry of Agriculture,

Forestry and Fisheries until year 2008. He created the Council for Promoting Rice Flour Products in western Japan in 2002, and contributed to human resource development for rice flour promotion in Japan and overseas such as Taiwan, Thailand, Vietnam and Myanmar. He has been the head judge on National Rice Flour Recipe Competition for last 5 years and is author of rice flour books (recipe and others).