



Les Dames d'Escoffier
INTERNATIONAL
New York Chapter



PROGRAMS

Korean Cooking Class
January 14, 2019
6:00 to 8:30 PM

Please join us at Dame Suzi O'Rourke's **Cooking by the Book** for a Hands-On Cooking Class and Buffet Dinner.



Shin Kim will give a hands-on introduction to Korean Buddhist Temple Cooking. She'll explain the tradition of mindful eating and minimizing waste, which makes it a perfect class for the new year. In addition, she'll teach how to use the foundational sauces of Korean cooking and some of the cuisine's most popular ways to prepare vegetables.

A native of Seoul, Korea, Shin attended the Institute of Culinary Education. She has studied Korean temple cuisine under **the Buddhist nun Jeong Kwan at Chunjinam Hermitage**.

In addition to working at such places as Jean-Georges and Adour by Alain Ducasse and Abigail Kirsch Catering, Shin has taught at the Natural Gourmet Institute. Shin is

the author of *Vegetarian Dishes from My Korean Home*.

A buffet dinner with wine will follow the class.

Menu (*subject to change*)

- Tofu pockets with soy glaze
- Savory mushroom pancake with gochujang batter
- Doenjang stew with winter vegetables
- Rice dish
- Dessert



Signed cookbooks will be available for sale.

Registration Fees

Members: \$65

Guests: \$70

REGISTER NOW

Any questions about this event please contact Sharon Franke at 917-806-1779 or sharonfranke@hotmail.com.

Sponsored by **Shun Cutlery**, maker of fine Japanese knives



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