

# Japan Class Series

## Kyocera Knife Expert & Chikuzenni Cooking Demo

Saturday June 2nd, 4-6PM



258 N Palm Canyon Dr., Palm Springs

RSVP: 760-537-3838



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Denise Bernstein  
Kyocera Advanced Cerramics  
Regional Sales Manager



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### Kyocera Ceramic Knives

- Ceramic knives ideal for slicing fruits, vegetables and boneless meats.
- Ultra sharp ceramic blades stay sharp 10x longer than steel
- Won't brown foods or transfer metallic taste or smell
- Rust-proof, stain-proof and germ resistant
- Comfortably ergonomic and perfectly balanced
- Proprietary Kyocera Advanced Ceramic, Zirconia Z206
- Product Warranty & Lifetime Sharpening
- Made in Japan





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### Ingredients

- 8 dried Shiitake mushrooms
- 12 Snow peas
- 1 block Konnyaku
- 1 large carrot
- 1 Takenoko (Bamboo Shoot), boiled, cut into pieces 1" thick 2" long
- 5 oz Renkon (Lotus Root), boiled, sliced 1" thick
- 1 chicken breast or 2 thighs, cut into 2" pieces
- 1 Tbsp oil
- 2 1/2 cups Dashi
- 4 Tbsp sugar
- 5 Tbsp soy sauce
- 3 Tbsp Sake
- 3 Tbsp Mirin

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- Hydrate dried Shiitake mushrooms in water in a medium bowl.
- Cut Konnyaku into 1/2" thick pieces.
- Cut carrot into 1/2" thick rounds, then cut with a flower shaped cookie cutter (please watch the video to see how to cut for a 3-D effect).
- In a large pot, add oil and heat at medium heat. When the oil becomes hot, add chicken pieces and cook until brown (no need to cook through). Add all vegetables except the Shiitake and the snow peas and cook and stir for a couple of minutes. Then add Shiitake and Dashi, cover, and cook for 15-20 minutes until vegetables become soft.
- Add sugar, soy sauce, Sake, and Mirin, stir, and cook another 15-20 minutes uncovered.
- Remove from heat and let it continue to cook, covered, so the meat and vegetables absorb flavor from the soup. Serve with snow peas as garnish.

