



**Vietnam has been making their own food culture, Influenced by Chinese and French cuisine.**

**Ms. Phuong came from the southern part of Vietnam: Ho Chi Minh has lived 10 years in Japan showed us her cooking.**

If you hear Vietnamese cooking, many people might remember Spring roll and Pho, but this time we experienced a deeper world!

**Slim country from north to south,**  
So the climate and cooking ingredients are different from north Hanoi, ancient city Hue in the middle and south Ho Chi Minh.  
**Taste: slightly light, you create your own taste.**

The peanuts powder topping makes your rice noodle/ desert to your original taste.

**Eat these, want to go to Vietnam!?**

**Banana in coconuts milk**



**Taro and ground meat Soup**



**Rice noodle Vietnam style**



**Made three dishes**

**We enjoyed cooking, talking and experienced exotic cuisine.**



**Rice dumpling wrapped in banana leaves**



**Sweets in glutinous rice and coconuts**

**Tasty~**

**No apron is Vietnamese style when they cook.**

In Vietnam everybody offers rice dumpling wrapped in bamboo leaves for the New Year. Contains : glutinous rice/coconuts/green beans and adzuki beans.

She showed traditional folk costumes, Ao (a jacket), Sai (long). For young women the slits up higher, and elderly women it is a shallow slit with a loose jacket.

High school female students wear white Ao Sai.

Date : 21th November 2010 Sunday 10:00~13:00

Place : Hodogaya Chiku Center cooking room

〒244-0003 1-21 Tenno-cho, Hodogaya-ku, Yokohama-shi

TEL 045-333-0064 FAX 045-333-0064

Fee : 1,000 Yen (advance payment)

What to bring: Apron, Bandana, dish towel

Seating capacity: up to 20 people first come first served basis

Application : (e-mail or telephone)