



未来を育む

EUROPEAN UNION EXPO 2025 OSAKA

ENJOY
IT'S FROM
EUROPE



Activities and Programme:

August 2

- 11:30- 11:50 First Tane-Chan event
- 12:00- 12:20 Olive Oils of Europe, first seminar
- 13:00- 13:30 Cooking show: Chef Michiko Kimura prepares Sauteed Lotus Root and Fourme d'Ambert with Wasabi Soy Sauce
- 14:00- 14:20 Second Tane-Chan event
- 14:30- 14:50 Olive Oils of Europe, second seminar
- 15:30- 16:00 Cooking show: Chef Michiko Kimura prepares Sausage and Cheese Salad with Miso Dressing
- 16:30- 16:50 Olive Oils of Europe, third seminar
- 17:00- 17:20 Olive Oils of Europe, fourth seminar
- All day Product tastings

August 3

- 11:30- 11:50 First Tane-Chan event
- 12:00- 12:20 EU Ham, Sausages & Herbs, first seminar
- 13:00- 13:30 Cooking show: Chef Seiichiro Nishizono prepares Olive and Cream Cheese Financier
- 14:00- 14:20 Second Tane-Chan event
- 14:30- 14:50 EU Ham, Sausages & Herbs, second seminar
- 15:30- 16:00 Cooking show: Chef Seiichiro Nishizono prepares Summer Pain Perdu
- 16:30- 16:50 EU Ham, Sausages & Herbs, third seminar
- 17:00- 17:20 EU Ham, Sausages & Herbs, fourth seminar
- All day Product tastings