



Activities and Programme:

July 21

- 11:30- 11:50 First Tane-Chan event
- 12:00- 12:20 EU Pastries & Teatime, first seminar
- 13:00- 13:30 Cooking show: Chef Chitsuru Ohhata prepares Japanese-style Rice Ball with Feta Cheese
- 14:00- 14:20 Second Tane-Chan event
- 14:30- 14:50 EU Pastries & Teatime, second seminar
- 15:30- 16:00 Cooking show: Chef Chitsuru Ohhata prepares Japanese-style Quiche
- 16:30- 16:50 EU Pastries & Teatime, third seminar
- 17:00- 17:20 EU Pastries & Teatime, fourth seminar
- All day Product tastings

26 July

- 11:30- 11:50 First Tane-Chan event
- 12:00- 12:20 Cheese: A European Classic, 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 Cheese: A European Classic, second seminar
- 15:30- 16:00 Cooking show: Chef Michiko Kimura prepares Sausage and Cheese Salad with Miso Dressing
- 16:30- 16:50 Cheese: A European Classic, third seminar
- 17:00- 17:20 Cheese: A European Classic, fourth seminar
- All day Product tastings

27 July

- 11:30- 11:50 First Tane-Chan event
- 12:00- 12:20 Wines from the EU, first seminar
- 13:00- 13:30 Cooking show: Chef Masato Shimoda prepares Bratwurst Sausage and Burdock Root with Honey Mustard Kinpira
- 14:00- 14:20 Second Tane-Chan event
- 14:30- 14:50 Wines from the EU, second seminar
- 15:30- 16:00 Cooking show: Chef Masato Shimoda prepares Carrot and Chicken Breast with Truffle Miso Dressing
- 16:30- 16:50 Wines from the EU, third seminar
- 17:00- 17:20 Wines from the EU, fourth seminar
- All day Product tastings