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MOZAIC RESTAURANT, LOUNGE, WORKSHOP & CATERING GASTRONOMIQUES

Mozaic - Technical Training Series Program

MODERN JAPANESE TAPAS

Trainer: Matt Abregel

From : The Yardbird – Hong Kong

Subject: Modern Japanese Cuisine – Tapas with a twist!

Dates: June 8th and 9th 2012

Venue: The Workshop, Mozaic Restaurant

Address: Jl Raya Sanggingan, Ubud, Bali.
ph/fax: 62.361.975768

Price: Rp.2.600.000++ per person per course.
(Please Note: it is a 2 days course)



<p>Schedule:</p> <p>Day 1: 09:30 - Welcome to Mozaic - The Workshop 09:40 - Introduction to Trainer Matt Abregel 10:00 - Start of class 13:00 – lunch break 13:30 – start of class 17:00 – end of day’s program</p> <p>Day 2: 10:00 - Start of class 13:00 – lunch break 13:30 – start of class 17:00 – end of class</p> <p>Contents: This class will focus on modern Japanese techniques to create small “tapas” size dishes made famous by Matt Chef/Owner at the Yardbird gastropub in Hong Kong. Chef Matt will go over what he considers to be the most important Japanese cooking techniques and how to apply them in a modern kitchen, focusing on Japanese ingredients with his unique twist.</p>	<p>Program:</p> <p>Day 1</p> <ul style="list-style-type: none"> - Introduction to basic ingredients of Japanese cuisine - Japanese knife sharpening skills - Dashi- what it is, how to make it and the different ways to use it - Mother sauces - Breaking down local fish, and different applications (sashimi, braised, stock etc) - Pickles, using local vegetables, application in Japanese cuisine - Recipe sharing, discussing different applications in a modern kitchen - Exploring local ingredients to be used in Japanese style <p>Day 2</p> <ul style="list-style-type: none"> - Introduction to Yardbird style - Breaking down chickens in Japanese style - Sauces applied to yakitori, chicken stock - Cooking with charcoal - The deep fryer....tempura, karaage 4-5
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Matthew Abergel - Executive Chef/Owner of Yardbird

Matt has always had a passion for two things: food and art. Rather than cultivating these interests through formal education, Matt was consistently drawn to the path of hands on experience. This path took Matt on travels throughout Asia where he was able to explore different food cultures. While traveling in Japan, he fell in love with the interplay of food, art and craftsmanship. With his father and grandfather both working as carpenters, Matt has always understood that the quality of material is as important as the manner in which that material is treated. This is the underlying philosophy of Japanese cuisine and the reason why Matt fell in love with it.

The first formal Japanese kitchen Matt had the opportunity to work in Vancouver, Canada at a restaurant called Shiru-Bay Chopstick Café. Being the only non-Japanese chef, the learning curve was steep; however, exposure to the simple art of Japanese cooking confirmed the passion for food that Matt had always had in his heart. After establishing himself at Shiru-Bay, Matt was approached by a group of regular customers who were in the process of opening their own restaurant. Matt was offered the job of sous-chef for their new project and he accepted only after blessings from the Shiru-Bay family. Almost immediately after Ch'i opened Matt was appointed executive chef. This position gave Matt the freedom to unleash his creativity on the frequently changing, seasonal, small plate style menu.

Once Matt felt that he had learned everything he could at Ch'i, he made the move to New York to expand his culinary education. After trailing at several restaurants, Matt decided to apply at Masa - the Japanese haven awarded four stars by the New York Times and three Michelin stars. Masa is located directly beside Thomas Keller's Per Se in the most expensive 'food court' in the world. It was at Masa where Matt found a great mentor and teacher in "Taisho", Masayoshi Takayama. Matt spent three years under Masa's direct instruction and guidance, an apprenticeship that changed his life forever. Matt's contract at Masa was coming to a close when he received an offer from Rainer Becker, chef-owner of Zuma Restaurant, to take the position of executive chef at Zuma Hong Kong. He accepted Becker's offer and trained in London before moving to Hong Kong.

The food culture of Hong Kong inspired Matt to go after his lifelong dream of opening his own restaurant, and after 2 years as Executive Chef of Zuma Hong Kong, he finally decided to do it. Working with his partner, Lindsay Jang, he opened Yardbird in Sheung Wan, Hong Kong, in July 2011.

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