

both/&

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@bothandco

Cook a Japanese-Korean Style Meal with both/&

Thank you for your interest in our workshop! We're excited to cook with you.

During this virtual cooking class with Katie and Sachi, you will learn how to make a composed Japanese-Korean meal from scratch. Since there will be two of us, we would love for there to be two of you! If you can, come cook with a roommate, friend, or partner.

During the workshop, we're going to be cooking these dishes:

2 onsen eggs

Soy pickles

Soup

Seaweed salad

With your enrollment in the class, not only will you learn all of these recipes but you will also have the option for us to ship some dry ingredients to you. The package will include a Soup Kit and some of our Homemade Togarashi.

If you opted in to the package, great! If not, here are some substitutes you can use:

Soup Kit Sub: dried shiitake, bonito flakes, kombu

Togarashi Sub: sesame seeds, gochugaru, aonori/kim nori

In order to make the most of the time we have together, we would like to ask you to prepare and source a few ingredients beforehand. We bolded the ingredients that we think are the most important to have for the workshop.

However, we wanted the workshop and recipes to be flexible enough so that folks can use whatever they have in the fridge!

Ingredients:

Rice (Please cook your rice beforehand so we have more time for the other dishes!)

If you need assistance with how to cook rice, please see this video below:

https://www.youtube.com/watch?v=bnC3_YSCBBM&t=90s

Salt

Soy Sauce

Sugar

Vinegar (preferably rice vinegar but any will do!)

Eggs (1 per person)

Garlic

Vegetables of your choice to pickle (e.g. cucumber, leafy green, cabbage, carrot, etc.)

Optional:

Veggies to go into the soup (onion, daikon, carrot, or whatever you have in your fridge)

Green onion

Miso paste (optional for soup)

Kitchen Equipment:

A few small Bowls

2 small to medium sized pots or saucepans

1 cup measuring cup or liquid measuring cup

Ice

Thermometer (optional)

For plating (for 2):

- 2 rice bowls
- 2 soup bowls
- 1 small bowl/plate for pickles
- 1 small bowl/plate for seaweed salad
- 2 small bowls for egg

More specific questions? Reach out to Katie & Sachi at both.and.co@gmail.com

About your workshop leads, chefs Katie Yun & Sachi Nagase:

Katie Yun and Sachi Nagase started cooking together as a way to build community and recreate the Korean and Japanese dishes from their childhoods. In late 2017, they founded both/&, an art collective turned cooking practice. Since then, they have worked for Michelin starred restaurants (Octavia and Eleven Madison Park), hosted dining events in galleries in LA and Chicago, were chefs in residence at Marble House Project, cooked for numerous pop ups, private events, as well as monthly communal, pay-what-you-wish dinners. They are currently based in Brooklyn, NY.