

TASTE SERIES

Bring the taste from around the world to the comforts of your kitchen. Our Taste Series will provide you hands-on culinary experience from a variety of cuisines, ranging from East Asian, Southeast Asian, and European. Industry-experienced chefs will guide you through each recipe; from sushi-making to making your own kimchi and Nutella Ferrero cake. These specialty classes will make your Wednesdays and Fridays worthwhile. If you take three Taste Series courses, you will earn 3 units, and this will be credited should you decide to pursue the Associate in Culinary Arts.



FOR MORE INFORMATION:

you can visit www.mc.edu.ph/taste-series
or call 8930-6272 loc. 8281 or 2129



A. TASTE OF JAPAN

KATSU | PHP 3,000

Recipes:

Ton Katsu - Pork	Japanese Rice
Tori Katsu - Chicken	Miso Soup
Salmon	Cabbage Salad w/ Sesame Dressing
Tonkatsu Sauce	

Learning Points:

Choosing meat for frying	Proper frying technique
Proper breadng technique	Choosing oil

B. TASTE OF PHILIPPINES

CLASSIC FILIPINO DISHES | PHP 3,000

Recipes:

Kare Kare	Sinigang Beef Ribs with Gabi
Homemade Alamang	
CPA - chicken pork adobo	Pandan Rice
Chicken Inasal	Turon

Learning Points:

Learn your favorite Filipino classic dishes
Impress

C. TASTE OF CHINA

DIMSUM | PHP 3,500

Recipes:

Pork Siomai	Siopao Asado
Steamed Spareribs	Siopao Bola Bola
Steamed Beef Ball	Buchi

Learning Points:

For business or for home
Learn basic techniques in dimsum making

D. TASTE OF VIETNAM

FLAVORS OF VIETNAM | PHP 3,000

Recipes:

Pho Bo - Beef Noodles Soup
Chagio - Fried Spring Roll
Vietnamese Noodle Salad
Goi Coun - Vietnamese Fresh Spring Roll
Bun Cha - Pork Barbecue Set

Learning Points:

For business or for home
Learn basic techniques in dimsum making

E. TASTE OF JAPAN

SUSHI & SASHIMI | PHP 3,500

Recipes:

Tuna Sashimi
Salmon Sashimi
Sushi Rice
California Maki | Tuna Roll | Spicy Salmon Roll
Chirashi Don
Kani Sarada

Learning Points:

Japanese Flavors
Techniques in preparing sashimi
Techniques in preparing sushi rice

F. TASTE OF KOREA

KOREAN BARBECUE | PHP 3,000

Recipes:

Samgyupsal
Beef
Bulgogi
Banchan
Potato | Kimchi | Bean Sprouts | Dried Fish Banchan
Miso Soup

G. TASTE OF THAILAND

FLAVORS OF THAILAND | PHP 3,000

Recipes:

Pad Thai
Tom Yum
Papaya Salad
Mango Salad
Bagoong Rice
Thai Red Curry
Mango Sticky Rice

H. TASTE OF CHINA

TEA HOUSE SPECIALTIES | PHP 3,000

Recipes:

Salted Fish Fried Rice
Sweet and Sour Pork
Hot and Sour Soup
Shrimp Sotanghon
Pata Tim

I. TASTE OF ITALY

CLASSIC ITALIAN DESSERTS | PHP 3,500

Recipes:

Amarretti Cookies
Tiramisu
Affogato
Panna Cotta
Nutella and Ferrero Cake

J. TASTE OF PHILIPPINES

FILIPINO BREADS & PASTRIES | PHP 3,000

Recipes:

Ensaymada
Pandesal
Spanish Breads
Leche Flan
Ube Cake
Egg Tart

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