

# Tokyo Kitchen - Japanese Cookery with Chef Jethro Carr

Thursday 6 April, 7pm - 8:30pm

Weblink: [Boundless Online Events - Japanese Cookery with Chef Jethro Carr](#)

**Thank you for registering to our online cookery event. Here is some useful information to get you all set for the session.**

## Before the event starts

We advise having all ingredients weighed out for each dish ready before the event start time so you can easily keep the same pace as the class. You will see below the measurements for each dish. Also make sure your equipment is easily to hand, so you do not miss anything along the way.

**Here you will find a complete list of all the ingredients and equipment you will need to cook along in the event.**

### Okonomiyaki

2 slices streaky bacon  
1 egg  
50g plain flour  
50g sweetheart cabbage, finely shredded  
2 spring onions, sliced diagonally  
50g small cooked prawns  
1 tbsp oil

### Okonomiyaki Sauce

Ketchup  
Worcestershire sauce  
Oyster sauce  
Sugar

### To serve

Mayonnaise  
Okonomiyaki sauce  
Dried bonito flakes  
Aonori seaweed  
Pickled ginger  
Tenkasu tempura flakes

**These dishes have been chosen as most ingredients should be available in larger supermarkets.**

**If you have any difficulty finding these items, they are available from Taj at: [www.taj.co.uk](http://www.taj.co.uk)**

## And here is the equipment you will need:

Mixing Bowl x 2	Slotted spoon	Table spoon
Whisk	Chopping board	Spatula
Non-stick frying pan large	large chopping knife	Plate

## Help during the event

The cookery event will take place live on the night so make sure you have everything measured out and ready to go as this will make everything easier for you.

We will have a few short breaks throughout the event if you wish to ask a question. You will also be able to ask questions in the chat box for the team to answer.

If you missed any of the session, you can rewatch it at any time once the event has finished. Just revisit the website page and press play.

**We hope you enjoy the event and enjoy your Thai cookery. Make sure you send any photos of your tasty creation to [memberevents@boundless.co.uk](mailto:memberevents@boundless.co.uk).**

For more cooking and baking recipes, be sure to join our online member only Facebook Group by searching Boundless Cooking & Baking Group on Facebook.

**We look forward to seeing you on the night.**