Perfect the art of sushi @Les Roches Crans Montana

90.-

Description

Immerse yourself in the refined world of Japanese cuisine at Les Roches Crans-Montana and discover the subtle art of sushi preparation!

During this immersive 1.5-hour workshop, our chefs will guide you step by step through the creation of nigiri, maki and uramaki, combining traditional techniques with contemporary touches. You will learn how to choose the best ingredients, achieve the perfect rice texture and handle the knife with precision, under the expert guidance of our experts.

Whether you are a novice, an enthusiast or simply curious, this unique experience will provide you with all the basics you need to make sushi worthy of a true Japanese master.

Highlights

Become a sushi master during a unique gourmet workshop

Programme / itinerary

Time: 6:00 p.m.
Duration: 1 hour 30 minutes

Period / validity

> From May to September
> From November to February
> Minimum 4 people
> Maximum 12 people

Price (CHF)

CHF 90.- p.p

Included in the price

> Hands-on 1.5-hour sushi workshop
> On-site tasting or take away of produced sushis

Good to know

The International School of Les Roches is located 5 minutes by car from the centre of Crans-Montana.