文化交流使、田村圭吾氏による京料理晩餐会、講演・講義及び料理実演

文化庁派遣の文化交流使、田村圭吾氏（京料理 萬重 若主人）が、８月２７日から９月３日にかけて、当国ウェリントンに来訪し、日本料理の考え方の基礎となる根拠や歴史的背景、意味合いなどを紹介しました。

初日は、日本大使公邸にて晩餐会の京料理を手がけ、繊細かつ季節感にあふれ、美しく盛り付けられた数々の料理で出席者を魅了しました。また後日、当市の年行事である食の祭典（Wellington On A Plate）の期間中、ル・コルドン・ブルー料理学校が主催する京料理マスタークラスにおいて、主に出汁を中心とした「うま味」を活用し、ローカロリーの調理方法である和食について講演及び料理実演を行いました。最終日には、同校生徒に対して、日本料理の実演を交えた講義を行いました。

The Japan Cultural Envoy, Kyo-Ryori Specialist
Chef Keigo Tamura visited in New Zealand

Well-known Chef and Japanese Cultural Envoy, Mr Keigo Tamura visited Wellington between August 27 and September 3rd to promote traditional Japanese food culture. As the Owner Chef of a famous traditional Japanese restaurant `Manshige' in Kyoto, it was an honour to have Chef Tamura visit and speak about Japanese cooking. Over three separate events, he introduced the foundation and roots of Japanese food through history, and also spoke of the position that Japanese food has in its culture.

The first event was an exclusive course dinner at the Japanese Ambassador's Residence, with beautifully prepared courses which showcased local ingredients with a Japanese flair for emphasising seasonal change. The guests were impressed by Chef Tamura's representation of Japan and New Zealand in his dishes. Over the weekend, he collaborated with Le Cordon Bleu to hold a Master Class as part of the "Wellington on a Plate" festival. This event was an opportunity for people to learn about "dashi" broth, and its importance in Japanese cuisine. The umami-rich broth is extremely low-calorie, while also being very tasty, and is one of the reasons it is said that the Japanese diet is so healthy. They also had the chance to see meals being prepared, learn about Japan's food culture, customs, and beliefs with respect to food, and taste some of the dishes. For his final event, a demonstrative lecture was held for students of Le Cordon Bleu, where they could watch and assist in food preparation while learning tips from a professional about how to make Japanese food.