



the buzz

“Bouley Test Kitchen as a Japanese School”

A restaurant doesn't serve the type of food that Brushstroke offers without serious training behind its chefs. The Japanese cuisine at David Bouley's latest kitchen is cooked with authenticity and precision. These chefs know what they're doing. After all, they've trained through the Tsuji Culinary Institute and have gone through recipe after recipe countless times.

Now you can learn a little from them. From April 9 through May 14 on each Monday and Tuesday, with an addition of one Sunday afternoon, the Bouley Test Kitchen will hold a number of cooking classes where you can learn from chef Isao Yamada and his team. You'll learn everything from the basics to more advanced concepts about the art of Japanese cuisine. First up is a session on dashi, a fundamental in Japanese cooking. Other classes include ones on raw fish, rice, noodles, tempura and sake (led by sommelier Seju Yang).

The Monday and Tuesday classes begin at 6:30 p.m. and are \$175 per person. Or you can pay for a series of three classes at \$475, six classes for \$925 and there are group rates available. You can sign up on www.davidbouley.com, e-mail office@bouleynyc.com or call 212-964-2525.

Brushstroke is located at 88 West Broadway (at Chambers Street), 212-964-2525,