



## Sushi Masterclass

Roll like a pro...

Special  
idea for your  
company  
event.

### INCENTIVE for Linsberg Asia guests

The new guided workshop for groups, companies, teams, hobby chefs & friends  
A treat for all the senses

The Sushi Masterclass at Hotel Linsberg Asia combines Japanese culinary art with creative team spirit. With chef Michael Suttner and his team, you will discover the art of sushi and experience the traditional craft at first hand.

Under their guidance, the participants not only learn the art of sushi rolling, but also enjoy the relaxed atmosphere around the restaurant „das Linsberg“.

**The location:** The sushi workshop takes place at the Hotel & Spa Linsberg Asia in Bad Erlach. The restaurant „das Linsberg“ has made a name for itself with its fusion cuisine, and has been awarded 2 toques by Gault Millau.

**Course duration:** 3-4 hours

**Dates for groups:** Individual group requests or supporting program bookable on request. A vegan version of the workshop is not possible.

**Price:** on request, depending on the duration and group size



## Included services

- \* Welcome drinks in the restaurant „das Linsberg“
- \* Guided sushi workshop at the Hotel & Spa Linsberg Asia - duration: 3-4 hours
- \* All fresh ingredients for the sushi preparation (a vegan version of the workshop is not possible)
- \* Tasting the dishes together
- \* Use of high-quality kitchen appliances and utensils during the course
- \* Beverage buffet unlimited - during the course (non-alcoholic drinks, mineral water, white wine, coffee)
- \* Goodie bag with information & recipe booklet
- \* Cooking apron (during the course)



## Course content and schedule

Under the guidance of our head chef Michael Suttner and his team, you will learn:

- \* Overview of the culture and history of sushi
- \* Introduction to the tools and ingredients
- \* The basics of sushi preparation:
- \* Making classic maki rolls with different fillings: Sashimi, Oishi Sushi, Nigiri Sushi, Maki Sushi, Temaki Sushi, Gunkan Maki, ...
- \* Techniques for rolling and cutting maki sushi
- \* Folding techniques for hand-rolled sushi
- \* Cutting techniques for fish (e.g. sashimi cut) and vegetables
- \* Preparation of sushi rice
- \* Tips for the presentation of sushi (serving, garnishing)

During the workshop, participants enjoy their own sushi creations in a convivial atmosphere and have the opportunity to share their experiences:  
A perfect team idea for instructive - and enjoyable - moments together.

We look forward to your inquiry!



16+