

## Hofu: Japanese chefs learn to make Serbian dishes

Wednesday, 13 June 2018.

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Twenty-two professional chefs from hotel restaurants in Hofu city learned to prepare Serbian traditional dishes – gibanica, sataras, Karadjordje cutlet and cakes made of dried prunes, after attending gastronomy classes held by Ms. Tijana Nigato of the Serbian Embassy in Japan.

The event was filmed by [NHK](#) Japanese public service, whose five-minute clip was shown in the Yamaguchi Prefecture, the same day. The cookery class was also reported on by the Japanese daily newspaper [Mainichi Shimbun](#), quoting the "Ueda" local restaurant manager as saying: "Nothing interferes with the taste of ingredients, I would surely like to serve these dishes in my own restaurant".

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Ms. Nigata (center) is smiling and waving to the children in the classroom. She is holding a Serbian flag. The children are also holding Serbian flags and smiling.





**Olympics**, Hofu was designated to host the Serbian National Volleyball Team at the 2020 Tokyo