

”Wa-fū” Pasta

Cooking Lessons with CGJNY



INGREDIENTS (serves 2)

200g	Spaghetti pasta		
4 slices	Bacon		
4	Green <i>shiso</i> leaves		
1/2	Onion		
4	Mushrooms	15ml	Soy sauce
20g	Butter	60ml	Reserved pasta water
	Salt and black pepper to taste		



Directions

1. Cut onions into 1 cm slices.
2. Slice mushrooms.
3. Cut bacon into 1cm pieces.
4. Finely chop the *shiso* (Japanese perilla) leaves. Set aside.
5. In a large pot, bring a generous amount of water to a rolling boil. Add salt (about 1% to the amount of water used).
6. Boil pasta for the amount of time instructed on the package.
7. While the pasta is boiling, fry the bacon in a skillet until crispy.
**Tip: There is no need to add oil when pan-frying bacon.*
8. Add onions to the skillet and stir fry until fragrant. Add mushrooms and continue to stir fry until mushrooms are cooked through.
9. Add pasta water to the skillet, followed by soy sauce, freshly cooked pasta, butter, and some salt to taste. Toss the contents until the sauce and pasta are well combined. Add black pepper to taste.
10. Serve with chopped *shiso* as garnish.

WHAT'S “WA-FŪ” PASTA?

Wa-fū pasta (lit. “Japanese-style” pasta) is a pasta dish prepared with essential Japanese ingredients. *Wa-fū* pasta utilizes the versatile nature of pasta, combining it with distinctive Japanese flavors to result in a delicious fusion dish!



MEET THE CHEF MR. YASUHIRO SHIMA



Q: Can you share an experience that helped you grow as a chef?

A: Yes. An incident that comes to mind is from around my 2nd year working with Japanese cuisine. I was just starting to get used to the work, and my senior had asked me to fillet a fish. It seemed like a simple task, but I ended up struggling and failing. My senior then said to me, “you’re not watching us at all”—that was a turning point for me. After that, I began to pay more attention to what was happening around me. Many of the techniques I now know were learned by observing my seniors at work.