

FUSION FOOD IN BARCELONA

Hugo Beppe opened a year ago Good Living, a restaurant where Japanese and Spanish cuisine share a common kitchen.

Why did you open the restaurant?

Hugo Beppe: I opened Good Living restaurant because I wanted to experiment with the flavour and texture of both Japanese and Mediterranean cuisine. I was living between Tokyo and Barcelona, and I decided it was the right moment to open my own restaurant.

What type of food does Good Living serve?

Hugo Beppe: As you imagine, we serve a fusion menu. I like working with fresh vegetables and meat and local products, so my customers feel like home. We fusion gazpacho with tataki and paella with sushi. It seems a cliché, but the eating a moist dorayaki with a fresh and sweet churro flavour is an experience everyone should try! I love everything that involves creativity and mixture. My last creation is a gooey mochi which is crumbly like a turron inside. It's something unexpected and our customers fancy having fun with us. It's such a great experience.

Which is your speciality?

Hugo Beppe: It's Kyotan paella. We serve three different types of rice with a bit of every corner of Japan and Spain. It is crunchy like a paella sorracat and tender like a Waygu or Kobe meat. Two worlds that collide in flavour and texture. It mixes sweet and sour vegetables with tasty and sweet meat.

Would you share the recipe with us?

Hugo Beppe: I'm afraid I cannot. It would be too risky for our creative team! We work hard to let our guest experience with history and culture heritage, but I want to give a short and handy recipe for everyone who has done too much rice: you need mayo, tuna, Korean wonjang, nori seaweed and the rice. Add a portion to the nori. Mix together the mayo, tuna and wonjang. You can add some other things if you want to, too, like pepper, garlic or ginger. Mix it well and add a portion over the rice. Use a film paper to close it, you may need more nori. Eat in halves and enjoy!

genially

PART 1: Answer the following questions:

1. When did Good living open?

   .....

2. What type of cuisine do they serve?

   .....

3. How would you describe Hugo's last creation?

   .....

4. Why can Hugo share his speciality recipe with us?

   .....

5. Which ingredients do the recipe have?

   .....

>>> CONTINUE IN PAGE 2 >>>

LIVEWORKSHEETS



FUSION FOOD IN BARCELONA

Hugo Beppe opened a year ago Good Living, a restaurant where Japanese and Spanish cuisine share a common kitchen.

Why did you open the restaurant?

Hugo Beppe: I opened Good Living restaurant because I wanted to experiment with the flavour and texture of both Japanese and Mediterranean cuisine. I was living between Tokyo and Barcelona, and I decided it was the right moment to open my own restaurant.

What type of food does Good Living serve?

Hugo Beppe: As you imagine, we serve a fusion menu. I like working with fresh vegetables and meat and local products, so my customers feel like home. We fusion gazpacho with tataki and paella with sushi. It seems a cliché, but the eating a moist dorayaki with a fresh and sweet churro flavour is an experience everyone should try! I love everything that involves creativity and mixture. My last creation is a gooey mochi which is crumbly like a turron inside. It's something unexpected and our customers fancy having fun with us. It's such a great experience.

Which is your speciality?

Hugo Beppe: It's Kyotan paella. We serve three different types of rice with a bit of every corner of Japan and Spain. It is crunchy like a paella sorracat and tender like a Waygu or Kobe meat. Two worlds that collide in flavour and texture. It mixes sweet and sour vegetables with tasty and sweet meat.

Would you share the recipe with us?

Hugo Beppe: I'm afraid I cannot. It would be too risky for our creative team! We work hard to let our guest experience with history and culture heritage, but I want to give a short and handy recipe for everyone who has done too much rice: you need mayo, tuna, Korean wonjang, nori seaweed and the rice. Add a portion to the nori. Mix together the mayo, tuna and wonjang. You can add some other things if you want to, too, like pepper, garlic or ginger. Mix it well and add a portion over the rice. Use a film paper to close it, you may need more nori. Eat in halves and enjoy!

genially

PART 2: Choose the correct answer according to the information provided in the text:

1. Hugo wanted to open Good Living because:
    a. He likes opening restaurants around the world.
    b. He was living in Japan and became an expert in Japanese food.
    c. He wanted to experiment with two different cuisines.
2. What type of dishes can you expect on the menu?
    a. Typical Spanish and Japanese dishes like paella and tataki.
    b. A mixture of Spanish and Japanese dishes.
    c. It depends on the season; you can find one thing or another.
3. Why can't Hugo share the recipe of Kyotan paella?
    a. It is forbidden by the laws.
    b. It would ruin the customer's experience.
    c. It is an ancient recipe which can't be shared.

LIVEWORKSHEETS