

和食ワールドチャレンジ2015 決勝戦出場者

Devised an original menu associated with Kyoto A second try at the Washoku World Challenge



Jaran Deephuak (41, Thailand)

Of the ten finalists of this year's Washoku World Challenge, Jaran Deephuak is the only one who has returned to make his challenge for the second time. At the final round of the Washoku World Challenge 2013 held in December 2013, Deephuak, a head chef at a Japanese restaurant in Bangkok, Thailand, presented "**Steamed corn buns with maitake mushroom ankake sauce.**" This was a simple but tasty dish featuring a filling made of mashed potatoes plus *mentaiko* and chicken, wrapped in corn dough to create a bun. Unfortunately, it was not selected for the Grand Prize. Undaunted, Deephuak was waiting for an opportunity to give it another try.

The dish that decided his advancement to the final round for the second time was "Tilefish steamed with *satoimo* eddoes and *soba*." Tilefish, also called *guji* in Kyoto, is a popularly-used ingredient, and *satoimo* eddoes are also one of the famous vegetables grown in Kyoto. Deephuak selected food ingredients associated with Kyoto since it is hosting the Second *Washoku* World Challenge. Having built his career as chef of Japanese cooking, he regards steamed dishes as his unique specialty.

By steaming tilefish and *satoimo* eddoes, he brought out the original tastes of the ingredients, then combined them with a mixed bonito-and-kelp-based *dashi*, topped with *nori* and fresh *wasabi* horseradish to complete a plate. Deephuak recommends eating it while savoring the sweet flavor of tilefish and *satoimo* eddoes, and seeing the taste gradually change with *nori* and wasabi. This is a dish conceived and presented by this talented chef with confidence.

What appears like *soba* noodles are actually made of *satoimo* eddoes. This visual surprise adds an element of fun to the dish. The *satoimo* eddoes, cut thinly by the *katsuramuki* rolling technique, does not create a form that, by itself, resembles *soba* noodles. So, he solved the problem by soaking the pieces in salt water to soften them.

Deephuk was born in a small rural town in southern Thailand. After graduating from a local junior high school, he moved to Bangkok and worked at a Japanese restaurant inside a hotel. This was where he met Hiroshi Izaki who was to later open Osaka Ryori Nanohana, a Japanese restaurant in Bangkok. Izaki scouted Deephuak, and taught all the knowledge and skills associated with Japanese cooking, from the basics to *kaiseki* dishes. This teacher-student relationship has continued for fifteen long years. At present, Deephuak serves as the head chef at the same Japanese restaurant Nanohana. He dreams of opening a small sushi shop someday.

The appeals that Deephuak perceives in Japanese cooking are that it incorporates the four seasons not seen in Thailand, and that the fresh food ingredients change according to the season, as well as the beauty of the arrangement and presentation as symbolized by *kaiseki* dishes. Participation in the final round of the Washoku World Challenge 2013 marked his first-ever visit to Japan. Having come in contact with authentic washoku in Japan was said to have greatly stimulated and inspired him. For this second challenge, he intends to demonstrate all that he had learned while in Japan, and more.



Tilefish steamed with *satoimo* eddoes and *soba*