

Home > [News Archives AY2018](#) > Report: "Namayatsuhashi Workshop @Otabe-Honkan" (presented by SIED)

Others

[Back to Previous Page](#)

Report: "Namayatsuhashi Workshop @Otabe-Honkan" (presented by SIED)

Like 0 Share 0 Post

Updated Dec. 18, 2018

On December 9th (Sun.), SIED hosted "Namayatsuhashi Workshop" at Otabe-Honkan. "Namayatsuhashi" is the sweets that red bean paste wrapped in rice flour dough. It's one of the most famous Kyoto's sweets, and "Otabe" is its popular confectionery company.

In this event, participants were divided into small groups and experienced the process of making namayatsuhashi, mixing ingredients, steaming etc. They chose their favorite ingredients from red bean paste, sweet chestnuts and matcha and they made two different kinds of namayatsuhashi. While steaming the namayatsuhashi, participants also learned how the namayatsuhashi are made in the Otabe's factory through watching a DVD. After finished making namayatsuhashi, we ate them with green tea. Students from all over the world participated in this event, so they enjoyed interacting with one another while tasting what they made. SIED will host many events throughout the semester. We look forward to seeing you in our future events!



Related Information	同志社大学国際センター(Doshisha University International Center) Facebook
Contact	Office of International Students, International Center (KYOTANABE) Telephone : +81-774-65-7453 Contact Us