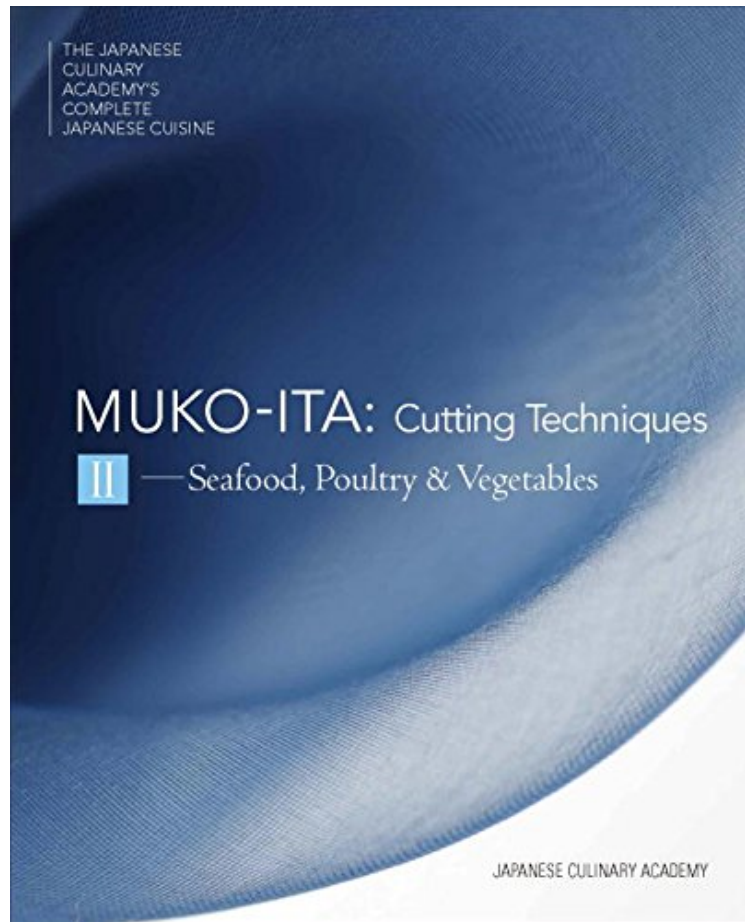


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Mukoita II, Cutting Techniques: Seafood, Poultry and Vegetables (The Japanese Culinary Academys Complete Japanese Cuisine Series)

Japanese Culinary Academy, Masahiro Nakata and Others
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Japanese Culinary Academy, Masahiro Nakata and Others : Mukoita II, Cutting Techniques: Seafood, Poultry and Vegetables (The Japanese Culinary Academys Complete Japanese Cuisine Series) before purchasing it in order to gage whether or not it would be worth my time, and all praised Mukoita II, Cutting Techniques: Seafood, Poultry and Vegetables (The Japanese Culinary Academys Complete Japanese Cuisine Series):

Interest in Japanese food in North America has grown exponentially in the last fifteen years, moving well beyond sushi and sashimi. More and more people now appreciate the variety and complex tastes and textures of Japanese food,

as well as its emphasis on fresh, seasonal ingredients, and presentation. Words like "dashi" and "umami" are part of our vocabulary. Along with this interest has come an abundance of Japanese cookbooks, most often with a focus on ease of preparation, and recipes that accommodate local tastes and ingredients. However, professional chefs, who are increasingly acknowledging the influence of Japanese cooking on their own work, are looking for expert information about authentic, traditional cuisine. "The Japanese Culinary Academy's Complete Japanese Cuisine" series meets this demand. *MUKOITA II, CUTTING TECHNIQUES: SEAFOOD, POULTRY AND VEGETABLES* is the fourth in this multi-volume series. Created by the renowned Japanese Culinary Academy, an organization dedicated to advancing Japanese cuisine throughout the world, the series is authoritative, comprehensive, and wide-ranging in scope. The writing, design and photography of each volume meet the highest standards. And although the books are targeted primarily to a professional readership, serious amateur chefs will also find them to be an invaluable resource. *MUKOITA II, CUTTING TECHNIQUES* covers all the fundamentals of the subject, providing information that's necessary to understanding the cuisine and its cultural context. The book covers filleting, with sections on how to fillet many different kinds of small and long fish as well as shellfish: horse mackerel, sardines, eel, tiger prawns, lobster, crabs, clams and octopus, and more. Also included are recipes for each variety. At the end of the book is information about Japanese kitchen utensils, basic recipes and a glossary.

About the Author Founded in 2004 to support the advancement and spread of Japanese cuisine both in Japan and internationally, the Japanese Culinary Academy is engaged in educational, cultural, and technical research, as well as in disseminating the results of its research. JCA activities also include professional training, nutritional education and exchange programs for chefs around the world.