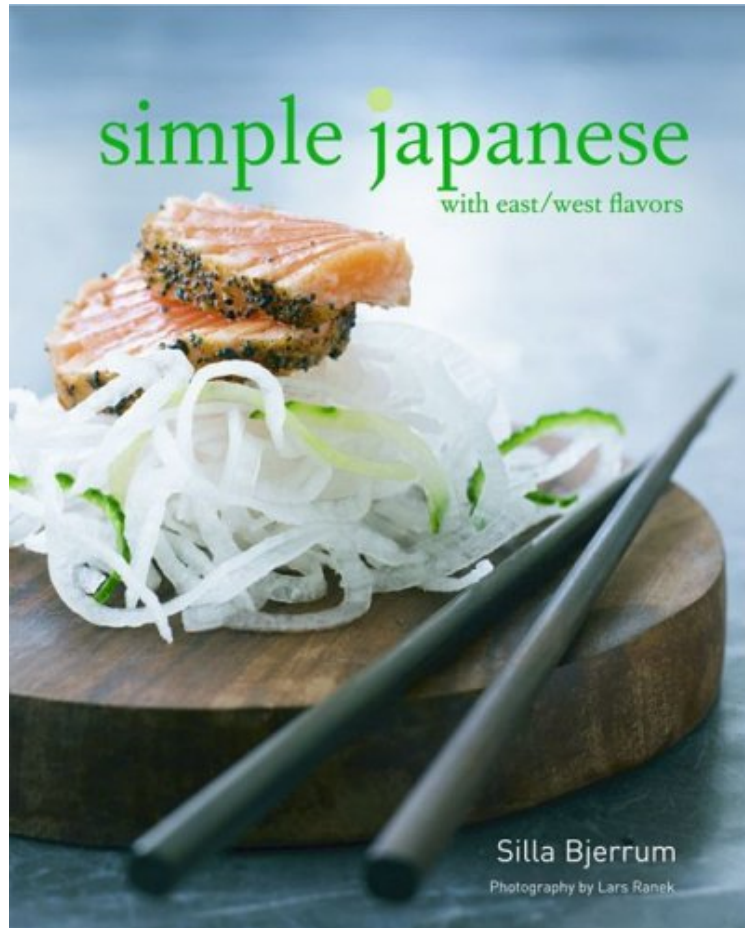


[Read now] Simple Japanese: With East/West Flavors

Simple Japanese: With East/West Flavors

Silla Bjerrum

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Silla Bjerrum : Simple Japanese: With East/West Flavors before purchasing it in order to gauge whether or not it would be worth my time, and all praised Simple Japanese: With East/West Flavors:

1 of 1 people found the following review helpful. Great RecipesBy DGVAll of my sisters and daughter own this book. The salads are especially delicious. Presentation is beautiful as well. We all love this book and highly recommend it to anyone who enjoys cooking with an Asian flair.

London-based executive sushi chef and entrepreneur Silla Bjerrum, best known as the cofounder of the Feng Sushi take-out chain, is committed to making sushi accessible to everyone and using simple, fresh ingredients. Her first cookbook, Simple Japanese, features more than 100 healthful, easy-to-follow recipes for Japanese. Calling upon the talent of photographer Lars Ranek, Simple Japanese demystifies sushi, sashimi, tempura, and noodle dishes; full-page photo-spreads guide readers in recreating their favorite dishes or testing out Bjerrum's suggestions for more unusual recipes. To simplify Japanese cooking, Bjerrum structures the book with the skill of a teacher creating a

syllabus ndash; starting with a list of essential kitchen tools. After revealing the secret to making flawless sushi rice, there's a section on choreographing sashimi. The sushi-nigiri section presents Thai-style gravadlax nigiri, a Scandinavian salmon sushi with an Asian twist. The chapter on sushi-maki include instructions on rolling traditional and inside-out, Bjerrum highlights a recipe for California sunset maki. Although traditional Japanese meals donrsquo;t end with dessert, readers will be delighted to learn that modern Japanese fusion does - green tea cheesecake with ginger biscuits is suggested. For readers who want to learn more about the ingredients in these Japanese fusion recipes, a resource is provided at the back of the book. Therersquo;s also a list of 12 U.S. stores that carry Japanese ingredients.

About the AuthorLondon-based, Denmark-born executive chef Silla Bjerrum founded the successful sushi chain Feng Sushi in London and teaches intensive classes on sushi making. With a masterrrsquo;s degree from Goldsmithrsquo;s College, she learned the art of sushi making by working as a sushi chef at several sushi restaurants both in the UK and in Japan. Her passion for Japanese food and culture led her to travel widely throughout Japan. Simple Japanese is her first book.