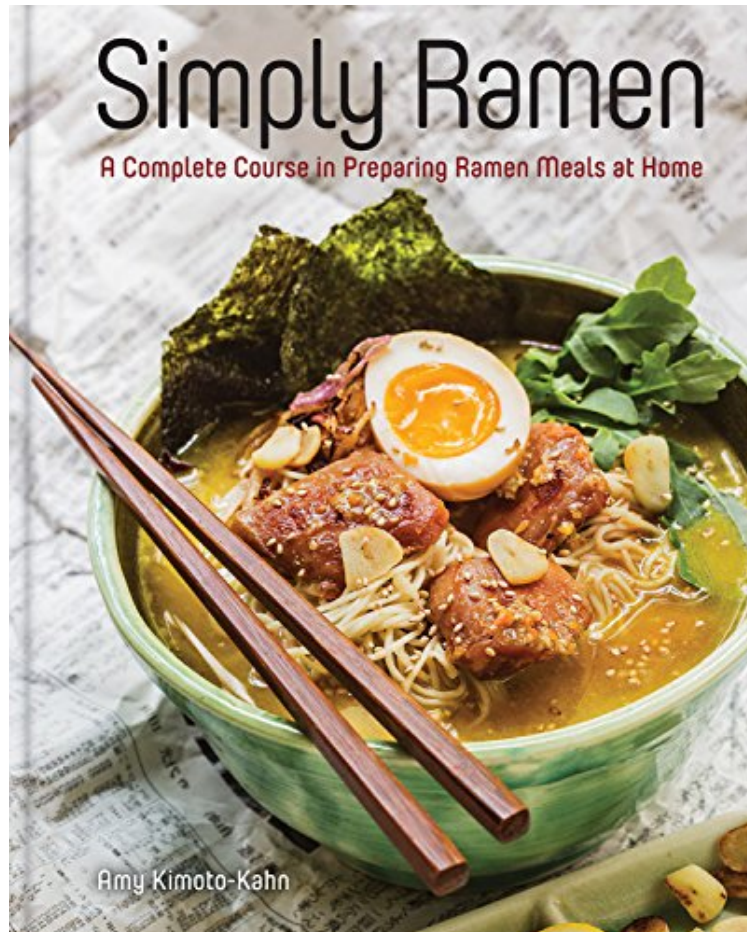


[Free and download] Simply Ramen: A Complete Course in Preparing Ramen Meals at Home

Simply Ramen: A Complete Course in Preparing Ramen Meals at Home

Amy Kimoto-Kahn

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Amy Kimoto-Kahn : Simply Ramen: A Complete Course in Preparing Ramen Meals at Home before purchasing it in order to gage whether or not it would be worth my time, and all praised Simply Ramen: A Complete Course in Preparing Ramen Meals at Home:

91 of 93 people found the following review helpful. Bring authentic ramen into your home and never have to rely on a restaurant againBy Lisa L.Having spent 10 years in Japan, I have developed a picky and discerning palate for Ramen. I also crave it at least once a week, and restaurants that serve up authentic ramen are very few and far between (trust me, we've tried several!) Amy Kahn's Simply Ramen recipes are the real deal. She outlines the process in making ramen from soup base (the Miso base is UNREAL... so rich and flavorful, with complexity and depth.. and it keeps for at least 10 days in the fridge if you make a full batch, and only gets better with time), noodles from scratch, and traditional toppings - my favorite, is the chashu (BBQ pork) that you braise in a soy-based liquid, that you can later re-

purpose for seasoned boiled eggs. Everything is fool-proof, and the options are limitless. I really like how she breaks the book into several sections - Beef, Pork, Vegetable, Seafood, and Spicy, so that it appeals to virtually any demographic. (Yes, you can enjoy ramen as a vegetarian too!) The outline of the book in a way mirrors the way you build out a bowl of ramen - a step-by-step process that you can customize and make your own. The best part, is that she introduces creative additions, such as chorizo, karaage (Japanese fried chicken), even lobster as specialty ingredients. Lastly, a bowl of ramen isn't complete as a Japanese meal, without a few sides. Whether it's age-dashi tofu, Japanese potato salad, or my personal favorite, "korokke" (or croquettes with potatoes and ground beef), Simply Ramen has everything covered. With the limitless possibilities, no bowl of ramen ever needs to be the same again! This book has immediately become a staple in my collection - the photos are mouth-watering, and Amy Kahn incorporates stories of her first journey with this book including a narrative of her family life and tour of Japan... it's a unique piece of art that has been thoughtfully curated and enables Japanese cuisine to be accessible by anyone. You won't regret this for yourself, or as an awesome gift for a friend.

8 of 10 people found the following review helpful. A complete course ... this is a book to teach you how

By M. J. Smith

Note the subtitle "A Complete Course in Preparing Ramen Meals at Home" as it is the key to this cookbook. Imagine your mother (or grandmother) as the master ramen cook. Note that the recipes are labeled at 3 levels of difficulty. While you still need a stool to reach the counter, you do level 1 toppings or sides. Then you get to start building ramen bowls when the ingredients are ready. Then you are trusted to mix the components of the soup - stock, flavoring base, fat - so you can use leftovers to build your own ramen snack. You progress to making the stocks, flavoring bases, and eventually master the noodles themselves. Then you move two or three times adjusting your ramen bowls to fit what is available in your new surroundings. Okay, except that you're no longer 4 years old, your mother hasn't the slightest idea of what makes a bowl of ramen great, and you are trying to learn it all - toppings, stock, flavoring base, noodles - to serve a trial bowl in three days. This is the book that will make that possible assuming you have access to appropriate produce, meat and groceries -- easy on the West Coast but not universally. And as an added bonus, it frequently offers non-ramen options for using many of the components so you are not relegated to a week of ramen or freezer-burned ramen. I did, however, knock a star off my rating because putting the pieces together is detailed only once as a general practice. What the book sorely needs is a single detailed walkthrough of making one of the ramen bowls starting at gathering the shopping list and ending at serving with explicit indications of where breaks (especially can hold for a day) occurs and why one sequences the elements in a particular order. Without this, some readers will be overwhelmed with the multitude of recipes required for a single bowl of ramen. The strength of the book is precisely that it is broken down into components so that one understands how to adjust to local conditions - I especially enjoyed the laksa (coconut based) and curry versions. I also appreciated recipes for salmon and sukiyaki versions that you might choose to serve over rice rather than in ramen noodle soup. I'm fascinated by the cold ramen recipes which open another use for ramen in summer outdoor settings. In short, this is the type of cookbook that for those of us who walk into our kitchen and see what is available before determining what's cooking and who walk into the market and buy the best produce and meat figuring we'll determine how it fits together later. It's not for a beginning cook but one needn't be far beyond beginner before its teaching style will help you become a better cook.

0 of 0 people found the following review helpful. Prepare to get hungry!

By Matt

Your going to get hungry when you look at the pictures in this book! Great recipes and there's so much more to Ramen than I knew.

Make delicious and healthy homemade ramen noodle recipes fast and easy! Whether you are cooking for one or twelve, Simply Ramen brings homemade ramen to your table with a delicious fusion of seventy recipes, including soup bases, noodles, toppings, and sides. Author Amy Kimoto-Kahn shows you how to put together a bowl of piping hot ramen in a myriad of ways with a choice of four soup bases, ramen noodles (homemade or store-bought), and traditional and non-traditional ingredients. Enjoy bowls of pork, chicken, and beef ramen. Or branch out with seafood, vegetarian, and spicy soups--and even cold ramen and a breakfast version topped with bacon and a poached egg. Make your soup base in advance and you have a quick, easy, and special midweek family meal. Try your hand at: Cheese Ramen-Chicken Meatball Ramen-Chorizo Miso Ramen-California Ramen with crabmeat, avocado, and cucumber-Crispy Greens Ramen with Swiss chard, kale, and Brussels sprouts

With easy-to-follow step-by-step instructions and mouthwatering photos, Simply Ramen will turn your kitchen into a ramen-ya for family and friends.

"Ramen, in all its many variations, starts out simple. A simple stock, a simple tare, and some simple noodles. It is from these simple roots that home chefs can let their imaginations run wild. Amy Kimoto-Kahn lays the groundwork in the first few pages of her debut cookbook, then gives the home ramen chef enough ideas to satisfy their slurp cravings for years to come." - Brian MacDuckston, Ramen Blogger (www.ramenadventures.com)

"The book is full of such wonderful ideas. I salute Amy Kimoto-Kahn! So many different styles and tastes, it's a great way to bring ramen to your table." - Tomaharu Shono, Ramen Creator (menya-shono.com)

"Amy was one of my best students, and I hope that her cookbook helps to spread ramen all over the world!" - Sensei Miyajima Rikisai, Miyajima Ramen School (Osaka,

Japan)