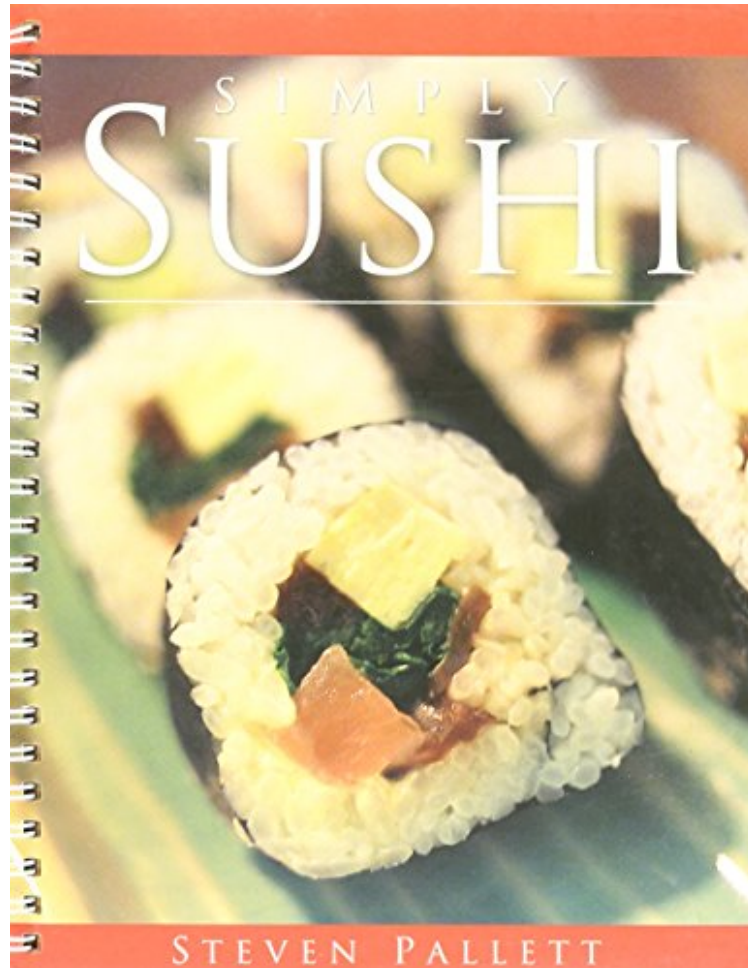


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Simply Sushi Book and DVD by Steven Pallett (2006) Ring-bound

Stephen Pallett

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Stephen Pallett : Simply Sushi Book and DVD by Steven Pallett (2006) Ring-bound before purchasing it in order to gage whether or not it would be worth my time, and all praised Simply Sushi Book and DVD by Steven Pallett (2006) Ring-bound:

2 of 3 people found the following review helpful. Book Review: Simply SushiBy Wayward SonWe're big fans of asian food. Japanese, Chinese, Thai. Recently I've bought a few cook books to help us learn how to make some of this stuff correctly.The latest one is Simply Sushi by Steven Pallett. It's a book that includes a DVD and a bamboo matt for rolling.Just finished watching the DVD. Very clear, easy to follow.This book gives a brief on the origins and the 4 basic types, then moves on to the essentials needed, including kitchen items basic ingredients, followed by specific recipes and complete how-to info for each type.It's all here, clearly simply explained, from choosing fish suitable for use to slicing techniques to presentation.Some common ingredients have been hard for us to find. May have to do some internet shopping to fill in the gaps for some recipes.From what I've been told by people who already know how to do this, a real key issue is in making sure you prepare the rice correctly. Pallett covers that in detail without the info

I can see that it'd be real easy to mess that up, LOL Having tried our hand at it, we are indeed finding getting the rice right a bit tricky. Something that will just take a bit more experience in the kitchen. The author is Australian (I'm American), so he left me one real reason to criticize the book DVD. Measurements. Being from Oz, he uses a lot of metric values, but not universally so. For example, when talking about rice he sometimes specifies cups, other times grams, other times tablespoons. Most recipe values are provided in metric, so it's probably going to be simpler to just make sure you have basic tools that measure in grams milliliters to save the hassle possible errors of converting. If making your own sushi at home is of interest to you I'd have to say I'd recommend this one. 0 of 0 people found the following review helpful. Five Stars By mnolan@primenet.com Michael G. Nolan It really met my expectations. 0 of 0 people found the following review helpful. Four Stars By Robert W. Kaneok

Written by an Asian chef. Published in Australia. First published in this format with a DVD in 2006 by Hinkler Books. Includes origins and types of sushi. Gives instructions for kitchen utensils and delicious recipes to preserve maximum flavors of the earth and sea. Paperback with a sturdy metal ring binding so pages lay flat when book is opened. Beautifully colored pictures illustrate the recipes.