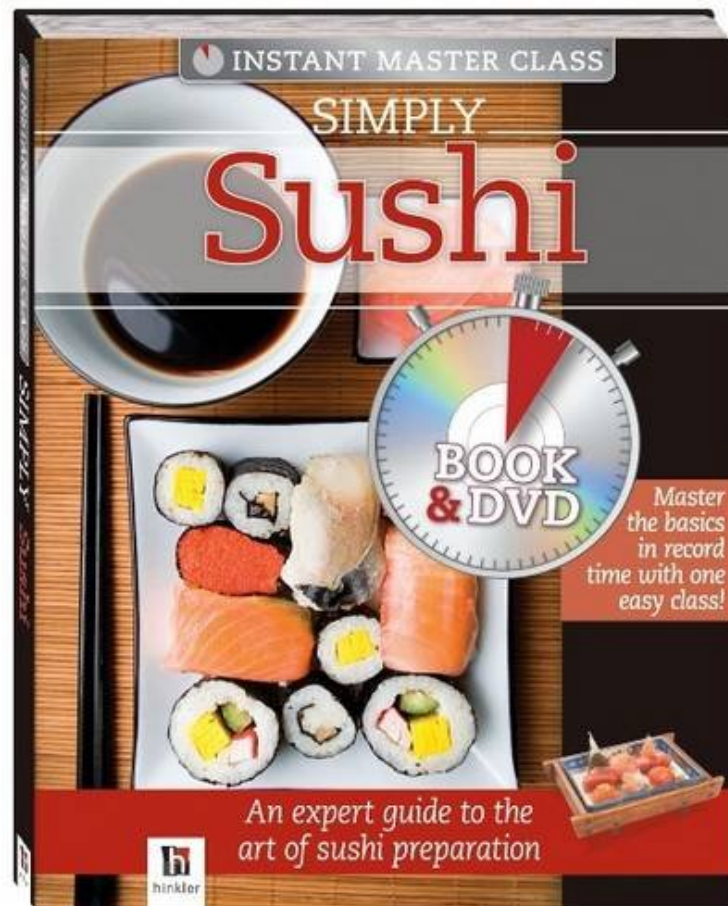


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## Simply Sushi Book and DVD (PAL) (Instant Master Class)

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**From Hinkler Books : Simply Sushi Book and DVD (PAL) (Instant Master Class)** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Simply Sushi Book and DVD (PAL) (Instant Master Class):

0 of 0 people found the following review helpful. Great book, price, service By Tim Terrific cookbook, price, and service. This book was in new condition for an unbelievable low price. I am learning about the forms and process of making sushi, and this was one of 3 books I bought on the topic. Haven't had time to watch the video yet, but the book itself is very good. 0 of 0 people found the following review helpful. Excellent set at an excellent price By My Spanish name is Clara Excellent book and DVD. Extremely reasonable price for a quality well-made set. The book is great by itself, but the DVD is essential because you see the techniques in action (as sushi requires lots of techniques). The combination of book and DVD gave me a good grasp of the basics of sushi. The author also made it look easy and doable. DVD-The author explains each step thoroughly and clearly, and each step is shown clearly and up-close in the DVD. A lot of techniques are involved, some by common sense, and some I really didn't think of, and he goes through

all of them.-His voice is clear. The background music is soft in the background, not distracting like some other cooking DVD's.-Each movement is precise and efficient, nothing wasted. He makes it look do-able and easy.BOOK- Clear language, lots of nice colored photos of the steps, ingredients, and what the final dish should look like-Basic recipes to give you a repertoire of various types of sushi (Nighi, maki, oshi, sashimi, etc.), as well as more details that the DVD doesn't go into-Explains how to choose, present and how to eat.The author is has bit of an Australian accent. But all measurements are "American".