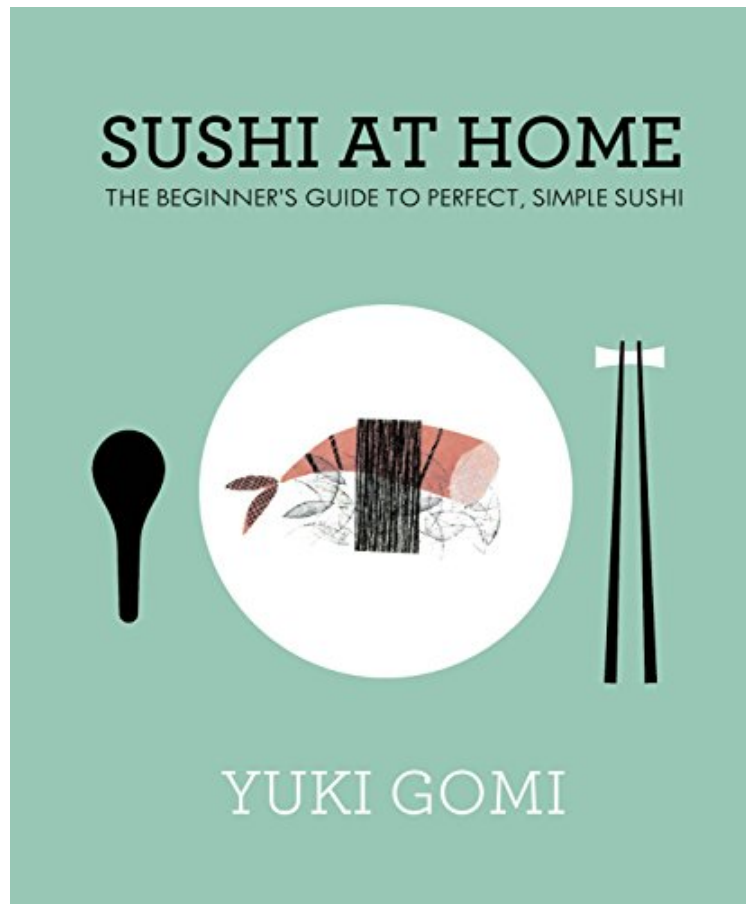


[Ebook free] Sushi at Home: The Beginner's Guide to Perfect, Simple Sushi

# Sushi at Home: The Beginner's Guide to Perfect, Simple Sushi

Yuki Gomi

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#2885120 in Books PENGUIN GROUP 2013-12-01 2013-07-30Original language:EnglishPDF # 1 9.50 x .83 x 7.75l, 1.75 #File Name: 0241145643176 pagesPENGUIN GROUP | File size: 44.Mb

**Yuki Gomi : Sushi at Home: The Beginner's Guide to Perfect, Simple Sushi** before purchasing it in order to gage whether or not it would be worth my time, and all praised Sushi at Home: The Beginner's Guide to Perfect, Simple Sushi:

0 of 0 people found the following review helpful. Fun and accessible!By K TeoThe delightful illustrations in this book sum up the easy feel that Yuki has attempted to create in getting readers to start making sushi. Any easy read that lowers the barrier to having fun making sushi. Perfect as a gift!

Yuki Gomi's Sushi at Home is a beautifully designed cookbook that will show, for the first time, how easy it is to make sushi at home Do you love buying sushi for lunch, enjoy eating at Japanese restaurants for dinner, but think sushi is too difficult to make at home? Well, think again! In Sushi at Home, Japanese chef and sushi teacher Yuki Gomi shows you just how easy - and inexpensive - making delicious and beautiful looking sushi can be. Learn: - Everything you need to know about how to buy and prepare fish, from salmon to scallops, from tuna to mackerel. - The joys of cling film and the technique of rolling step-by-step and why a hairdryer is essential for making the all-

important perfect sushi rice. - Clever alternatives to traditional sushi styles (handball sushi; vegetarian sushi; soba sushi). - Fresh twists on classic recipes (miso soup with clams; prawn salad with tahini mustard dressing). Sushi at Home is all you need to master the art of making light, delicious and healthy sushi in your own kitchen. Yuki Gomi is a Japanese chef who has taught thousands of people how to make their own sushi. After studying at Le Cordon Bleu in Chicago, she trained under a master noodle chef, before moving to London and beginning to teach Japanese home cooking classes. Sushi at Home is her first book. [www.yukiskitchen.com](http://www.yukiskitchen.com)

Proves that sushi shouldn't be something to be afraid of . . . in fact a few new simple-to-acquire skills are all we need \* Top Sante \* Cookery teacher and author Yuki Gomi dispels the myths about the Japanese speciality - all you need is good fish, a good supermarket . . . and a hairdryer \* Observer Food Monthly \* About the Author Yuki Gomi is a Japanese chef who has taught thousands of people how to make their own sushi. After studying at Le Cordon Bleu in Chicago, she trained under a master noodle chef, before moving to London and beginning to teach Japanese home cooking classes. Sushi at Home is her first book. [www.yukiskitchen.com](http://www.yukiskitchen.com)