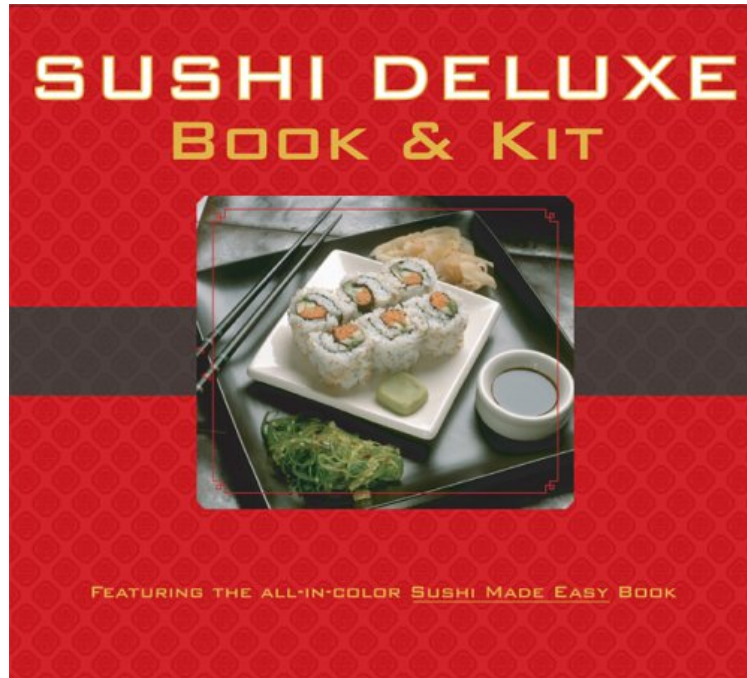


## Sushi Deluxe Book Kit

*Kumfoo Wong*

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#1780924 in Books 2006-11-28 Original language: English PDF # 1 3.94 x 10.36 x 8.98l, #File Name: 140272938380 pages | File size: 55.Mb

**Kumfoo Wong : Sushi Deluxe Book Kit** before purchasing it in order to gage whether or not it would be worth my time, and all praised Sushi Deluxe Book Kit:

0 of 0 people found the following review helpful. A decent starting point By Ark1836 Like most people buying this product, I purchased it to learn to make sushi. I've generally failed so far. I'm not sure whether to blame the book or blame me. Ultimately, I blame me. This is a decent starting point to begin learning, but this is not the end all and be all. 1 of 1 people found the following review helpful. I got a refund and ordered another because the product itself is very cool. The second one came in perfect condition By Adrienne Adelberg The first time I ordered this it arrived torn and practically in pieces. I got a refund and ordered another because the product itself is very cool. The second one came in perfect condition. The sushi book inside is GREAT! It has common ingredients, many large pictures, and easy-to-follow steps. It has three drawers that open up, one for the book, one for chopsticks and one for a roller and other items. The kit looks fancy from the outside. It was a perfect gift for my ten-year-old cousin's birthday. It was right at his level, and has room for growth! 3 of 3 people found the following review helpful. Great Gift - But Tips to Know Before Buying By Compay I purchased this starter kit from for myself, but it also makes a terrific gift for sushi-lovers. But keep in mind that whomever you give the kit to will still need to shop for a few extras, they won't be making rolls right away (at least not the traditional kind). Here are a few extras you can get that will save friends and family a trip to Whole Foods or an Asian grocery store: \* Rice Vinegar (required for sushi rice) \* Short-Grain Rice \* Soy Sauce \* Sesame Seeds \* Nori (seaweed sheets) At a minimum, they will need the rice vinegar to make rolls in the same style as done in sushi restaurants. You can also do them a favor and buy some saran-wrap to make the bamboo rolling mat easier to use, with no need for cleaning. Enjoy the sushi!

Making sushi is the culinary art of beautifully presenting colors, textures, and subtle flavors to yield unmatched sensations. Now anyone can become a sushi chef who creates dishes that taste and look magnificent. From the best book on preparation to the equipment needed to carry it out, this kit has everythingmdash;except the fish! Start with Sushi Made Easy. This guide reveals how to make a feast and is itself a feast for the eyes, with exquisite line drawings and luscious photography that show exactly how to prepare each perfect piece of sushi. Then get to work serving with one 9" x 10" top-quality bamboo rolling mat, one 5-piece plastic rice mold, four pairs of black and gold lacquer chopsticks, four ebony-stone chopstick rests, and two lovely ceramic plates for dipping sauce.

PRAISE FOR SUSHI MADE EASY: