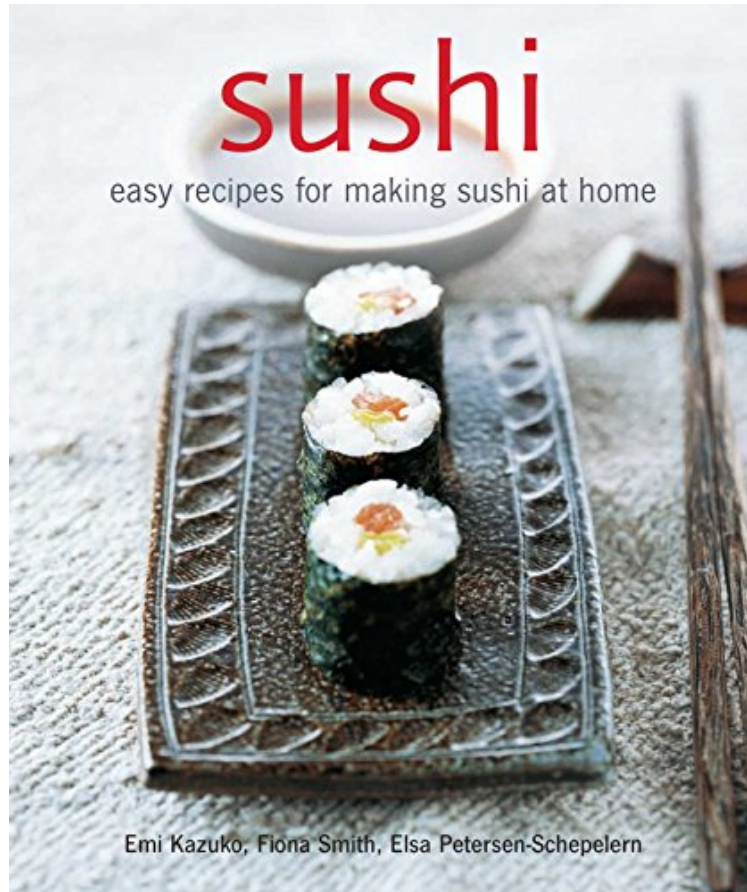


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Sushi: Easy recipes for making sushi at home

Emi Kazuko, Fiona Smith, Elsa Petersen-Schepelern
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Emi Kazuko, Fiona Smith, Elsa Petersen-Schepelern : Sushi: Easy recipes for making sushi at home before purchasing it in order to gage whether or not it would be worth my time, and all praised Sushi: Easy recipes for making sushi at home:

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Sushi is delicious as a quick snack or as part of a more substantial Japanese dinner and makes perfect fingerfood. The term 'sushi' is used for dishes based on 'sumeshi', meaning vinegared rice, the most vital part of sushi-making. This book explains how to cook the rice perfectly. Start with simple rolled sushi using classic ingredients such as cucumber, tuna or salmon. Once you've mastered the easy ones you can explore more adventurous variations. The recipes use easy-to-find ingredients, including everything from spinach, asparagus and carrots to shrimp, crab and smoked salmon. If you thought making sushi was strictly for the professionals, Sushi will amaze you. With these recipes you will never eat ready-made sushi again. There are also recipes for sashimi and the

miso soups that traditionally end a sushi meal as well as others for making great accompaniments, like fabulous pickles and three ways with wasabi. You can have parties where you provide the ingredients and guests make up their own hand rolls from their favorite ingredients, or you can do it for themmdash;it takes no time at all! This is really easy party food, healthy snack food, and great food for kids.

About the AuthorEmi Kazuko is a Japanese food writer and journalist based in London. She attended the prestigious Tokyo Kaikan Cookery School and is proficient in Japanese, Chinese, French and Italian cooking. Her aspiration is to make Japanese easy home cooking part of our daily diet. Fiona Smith is an award-winning food writer and food stylist. She is deputy food editor of Cuisine magazine, in which her recipes and travel stories feature on a regular basis. She runs a successful food styling business and is the author of several cookbooks including Beets, Leaves and Limes, Pates and Terrines, Fondue and Dim Sum. Elsa Petersen-Schepelern was a Danish-Australian food writer based in London.