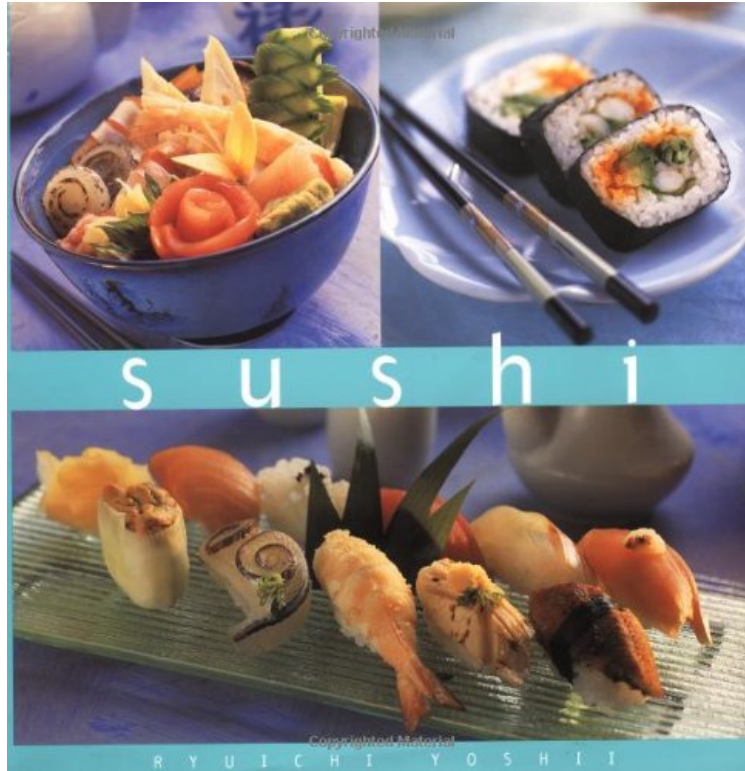



[Download pdf] Sushi (Essential Kitchen Series)


Sushi (Essential Kitchen Series)

Ryuichi Yoshii

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#785478 in Books Kitchen Supply 1999-03-15 1999-03-15 Original language: English PDF # 1 9.50 x .50 x 9.00, 1.51 #File Name: 962593460X112 pages Written by Ryuichi Yoshii, a respected Japanese sushi chef Filled with elegant photographs and step-by-step instructions Includes information on the history and health benefits of sushi Learn how to make perfect sushi rice, select the freshest fish, and decorate the plate with beautiful vegetable garnishes Practical guide for both beginners and experienced cooks | File size: 55.Mb

Ryuichi Yoshii : Sushi (Essential Kitchen Series) before purchasing it in order to gauge whether or not it would be worth my time, and all praised Sushi (Essential Kitchen Series):

34 of 34 people found the following review helpful. For sushi at home start here! By Ryan J Cross This book is the start of something beautiful if you love sushi. Tried it at the restaurant but would love to save money and have fun by making your own? This book gives you the start you need. It covers all the basics; ingredients and their selection, techniques and style points of this artistic food. If you are in a city with a Japanese market or have online access to the ingredients then this book will show you how to tastefully employ them! 0 of 0 people found the following review helpful. Sushi cookbook By Galaxy 1 Sushi book has all of the basics and good pictures. A great beginners book. 2 of 2 people found the following review helpful. A gorgeous book with great information By CJAs a complete sushi-making newbie, I was hoping to find a book that would walk me through, step-by-step, the process of making sushi, preferably with lots of illustrations to help me along. This book is that, and then some: with gorgeous, colorful photography, this cookbook is practically a coffee-table book as well. It may not make you an instant expert (it's harder than it looks!), but it will definitely inspire you to get in your kitchen and give it a try! The book was a bit thinner than I expected

(yes, I know, I should have read the specs) and the hand roll technique could have been explained a little better, but it is fairly complete, covering fish preparation, basic rice and variations, rolls, "getting creative", soups, and garnishes, as well as serving and presentation tips - everything you need to create a delicious sushi meal at home. Over all, an excellent buy.

An art form in Japan, sushi is not only beautifully presented but healthy and delicious. Fresh and delicious, sushi is one of the healthiest foods you can eat, as it's low in fat and high in essential vitamins and minerals. Aesthetically pleasing, sushi is also surprisingly simple to make. From traditional hand-rolled sushi to the modern sushi in a bowl, this sushi cookbook will show you how to make these elegant dishes with ease. Step-by-step instructions and photographs show how to make a variety of sushi and sashimi. Also found in Sushi is information on the history and the healthy benefits of Japanese sushi, as well as directions on using sushi-making tools, making perfect sushi rice, how to cut vegetables and decorations, and selecting fresh fish. Sushi recipes include: Nigiri Vegetable Sushi Sushi in a Bowl California Rolls Thin Rolls All the recipes in Sushi are easy to follow and are suitable for both beginners and experienced cooks. Filled with elegant and stylish photographs, this sushi book is a must for your collection.

From the Inside Flap