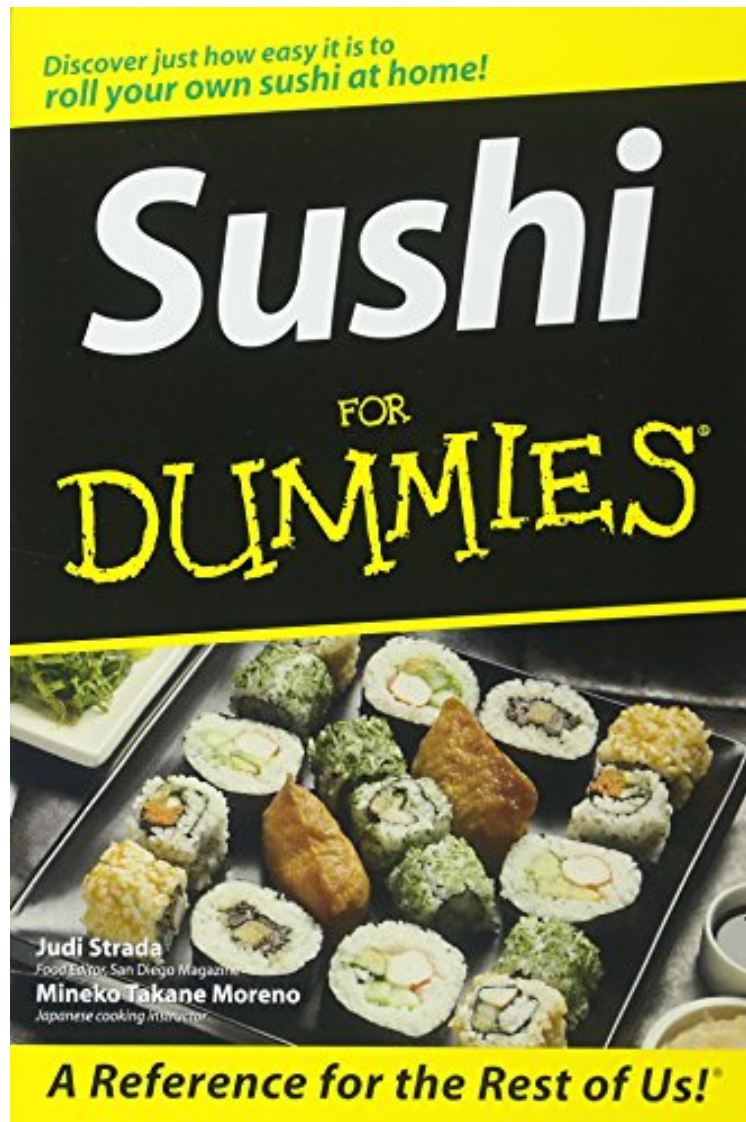


[FREE] Sushi For Dummies

Sushi For Dummies

Judi Strada, Mineko Takane Moreno
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Judi Strada, Mineko Takane Moreno : Sushi For Dummies before purchasing it in order to gage whether or not it would be worth my time, and all praised Sushi For Dummies:

1 of 1 people found the following review helpful. Awesome beginner bookBy kasimon02I decided to try making Sushi for the first time. I ordered this product as well as Sushiquik Sushi Making Kit Fun Easy . The book is very easy to read and the chapters that they break the information into is fantastic. I used several of the recipes in the book and found them very easy to follow and they were all delicious. The information was a little overwhelming at first, but taking my time to read through each section that I was interested in made it easy to use. I would say that 'prepping' was

a big part of making the sushi. So make sure to set aside a lot of time to get everything together and prepared. After a couple of times making the sushi it became much easier to do. 1 of 1 people found the following review helpful. All around great book! By Deann Oliver I ordered this along with a sushi making kit for my son for Christmas. He loves sushi and wanted to learn how to make his own. This book is a great resource! He loved all of the aspects this book covers, from choosing the right ingredients, the right types of fish, as well as how to make the perfect sticky rice. It really is perfect for beginners and it has great recipes too. I was going to buy one of the fancy recipe books but went with recommendations in previous comments about this book. So glad I did. I think the other books would have been too upscale for what he was looking to do. Maybe down the road, but this one was perfect for now! 8 of 9 people found the following review helpful. Well-written and informative By Melanie I used this book to make sushi over the weekend and found it to be very instructive and simple to use (as well as humorous and pleasant to read). I followed the directions for making the rice on the stove top and it turned out perfect! The detailed maki-rolling instructions/diagrams were easy to follow, and my rolls ended up looking (and tasting) great! My friends were all impressed. I also learned a ton about the cultural aspects of sushi that I didn't know before, and I considered myself fairly knowledgeable. The only reason I give four stars instead of five is that I didn't feel there were enough recipes for different types of rolls, or nearly enough pictures. But the focus of this book is on technique and the process of making sushi (not necessarily recipes) and for that it was invaluable. I plan to purchase another book to use solely for recipes. Side Note: The only other special equipment I purchased was the Joyce Chen Sushi Mat and Rice Paddle Set. You can make great sushi using the techniques in this book without buying a lot of extra kitchen gadgets. I turned my rice out onto a large plastic bowl and it worked great.

Demystify the sushi bar experience Stuffed with tips and tricks - you'll roll, press, and mold sushi like a pro! From rolling sushi properly to presenting it with pizzazz, this book has everything you need to know to impress your friends with homemade maki-sushi (rolls) and nigiri-sushi (individual pieces). You'll find over 55 recipes from Tuna Sushi Rice Balls to Rainbow Rolls, plus handy techniques to demystify the art of sushi making - and make it fun! Discover how to: * Find the right equipment and ingredients * Understand the special language of sushi * Make fragrant sushi rice * Prepare vegetarian and fish-free recipes * Dish up sushi-friendly drinks and side dishes

From the Back Cover Demystify the sushi bar experience Stuffed with tips and tricks – you'll roll, press, and mold sushi like a pro! From rolling sushi properly to presenting it with pizzazz, this book has everything you need to know to impress your friends with homemade maki-sushi (rolls) and nigiri-sushi (individual pieces). You'll find over 55 recipes from Tuna Sushi Rice Balls to Rainbow Rolls, plus handy techniques to demystify the art of sushi making – and make it fun! Discover how to: Find the right equipment and ingredients Understand the special language of sushi Make fragrant sushi rice Prepare vegetarian and fish-free recipes Dish up sushi-friendly drinks and side dishes About the Author Mineko Takane Moreno, born and raised in Tokyo, received her degree in French literature. Her love of food has inspired a lifelong education in many cuisines, including Japanese, Chinese, French, and Italian. Moving to San Diego in 1973, she began teaching Japanese cuisine, with a specialty in sushi. She currently teaches dozens of sushi classes a year at seven culinary schools, including Macy's, Williams-Sonoma, and Sur la Table. Mineko consults with restaurants wishing to put sushi and other specialties on their menu. Her culinary work has been featured in numerous print publications and on television and radio shows. She is a member of the International Association of Culinary Professionals. Judi Strada has a bachelor's degree in Russian studies, which led her to study other cultures through their foods. She was the food consultant and spokesperson for The Sheraton World Cookbook and The Culinary Festival Cookbook and coauthor of The Best of San Diego. She is a frequent cooking guest on television and radio shows on both coasts. Judi, an award-winning writer, is currently food editor of San Diego Magazine; kitchen garden editor of Garden Compass Magazine; and a member of the Authors Guild, the American Federation of Television and Radio Artists, the International Association of Culinary Professionals, and the James Beard Foundation. She is founding president of Les Dames d'Escoffier, San Diego.