

## Sushi Made Easy Book Kit

*Kumfoo Wong*

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

1 of 3 people found the following review helpful. Great Book for BeginnersBy CymryI was really pleased with this book. I love sushi and didn't have a clue how to make it. This book explains it all, and the photos are both helpful and beautiful.My one nit, which is why I don't give it 5 stars, is that it presents a very traditional way of preparing the rice for Nigiri. If I followed the instructions, I would either be preparing a dinner for 5 or more people, or throwing away tons of perfectly cooked rice every time I wanted to prepare sushi for myself and/or a guest.A simple, economical method of preparing the rice for dinner for one or two people is needed here.0 of 0 people found the following review helpful. Sushi NewbBy K J hearts;I bought this book because I was interested in making my own sushi and be creative with it. The recipes are very detailed and very easy to follow. The pictures to how you're supposed to make/prep the rolls are interesting.0 of 0 people found the following review helpful. Nice GiftBy mazGood Beginner's book and nice gift. I still have difficulty with the bamboo mats.

More than 300,000 Sushi kits sold!!"A bright, easy little volume...even shows how to set a proper Japanese table. Use the book for its techniques."mdash;The New York TimesA beautiful aesthetic experience; sensuous, tactile color photographs on almost every page."mdash;Publishers WeeklyAll you need except the fish! Making sushi is a creative act of beautifully presenting colors, textures, subtle flavors, and unmatched sensations. Now you can become that "painter on the plate," a sushi chef who creates dishes that taste and look magnificent. From the best book that teaches you the culinary art to the equipment needed to carry it out, this kit has everything. Start with Sushi Made Easy, the guide that not only reveals how to make a feast, it is a feast for the eyes. Exquisite line drawings and luscious photography show in detail how to prepare each perfect piece of sushi, such as nigiri-sushi out of fish and

vinegared rice, thick futomaki, a battleship wrap stuffed with roe, inside-out rolls, and soups. There's even advice on setting an eye-catching table. Plus:

- 4 pair of bamboo chopsticks to eat your delicacies
- 2 bamboo Sushi preparation mats (8-1/4" x 9-1/2")
- 1 bamboo rice paddle

From Publishers Weekly Preparing sushi is intimidating to most Americans, not least because it requires meticulous attention to presentation, as well as an intricate and subtle understanding of textures and tastes. In *Sushi Made Easy*, Michele Gomes and Noel Cottrell demystify one of the urbanite's favorite foods, outlining the necessary utensils, equipment (yes, readers should get one of those cool bamboo rolling mats) and main ingredients, and explaining how to cook the sticky rice exactly right and how to buy and cut the fish. They guide the reader through the process of preparing nigiri-sushi (fish served over balls of rice), then explain how to make sushi rolls, inside-out rolls (rice outside the seaweed), hand rolls, California hand rolls, rolled sweet omelets and clear soups, concluding with the all-important setting of the table. Fittingly, the book is a beautiful aesthetic experience; sensuous, tactile color photographs appear on almost every page. Copyright 2001 Cahners Business Information, Inc. About the Author Michele Gomes is a food writer who also heads up her own design studio, Ching-Chong-Cha, in South Africa.