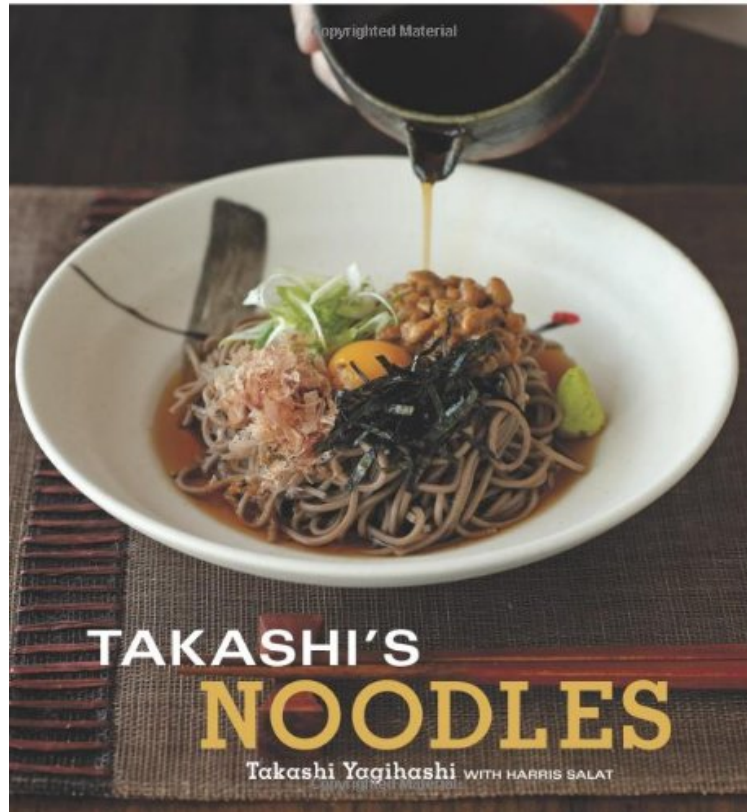


Takashi's Noodles

Takashi Yagihashi, Harris Salat

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#289402 in Books Ten Speed Press 2009-03-03 2009-04-01 Original language: English PDF # 1 9.50 x .70 x 9.101, 1.66 #File Name: 1580089658176 pages | File size: 25.Mb

Takashi Yagihashi, Harris Salat : Takashi's Noodles before purchasing it in order to gage whether or not it would be worth my time, and all praised Takashi's Noodles:

9 of 9 people found the following review helpful. Noodles and more noodles By Michael C. Nicely written and illustrated book for the Asian hobby chef. The text is easy to understand and you know what your dish is supposed to look like when served. While not always attainable the presentation of the noodles can be your goal. Many Asian cookbooks either require exotic ingredients not readily available or feature presentations only Iron Chef Morimoto could design. Takashi's Noodles provides recipes that the hobby chef can manage, presentations that can be your goal and a nice variety of noodle dishes. 3 of 3 people found the following review helpful. Great cookbook By playerX This is a great cookbook with a wide variety of recipes. In addition to great Japanese noodle recipes the chicken Yakitori recipe has become a standard that I make frequently. The recipe for braised pork belly is also excellent, and something I've repurposed in a lot of other recipes. Since this is a Japanese cookbook you'll have to find some ingredients that aren't common to most grocery stores, although I found that Asian markets around me carried everything I needed (most ingredients are also available online). I've started keeping Dashi and Kombu around the house all the time, and they've become regular ingredients in my cooking. All in all a great book! 0 of 0 people found the following review helpful. I am learning to make ramen this book was fun! By Pamela Lots of different ways to prepare? noodles. I am

learning to make ramen this book was fun!

A collection of 75 recipes from James Beard Award-winning chef Takashi Yagihashi for both traditional and inventive hot and cold Japanese noodle dishes. Combining traditional Japanese influences, French technique, and more than 20 years of cooking in the Midwest, James Beard Award-winning chef Takashi Yagihashi introduces American home cooks to essential Japanese comfort food with his simple yet sophisticated recipes. Emphasizing quick-to-the-table shortcuts, the use of fresh and dried packaged noodles, and kid-friendly dishes, Takashi explains noodle nuances and explores each style's distinct regional identity. An expert guide, Takashi recalls his youth in Japan and takes cooks on a discovery tour of the rich bounty of Japanese noodles, so readily accessible today. Takashi's exuberance for noodles ranging from Aje-Men to Zaru is sure to inspire home cooks to dive into bowl after soothing, refreshing bowl. "A wonderfully talented chef." --Chef Eric Ripert "Noodle fans with a stocked pantry will find plenty to slurp about." -- Publishers Weekly

From Publishers Weekly Expertly synthesizing his experience in French, American and Japanese kitchens, James Beard Award-winning chef Yagihashi gives noodle-philiacs 75 inventive, appetizing reasons to drop the take-out and roll up their sleeves. Divided by noodle type (ramen, soba, udon, somen, other Asian noodles and pasta), offerings like sake-steamed chicken with ramen, beef short ribs served with chewy saifun bean threads, and classics like Pad Thai and pho, all showcase the versatility of the simple noodle. International riffs like Soba Gnocchi with Celery Root Foam, Cassoulet of Crab, Kimchi and Harusame and the down-home comfort of Corned Beef with Rice Noodles exemplify Yagihashi's global approach. Instructions for making one's own soba noodles, egg pasta and somen (as well as six dipping sauces) complete the roundup, and sticklers for detail will be pleased that Yagihashi is not one to cut corners. Though it contains recipes for practically every skill level and taste, cooks without access to a well-stocked Asian grocery are likely to wind up frustrated. Noodle fans with a stocked pantry will have plenty to slurp about. 40 color photos. Copyright © 2013; Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. "Noodle fans with a stocked pantry will find plenty to slurp about." -- Publishers Weekly Takashi has "given us what's become a rarity: a cookbook that is equal parts timely, useful, and pretty." -- Chicago Magazine From the Publisher * A collection of 75 recipes from James Beard Award-winning chef Takashi Yagihashi for both traditional and inventive hot and cold Japanese noodle dishes. * Showcases Takashi's knack for blending innovative techniques with local ingredients and noodle styles like ramen, soba, udon, somen, and rice noodles--plus complimentary appetizers and distinctly Japanese interpretations of pasta. * Takashi's eponymous restaurant was recently voted Best New Restaurant by Chicago Magazine.