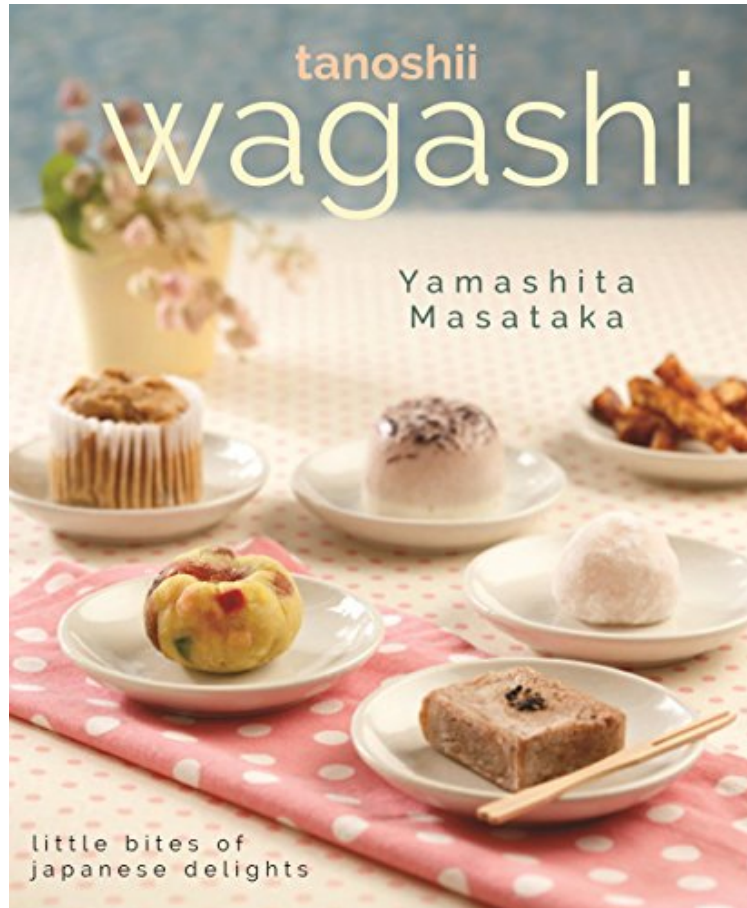


[Free read ebook] Tanoshii Wagashi: Little Bites of Japanese Delights

Tanoshii Wagashi: Little Bites of Japanese Delights

Yamashita Masataka

*DOC | *audiobook | ebooks | Download PDF | ePub*



[Download](#)

[Read Online](#)

#954427 in Books imusti 2015-01-07Original language:EnglishPDF # 1 10.03 x .41 x 8.351, .0 #File Name: 981451649X144 pagesMarshall Cavendish International Asia Pte Ltd | File size: 45.Mb

Yamashita Masataka : Tanoshii Wagashi: Little Bites of Japanese Delights before purchasing it in order to gage whether or not it would be worth my time, and all praised Tanoshii Wagashi: Little Bites of Japanese Delights:

3 of 3 people found the following review helpful. Make basic wagashiBy PersimmonWagashi often uses a lot of seasonal ingredients as the world of wagashi often reflects the four seasons in Japan. However, even though the recipes in this book do incorporate seasonal ingredients such as strawberry, pumpkin, and tomato, they did not use other traditional fruits such as kumquats, peaches or persimmons. Also, to my disappointment, there was no recipe for sakura mochi either, which is one of my favorite wagashi. That being said, there are lot of good recipes here. The author teaches you how to make basic wagashi and wagashi components such as dango and red bean paste. There are also some interesting twists such as red bean panna cotta and milky strawberry mochi. Meanwhile, most of the instructions are clear and simple to understand. There are also a few good albeit small step-by-step photos that tell you what to do. In addition, the book's format is sleek and sophisticated and the photos are very beautiful. Overall, the book is pretty good even though the variety of recipes is limited. 0 of 0 people found the following review helpful. LovelyBy Kindle CustomerSuch a lovely book filled with Japanese treats that I've always been curious about. Beautifully laid

out and clearly explained to a non Japanese person like me. Such a gem!
0 of 3 people found the following review helpful. Five Stars
By Customer Thanks

A treat not just for the taste buds, but also for the other senses, these delightful Japanese confections known as wagashi were traditionally prepared according to the season, to be savoured with tea, as a snack during the day. Made using various types of sweet bean pastes, flours and gelatin, these delicate treats are now widely enjoyed throughout the day, and make ideal gifts whatever the occasion. Discover the delectable world of Japanese wagashi from traditional favourites to new creations with this inspiring collection of recipes from the talented Chef Yamashita Masataka.

About the Author Chef Yamashita Masataka was trained in Tsuji Culinary Institute, a well-known and respected culinary institute in Osaka, Japan, then went on to work at various patisseries around Japan. Ten years later in 2001, chef Yamashita started his own patisserie in Nara, Japan, which quickly became one of the top patisseries in Nara. Eight years later, yearning for new challenges and a change of scenery, chef Yamashita moved to Singapore where he took charge of the kitchen at Patisserie Glaceacute;, quickly turning it into a haven for delightful cakes and pastries. Chef Yamashita soon saw an opportunity to revive his patisserie from Japan. He has recently opened a bakery in Tanjong Pagar under his name, Chef Yamashita in June 2014. This is chef Yamashita's second cookbook. His first cookbook, Tanoshii received rave reviews and continues to be a bestseller.