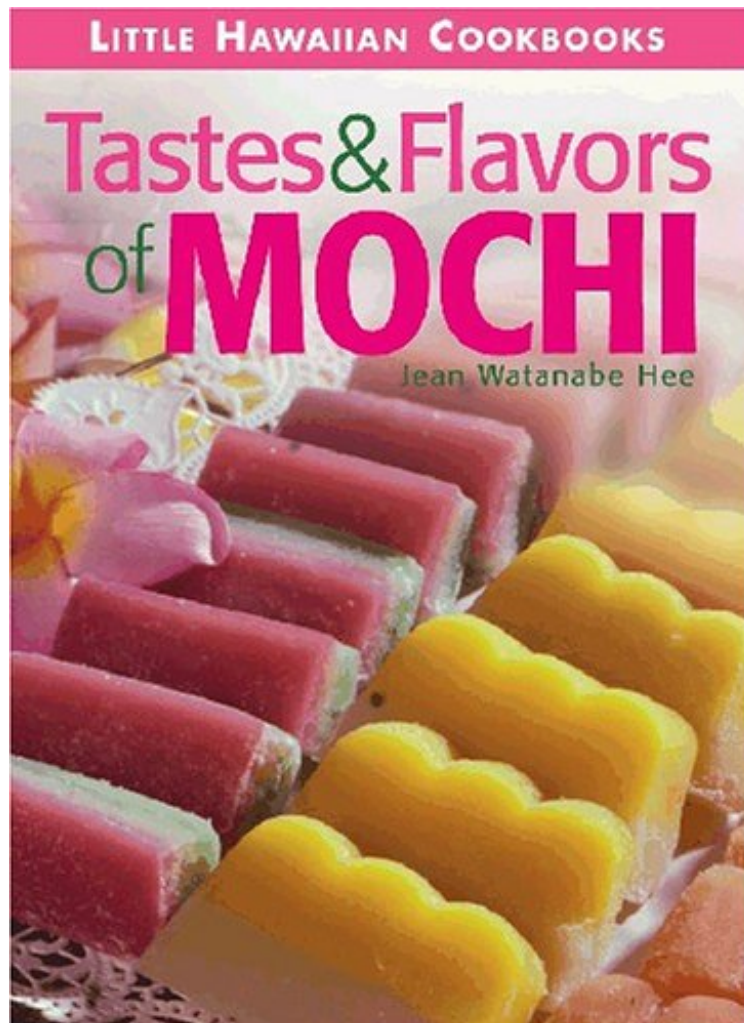


Tastes Flavors of Mochi

Jean Watanabe Hee

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Jean Watanabe Hee : Tastes Flavors of Mochi before purchasing it in order to gauge whether or not it would be worth my time, and all praised Tastes Flavors of Mochi:

1 of 1 people found the following review helpful. Hardcover mochi recipe book. I love it. By BBQ Corn Chips The Tastes Flavors of Mochi is a nice mochi cookbook with a lot of very good recipes. Finding a book on mochi recipes is not easy to come by. I think some good work went into this book. And, it is nice that someone was willing to make such an effort to offer their recipes on these lovely treats. The diversity of the recipes is wonderful. There as many pictures or photos as I would have like for a cookbook on making desserts and treats. The book is kinda light being only 64 pages. But, it is available in hardcover which is a big plus for me. I like buying books in hardcover. I feel a book should be solid and firm. Paperback cookbooks are okay, but they fall apart eventually. And, the page corners

wear quickly. Hardcover books last a long time. They also present well on the bookshelf. The book is on the small-side of books. It measures approximately 5" x 6". You can always make adjustments to the recipes to your liking, and you can experiment on your own to create new recipes that you and your family will enjoy. Like all recipes, I think they are a guide. It starts off as a guide to teach you a method to reach a goal. After that, it is up to you and your imagination. Not everyone will like things the same way, so go for it and experiment. You will more than likely find your own new recipes that for you and your family may be better than what you have in the book. I recommend this mochi recipe book for its contents and the fact it is available as a hardcover. It would have been nice if there were more recipes, but it would probably cost a lot more being a hardcover book. But, I would have paid for it anyways. There is a companion book from the same author. I recommend that book as well. It is called Hawaii's Best Mochi Recipes. Hawaii's Best Mochi Recipes 11 of 11 people found the following review helpful. What a cute little book. By LI'm not sure what the other reviewers are complaining about. If they took the time to actually look through the book before passing judgment, there are photos inside corresponding to both mochi pictured on the front cover. You can easily identify them with their pictures re-printed on the same pages as their recipes! Indeed it is a small little book dimension-wise but it is very cute, and actually in color unlike many other recipe books. There are quite a few photos inside, just not on every page. I guess I'm used to having to deal with no photos in so many recipe books which is really disappointing, but that's not the case here... Definitely a pleasant surprise. There are some unique recipes from baked to MICROWAVE mochi. That sounds interesting and I can't wait to try it. Some examples of different recipes in the book: Apricot mochi, Blueberry mochi, Chien Doi, Coconut Azuki mochi, Fried Bananas with Mochi, Mochi Banana bread, Poi mochi, Strawberry Jello mochi, Crisp fried Shrimp (made using mochiko), Chicken soup with mochi. If you have any interest what-so-ever in mochi, give this a try. I think you may like it. :) It is very reasonable in price as well. 0 of 0 people found the following review helpful. I really like this cookbok and was even happier when I found ...By Pattilyne BI've been borrowing cookbooks from our local library so I can see the recipes before actually buying them. I really like this cookbok and was even happier when I found it on .

What's chewy and moist, comes in all shapes and sizes, has many different flavors and is easy to prepare? It's a mochi dessert, always popular in Hawaii! Selected from the best-selling Hawaii's Best Mochi Recipes by Jean Watanabe Hee, this abridged collection of recipes offers traditional and contemporary mochi delicacies that can be eaten anytime. Have a slice of Mochi Banana Bread for breakfast or taste the versatility of mochi as in entrees such as Crisp Fried Shrimp and Mochiko Chicken. Of course, mochi at its best is a dessert or snack, whether plain or flavored, baked or micro-waved. From Apricot Mochi to Tsubushian Mochi, the endless varieties of this sweet, chewy concoction make eating mochi fun and adventurous.