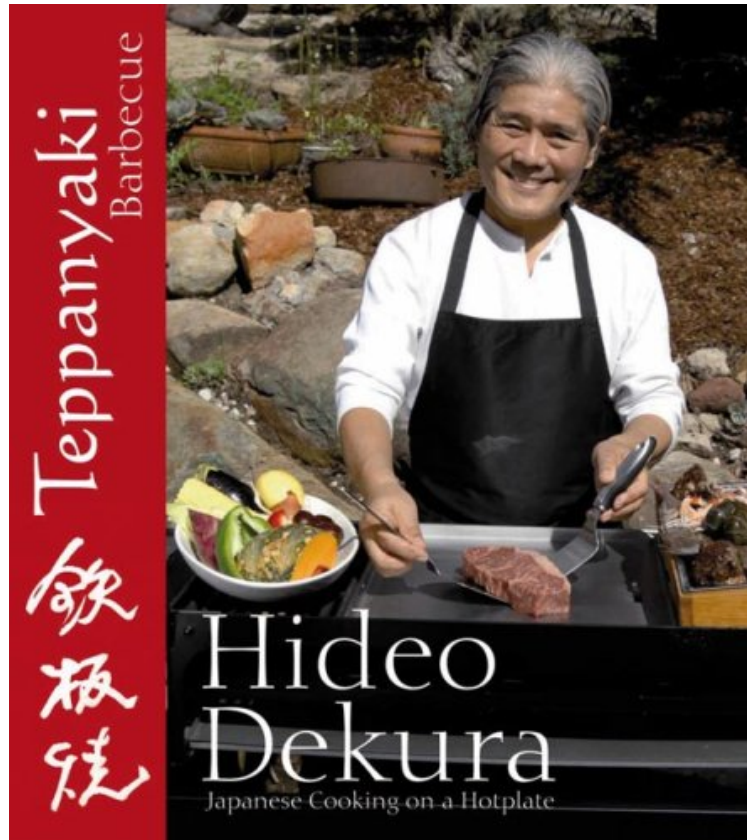


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Teppanyaki Barbecue: Japanese Cooking on a Hotplate

Hideo Dekura

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Hideo Dekura : Teppanyaki Barbecue: Japanese Cooking on a Hotplate before purchasing it in order to gage whether or not it would be worth my time, and all praised Teppanyaki Barbecue: Japanese Cooking on a Hotplate:

"Teppanyaki Barbecue" is the first English language book devoted to Teppanyaki, a traditional Japanese method of cooking on a hotplate. The modern style of Teppanyaki evolved in post World War II Kyoto when people in the bombed out areas collected scrap metal from the debris and used it to cook their food on, over open fires. This style of cooking easily translates to the modern western barbecue and Hideo Dekura presents a range of exciting recipes to tempt anyone's palate.

From the Back Cover Teppanyaki Barbecue is the first English language book devoted to Teppanyaki, a traditional Japanese method of cooking on a hotplate. The modern style of Teppanyaki evolved in post World War II Kyoto. Displaced people in the bombed-out areas of the city placed scrap metal from the debris over open fires and cooked their food on top. While Teppanyaki can be cooked at the table on a 'hibachi' or small mesh grill, this style of cooking is easily adapted to the Western barbecue or home grill plate. About the Author Hideo Dekura is a respected Japanese

chef, cooking instructor and food consultant who lives in Sydney, Australia. His Culinary Studio Dekura provides a base for his consulting work and lectures on Japanese cooking. In 2007, the Japanese government presented Hideo with a special award for making a significant contribution to the promotion of Japanese food and cooking.