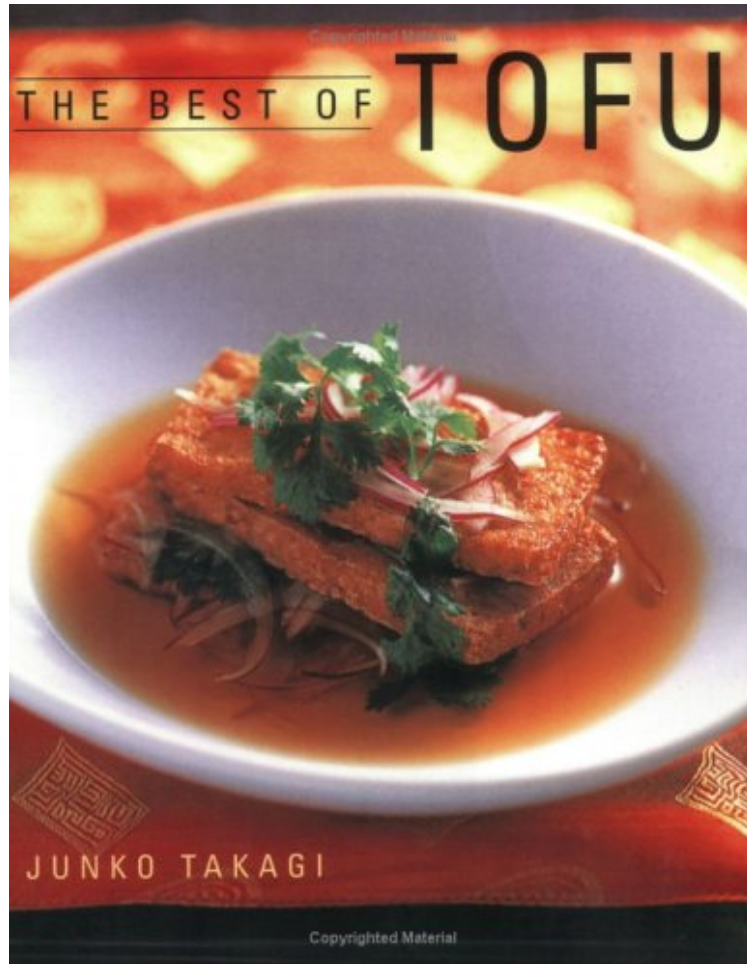


[Ebook free] The Best of Tofu

The Best of Tofu

Junko Takagi

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



[Download](#)

[Read Online](#)

#724350 in Books Japan Publications Trading 2004-12-10 Ingredients: Example Ingredients Original language: English PDF # 1 8.10 x .50 x 9.90l, .77 #File Name: 4889961720112 pages | File size: 35.Mb

Junko Takagi : The Best of Tofu before purchasing it in order to gage whether or not it would be worth my time, and all praised The Best of Tofu:

0 of 0 people found the following review helpful. Five Stars By Norma Armendariz THE BOOK LISTED SOME REALLY GOOD RECIPES 7 of 33 people found the following review helpful. Tofu with PORK... Tofu with BEEF... By CatchTheWind Is it me? Or does one generally assume - unless it states otherwise - that a tofu cookbook will be vegetarian? Sorry, but I'm returning this one. 16 of 16 people found the following review helpful. awesome book By Customer I don't often review books here on , but this cookbook was so good I feel I should pass this info on. As a vegetarian I eat tofu every day and know a few ways to prepare it, but this book had ideas I had never thought of. Also, it is beautifully photographed and the recipes are well-presented. This is the best tofu cookbook I've seen - the curry recipe is particularly good :)

The beautifully illustrated Best of Tofu presents tofu at its finest. Besides using tofu to achieve the subtle flavors of Japan, it provides variety of easy-to-follow inventive recipes from an emerging new generation of young chefs from Tokyo who are using tofu to reinvent world cuisine, including: twenty-five variations of chilled tofu and twenty-four entrees; simple recipes that go well with drinks; hot-pot dishes; recipes for preserving tofu; and delicious, light desserts. This book also introduces creative uses for okara, a by-product that remains when soymilk is pressed out from soybeans, which is widely used in Japan. Best of Tofu also includes techniques of making tofu at home-draining techniques, methods of preservation, and how to serve. As well, this book includes helpful explanations about its different styles, texture, history, and nutritional information that are useful for menu planning.

From the PublisherThe beautifully illustrated Best of Tofu presents tofu at its finest. Besides using tofu to achieve the subtle flavors of Japan, it provides variety of easy-to-follow inventive recipes from an emerging new generation of young chefs from Tokyo who are using tofu to reinvent world cuisine, including: twenty-five variations of chilled tofu and twenty-four entrees; simple recipes that go well with drinks; hot-pot dishes; recipes for preserving tofu; and delicious, light desserts. This book also introduces creative uses for okara, a by-product that remains when soymilk is pressed out from soybeans, which is widely used in Japan. Best of Tofu also includes techniques of making tofu at home-dash;draining techniques, methods of preservation, and how to serve. As well, this book includes helpful explanations about its different styles, texture, history, and nutritional information that are useful for menu planning.About the AuthorJunko Takagi is a Kodansha International author.