

[Free] The Book of Japanese Cooking

The Book of Japanese Cooking

Kazuko Emi
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Kazuko Emi : The Book of Japanese Cooking before purchasing it in order to gage whether or not it would be worth my time, and all praised The Book of Japanese Cooking:

0 of 0 people found the following review helpful. A good, tasty, compact collectionBy TextilerI bought this as a

second copy. I already had one I bought in a book store in Hawaii one or two visits ago. Why did I buy a second copy? Well, it was part of a gift for a friend who loves to cook. The present for Christmas evolved into Japanese cooking and there were recipes in this book that I felt gave a good cross section of the genre and the gift included foods to use, a pair of hashi; some sushi rice, a rice paddle that the stuff doesn't stick to, ginger, wasabi, shoyu, mirin, even some nori. It went over well. If you don't know what wasabi, mirin or hashi are, check out this book. Good eating.0 of 0 people found the following review helpful. Great edition!By Mandi JeanGave this as a gift, but my sister and brother-in-law loved it. It has all the recipes that they have wanted to try for a long time so they really enjoyed getting it as a gift. Shows you how to prepare things step by step with pictures as well. Really cute cookbook to have if you want to try out some authentic Japanese dishes.0 of 0 people found the following review helpful. Learn Japanese Cooking with Detail InstructionsBy Weizi DaiI took cooking course when I was in high school and I like this book because it is easy to follow. I also have the related training in college since some of my courses are Fermentation Engineering are related with Food Engineering.First, the author introduced a list of Japanese Ingredients, which are the different raw materials that to be used in Japanese cooking.For these materials, he shows a photo of them. He also tells you how to find them. He even suggested several brands for the rice.Second, Clear writing. For each menu, there are four photos to show different steps and all the raw materials you need. For each entree, there is a suggestion for how many eaters to serve.Third, this book covers dessert, soup, entree, sushi, rice balls, etc. After reading this book, I made a three-courses dinner without much difficulties.

Japanese cooking is famous for its natural ingredients, clean simplicity, and delicate flavor-which, of course, makes it perfect for today's health-conscious gourmet. Many Westerners may think that Japanese food is too difficult to prepare, but in fact, it's surprisingly easy - especially with The Book of Japanese Cooking. This new, user-friendly guide makes Japanese cooking accessible to anyone interested in trying new, healthy cuisine. Each recipe is fully illustrated with color photographs and step-by-step instructions. So whether you're in the mood for noodle soup, stir-fry, or sushi, The Book of Japanese Cooking makes it simple, healthy, and exquisitely delicious.