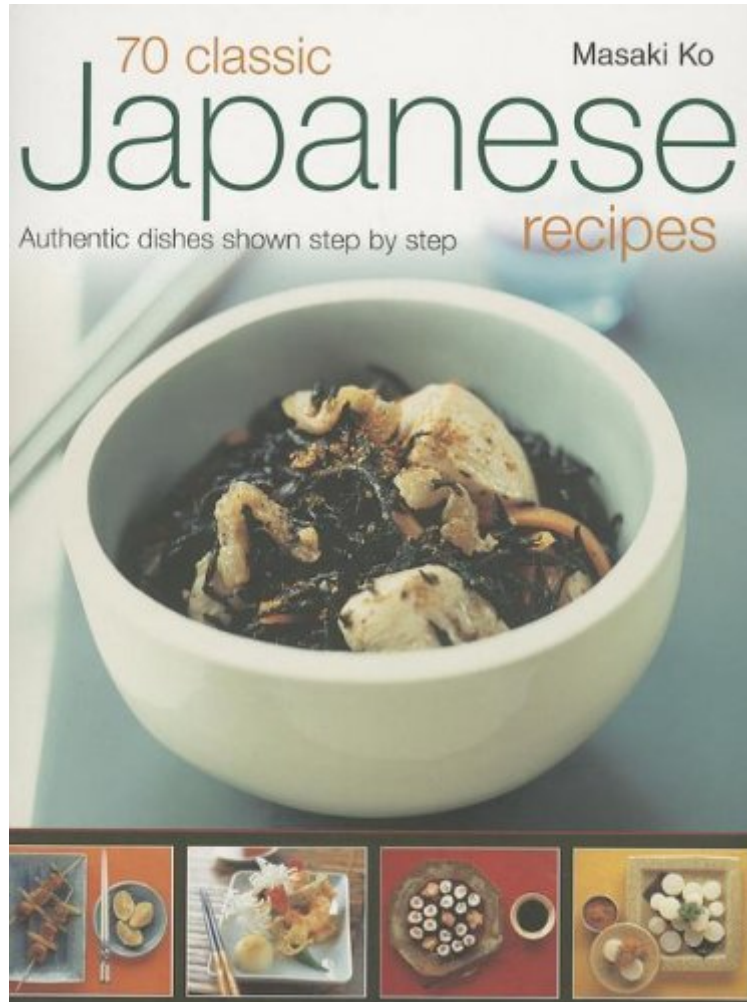


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70 Classic Japanese Recipes

Masaki Ko

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Masaki Ko : 70 Classic Japanese Recipes before purchasing it in order to gauge whether or not it would be worth my time, and all praised 70 Classic Japanese Recipes:

1 of 1 people found the following review helpful. Not bad for the novice By C. J. Thompson This text has been released as *Cooking Around the World: Japanese* and *70 Classic Japanese Recipes: From sushi to noodles, from miso soup to tempura--authentic dishes explained step-by-step with 250 color photographs*. The only differences between the two are the dimensions, the title, and the front cover illustration. To my annoyance, I did not discover this fact until I unwittingly purchased the second. Owners of one should avoid buying the other. That being said, I can recommend either version of the book as a good starting place for beginners to Japanese cuisine. The recipes are easy to follow, well illustrated (with step-by-step photographs in some cases), and the book does not focus too heavily on the intricate Japanese techniques for cutting and presenting foods (which can be a bit daunting for the novice). Either is a good buy,

although I personally prefer the '70 Classic Japanese recipes' version because of the larger format. 3 of 3 people found the following review helpful. A good place to start for Japanese Cooking By C. Mata I bought a copy of this book as a gift for my mom because it looked good and was relatively affordable. However, despite the fact that she owned it, the book was more often in my possession as I frequently consulted it for recipes and sometimes, even just as a guide when I'm experimenting. This book is a good place to start when learning to cook Japanese. A useful glossary is featured at the front, helping familiarize readers with the usual ingredients you'll encounter in Japanese cooking. The steps are clearly written and illustrated. The photography is nicely done--I love just staring at the pictures at times. The recipes I've tried are mostly delicious. Best of all, the book is not intimidating at all and will be useful to both novice and expert cooks.

This inspiring and evocative volume is a fascinating introduction to the art of Japanese cuisine for the Western cook that will delight the eye as well as exciting the palate.