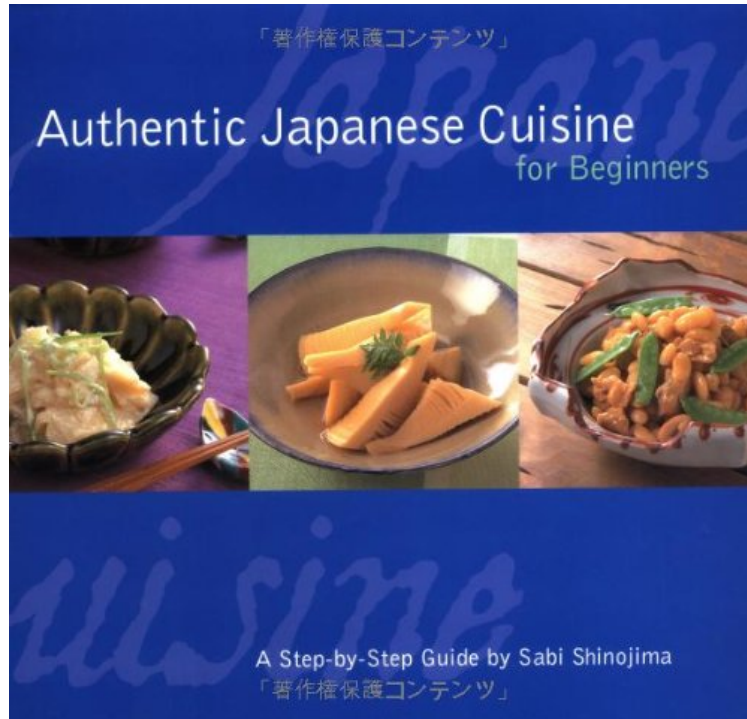


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Authentic Japanese Cuisine for Beginners: A Step-by-Step Guide

Sabi Shinojima

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Sabi Shinojima : Authentic Japanese Cuisine for Beginners: A Step-by-Step Guide before purchasing it in order to gauge whether or not it would be worth my time, and all praised Authentic Japanese Cuisine for Beginners: A Step-by-Step Guide:

0 of 0 people found the following review helpful. Great Book for Beginners!!! By C. Foster I bought this book hoping to learn a few basics of Japanese cooking. I cook from this book several times a month and have become more comfortable with understanding basic principles involved. From varieties of miso soup to inari-zushi to bean dishes it has been indispensable!!! I was actually on here this morning hoping that Ms. Shinojima had another English cookbook available. 14 of 16 people found the following review helpful. Okay, Not Great By DW99 First, I love Japanese food and probably have around ten Japanese cookbooks. There are two major problems with this particular cookbook. First, the pages started falling out the first time I used it. The publisher did not do a good job with the binding. Second, the recipes just aren't very good and use a lot of ingredients that are hard to find even if you live near a Japanese grocery store, which I do. Ingredients such as nuka (rice bran), udo (a kind of vegetable), taro root, konnyaku (devil's tongue jelly), gobo (burdock root), and mitsuba leaves are often difficult to find. As for the recipes themselves, they just aren't very tasty. I do love her thick omelet recipe, but you can find similar recipes in other cookbooks. The photos and directions are the one strength this book has: they are clear and well-done. For a better cookbook check out Naomi Kijima's Bento Boxes. Most of Naomi's recipes are for single servings, but can easily be doubled or tripled or whatever. 0 of 0 people found the following review helpful. Amazing By C. M. Hall This is absolutely the most comprehensive and high-quality Japanese cookbook (in English) I have come across in terms of

simple everyday home cooking: simmered vegetables, rice dishes, tofu dishes, seafood dishes, quick pickles, broth recipes, dipping sauces, noodle dishes- its amazing! And boy have I been through a lot of Japanese cookbooks.

Have you ever tried to make tempura but been dismayed by the soggy result? In this handy full-colour guide, you will discover the simple steps that professional chefs use to attain the perfect texture for every dish and bring out the full depth of flavour in each ingredient. The seventy recipes in this volume are presented in full colour, supplemented by full-colour photographs of four, five, or more of the steps needed to prepare the dish perfectly. The key step - the professional's touch - for recipes is highlighted for quick reference. Organised by method of preparation, the recipes include simmered dishes, elegant soups, rice dishes, noodle platters, custard-style egg dishes, seafood dishes, deep-fried and pan-fried dishes, and crisp marinated vegetable dishes. Fundamental techniques of Japanese cooking, such as making stock, blanching vegetables, steaming rice, handling fried foods, and grilling fish, are included in each section, with illustrations for every step.

About the Author Sabi Shinojima is a Kodansha International author.