

[Download free pdf] Cook Japanese

Cook Japanese

Masaru Doi

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Masaru Doi : Cook Japanese before purchasing it in order to gauge whether or not it would be worth my time, and all praised Cook Japanese:

2 of 2 people found the following review helpful. Real Japanese Cooking By Jason T. Fetters This is a great cookbook from 1964. There are no fusion techniques, no photos of dishes that you could never match at home, and really no bells and whistles. So what does it have? Real Japanese cooking that is simple and practical to prepare and serve. It's an old Japanese cookbook so the recipes haven't been changed or localized for Western tastes. Here's what it has. Chapters on Party Food, Appetizers, Egg Dishes, Rice Dishes, Fish, Chicken, Beef, Pork, Ground Meat, Desserts, and small sections in the back on origami, basic sauce recipes, and a short glossary. It starts off with what is generally viewed as everyone's favorite, Sukiyaki. The recipe is on one page and a photo of two people cooking and eating Sukiyaki is on the other page. When you view both, you get a complete picture. Each recipe follows the same pattern. The name, followed by a brief introduction, ingredients, utensils and equipment, method, and variations. This book covers a wide variety of Japanese recipes such as yakitori to takara-mushi (pumpkin soup served inside a small Japanese pumpkin.) The photos actually help in this cookbook. They show the many different types of plates to use, as well as, how to garnish each dish. Of course you can add your own artistic touches but it's still nice to get an idea of presentation. There are a few recipes missing that I love like Hiroshima Okonomiyaki and Unagi-don and all the different don buri. Still, you do get a nice selection. The author is Doi Masaru from Shikoku who studied at the nearby Osaka Cooking school. He was a chef for the Japanese Navy during World War II. After that he started the Kansai Kappo Gakuin (which has changed its name to Doi Masaru Ryori Gakko (Doi Masaru's Cooking School.) This is a nice little compact hardcover book published by Kodansha International and it won the International Kochkunst Ausstellung Prize. I think that anyone

who wants to start cooking Japanese food should take a look at this book. Its not as thorough as Tsuji's Japanese Cooking: A Simple Art, is more of a introduction.

Decent Condition. Old.