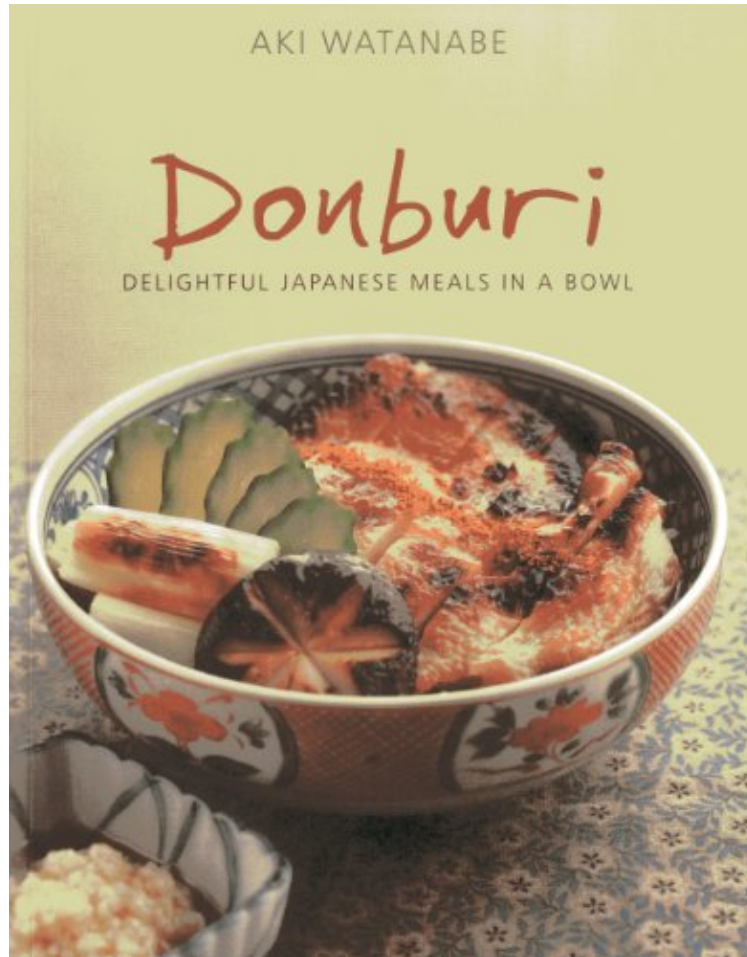


[FREE] Donburi: Delightful Japanese Meals in a Bowl

## Donburi: Delightful Japanese Meals in a Bowl

*Aki Watanabe*

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**Aki Watanabe : Donburi: Delightful Japanese Meals in a Bowl** before purchasing it in order to gage whether or not it would be worth my time, and all praised Donburi: Delightful Japanese Meals in a Bowl:

3 of 3 people found the following review helpful. Needs an indexBy jannielaneLovely photographs and clever recipes make this book a delight. However, the glossary of ingredients is incomplete. Recipes call for ingredients that are obscure to Americans - the book was published in Great Britain and not all ingredient names have been converted to American equivalents. Chicken neck soup granules?? I had to wade through the book to determine that the specific Japanese sugar called for can be replaced with common white sugar. Two kinds of soy sauce are used, and unless one already knows the difference between usukuchi shoyu and regular shoyu, it takes time to find the explanations. But my greatest complaint is that there is no index. Watanabe's editor should have done a better job. If I have chicken available, I don't want to have to wade through the entire book to find the chicken donburi recipes. As noted in other reviews, the book is not organized by major ingredients, but by categories such as "quick and easy" or "traditional." The arrangement makes sense to the author, but not to the reader, so an index would have been a valuable tool.3 of 3

people found the following review helpful. Delicious Donburi RecipesBy SallyI have been cooking my way through this book and am about half way through. This book provides a wide variety of tasty rice bowls. Each recipe makes 2 servings- perfect for me since I am typically cooking for two. And most recipes are easy to make during the work week. As with any Japanese cookbook, one will need to have access to Japanese ingredients. I cook quite a bit of Japanese food and am able to procure what I need locally or online.I like the blend of familiar (oyako don, ten don, katsu don, etc) and unfamiliar donburi recipes. I also appreciate that the author has included recipes/ingredients that might not be as familiar (or welcome) to a non-Japanese audience (i.e. natto, ika no shiokara, beef tendon, pork liver, shirasu, etc).I'm looking forward to her 2nd book, The Bento Cookbook, coming out the summer.3 of 3 people found the following review helpful. Donburi and this book are loveBy ElizabethThis is a lovely cookbook. I love donburi - basically food served on rice in a large bowl - and there is so much delicious donburi to choose from in this book. Each recipe has a beautiful, large photo of the final dish. The recipes are easy to follow, though keep in mind you may need to seek out a Japanese grocery store for some of the ingredients.The book is split into "Quick and Easy" donburi, "Classic and Traditional" donburi, and "Special and Creative" donburi. The back of the book has some staple recipes (how to make good rice, dashi stock), notes on utensils, a glossary, and a weights Measures conversion chart. There are a good number of recipes in each of the recipe section, and for the most part they seem pretty easy to cook. The book has many recipes that will appeal to both Japanese food fanatics as well as newbies.

Donburi, or Japanese rice bowls, make hearty meals that are satisfying any time of the day. Simple and fuss free, these donburi recipes are versatile and can be adapted according to your liking. Be it meat, poultry or vegetables, this delightful collection is packed with ideas on how you can serve fragrant rice with anything you like. On a busy day, you can whip up a quick and easy meal of juicy pork belly with melted butter or a hearty Japanese curry rice meal. Popular favourites such as Pork Cutlet or Beef Bowl also make a satisfying meal. Anytime yoursquo;re up for something fancier, a crispy tempura or savoury salmon rice bowl can impress and satisfy on special occasions. Complete with interesting notes on selected ingredients, this handy book makes preparing donburi fun and enjoyable.

About the AuthorAki Watanabe graduated from one of Japan's universities and furthered her studies in obtaining a professional culinary license with a professional culinary college. In Japan, she worked in a French restaurant and a pastry shop as a pastry chef. She moved to Singapore in 2002 and worked as the head chef in a Japanese restaurant until 2008. Ms. Watanabe's extensive experience and skill in preparing Japanese home style cooking comes from her passion and love for food that not only tastes good, but also wholesome and good for one's well being.