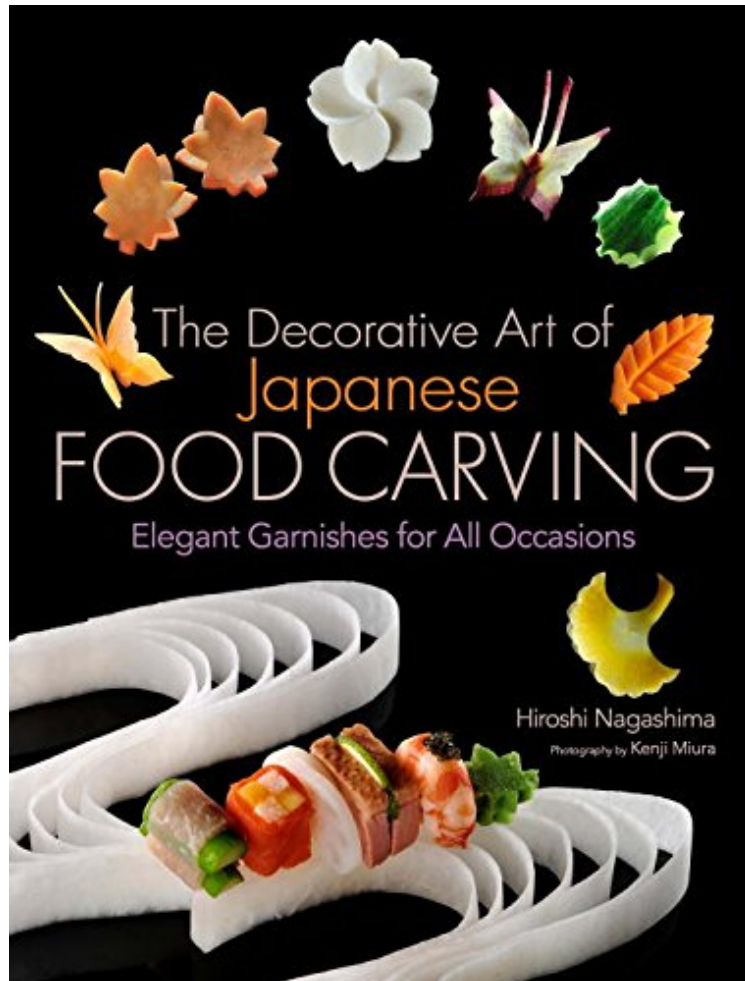


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Hiroshi Nagashima

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Hiroshi Nagashima : The Decorative Art of Japanese Food Carving: Elegant Garnishes for All Occasions

before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Decorative Art of Japanese Food Carving: Elegant Garnishes for All Occasions:

5 of 5 people found the following review helpful. Beautiful Book By Observer The inside of the book lives up to the promise of the cover. Beautiful quality paper and photographs. Detailed instructions on how to make these beautiful carvings. If this is what you want to do, this book is an excellent reference, and is a visual pleasure. 1 of 1 people found the following review helpful. The literature for food carving and garnish design is limited ... By Andrew Y. The literature for food carving and garnish design is limited relative to other aspects of the culinary arts. While this "visual

manual" is helpful, the descriptions would benefit from less brevity and more detail. I was left to experiment to discover the boundary conditions and specifics for certain procedures. For example, when instructed to cut a 4 in. long strip of carrot, how thick should the strip be to maximize results? The book doesn't say and I was forced to experiment on my own. In case you're curious, my results were that while the form of thinner strips of vegetables are easier to manipulate, they hold their shape less well than thicker pieces do. 0 of 0 people found the following review helpful. Five Stars By Maria V. Salvadoa very nice book, could be more explicit, more teaching by photos but still good.

Japanese cuisine is renowned for the beauty of its presentation. Among the key elements in this style of presentation are mukimono and the decorative garnishes and carvings that add the final flourish to a dish. It might be a carrot round in the shape of a plum blossom. Or a scattering of cherry blossoms plucked from a radish. Perhaps a swallow, a butterfly, a ginkgo leaf or a cluster of pine needles. Whatever the motif, it will have been created to delight the eye and the palate with its shape, color, and taste. In *The Decorative Art of Japanese Food Carving*, internationally-acclaimed chef Hiroshi Nagashima offers 60 edible garnishes and food carvings for home, party or professional use. Some are designed to be set on top of the food. Others are fashioned to hold the food and sometimes, they simply are the food. Each is introduced in full color, with easy-to-follow, step-by-step instructions, sample food arrangements, further ideas and secret, insider tips for successful presentation. Most are simple enough for the amateur chef to master, although a few are quite challenging and require much practice. Nagashima's instructions rely on household utensils found in a typical American kitchen and use familiar, easily-attainable ingredients. *The Decorative Art of Japanese Food Carving* is more than a practical handbook, however. It is also an inspiration book, filled with creative suggestions and inventive ideas to enhance and transform the way we cook.

About the Author HIROSHI NAGASHIMA is the Head Chef and Managing Director of the restaurant and catering facilities for Tsukiji-hongan-ji Temple in central Tokyo, near Ginza. He is the author of two successful books on food carving in Japanese and was a featured participant in the 2008 Kennedy Center event, "Japan: Culture + Hyperculture," where he handled the Japanese banquet.