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Kuwako Takahashi

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#2188871 in Books Tuttle Pub 1992-09Original language:EnglishPDF # 1 10.00 x 7.50 x .751, #File Name: 4079751508311 pages | File size: 24.Mb

Kuwako Takahashi : The Joy of Japanese Cooking before purchasing it in order to gage whether or not it would be worth my time, and all praised The Joy of Japanese Cooking:

8 of 8 people found the following review helpful. The Joy of a Great Cookbook!By I. SeligmanThis is a wonderful concise Japanese cookbook by an artistic chef, Kuwako Takahashi. It has many color pictures of beautiful presentations, clearly written recipes, and a great variety of classic and and some contemporary dishes.Having "eaten my way around" at some restaurants in Japan and at many US Japanese restaurants, it's a double pleasure to see presentations I recognize as "classics", and to have the author describe clearly, often with clearly labelled drawings, just how to cut and arrange the component items from vegetables to fish and different types of sushi, and have you proud to serve them in a well presented dish or platter!Not sure how to serve Japanese dishes...not a problem! The author show how to make tea, serve sake, and even shows the traditional order of courses as suggestions. Nearly all of the ingredients can be obtained at a typical local Asian grocery, with the remaining ones obtainable over the internet.The inari zushi covers or "bags" even come in cans, so that shortcut takes care of a few steps, if one is so inclined. There are over 17 simple salad dressings, 8 simple ways to prepare tasty attractive rice dishes, and beautiful photos of sukiyaki to sushi, so you know how the item should look. She even has some pages on decorative food cutting. It's petty clear which are simple recipes, and which are more complex by the list of ingredients, so work your way up, from many simple and elegant recipes, to more complex if you desire.There's a glossary of Japanese ingredients, and their substitutes, when appropriate.The only "fault" I found is that the classic "shabu-shabu" was not

in the index as such, I had to find it under "casseroles", as nabemono (a quick stew) is translated into that in English, and udon noodles are under "noodles"...fair enough! I have the hardbound 311 page, 1994 4th printing of the 1986 copyright, and this book is preferable over many of the more recent books with its ease of making simple tasty meals, and overall helpfulness, with pictures and suggestions to make the meals look like artistic gourmet meals, especially if you have little prior food artistry experience. 0 of 0 people found the following review helpful. Outstanding book on Japanese food. By chefjames This is an OUTSTANDING book on Japanese food. As a Chef Instructor this is the book I go to when one of my students comes to me with a question about the food of Japan. It is not just a recipe book. It goes in to subjects like how to structure the meal, the various types of meals and the correct serving of the meal. There is also a chapter on how the ingredients we get here in the USA differ from those available in Japan. It is a must for anyone who wishes to know more about and cook Japanese food correctly. 0 of 0 people found the following review helpful. Everyday Japanese Great Cookbook! By WKOH Great everyday Japanese cookbook! Explanations and how do are very good!

Simple, easy-to-follow instructions reveal the way to prepare the delicious Japanese foods which are becoming so popular outside Japan. Basic procedures are clearly explained and illustrated for quick mastery. A wonderful resource for both the novice and experienced cook.