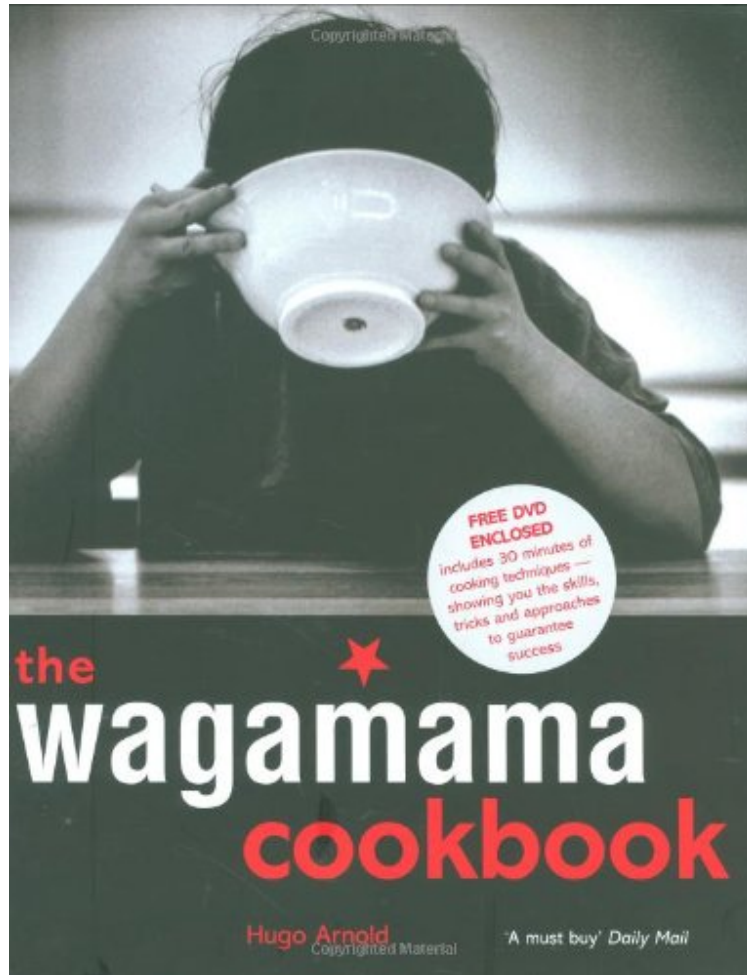


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The Wagamama Cookbook

Hugo Arnold

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Hugo Arnold : The Wagamama Cookbook before purchasing it in order to gage whether or not it would be worth my time, and all praised The Wagamama Cookbook:

1 of 1 people found the following review helpful. Spot onBy Banana PancakesI love this restaurant but no longer live near one. This could book had many of my favorite recipes and so far each one I've made has come out as I remember it. A+1 of 1 people found the following review helpful. very pleasedBy Steve CHave been very pleased with this cookbook. Great sauce recipes in addition to everything else. Favorite recipe is salmon hot pot - easy to prepare, bakes in the oven, the only recipe in the book not from the restaurant. It alone has been worth the price.0 of 0 people found the following review helpful. Lovely bookBy DuchessI love this book and DVD. It is going to bring back a lot of memories of London.

True to the positive eating, positive living ethos of wagamama's idiosyncratic chain of noodle restaurants, this official

collection of recipes shares the secret of the hallmark culinary minimalism that has won it instant cult status worldwide. There are over 65 wagamama branches worldwide and the first U.S. branch opens in Boston in April. The distinctive wagamama flavor originates from the traditional ramen (noodle) stalls of Japan, which guarantee nourishment with ingredients that cleanse and nurture the mind and body. Suitable for meat-eaters, seafood lovers and vegetarians alike, the noodle and rice recipes have been specially created by the people behind Wagamama's unique house style and concentrate on cooking fresh, quality ingredients in a way that retains maximum flavor and nutrition. With a helpful DVD showing how to create dishes as well as tips and techniques, cooking wagamama style has never been so easy.

Named one of the 10 best cookbooks of 2007 --EatDrink with Lucinda Scala Quinn, December 2007From the PublisherNow you can enjoy the unique wagamama experience in the comfort of your home! With healthy, nutritious, quick and easy recipes from mouthwatering appetizers and salads to hearty noodle soups, you can cook a delicious, low-fat meal in minutes.From the AuthorAll the dishes at wagamama are designed to use a set number of ingredients. That is part of the reason service is so fast. wagamama has refined the expression "fast food"; taking fresh nutritious ingredients, cooking them well, and delivering them efficiently. For the home cook this means you don't need to keep a lot in stock, and shopping is very easy. The whole style of cooking concentrates on intense heat, applied for a short period, letting the ingredients shine through and ensuring the cook doesn't spend forever in the kitchen. With these recipes, a sharp knife, a cutting board, and a wok, you too, can cook the wagamama way.