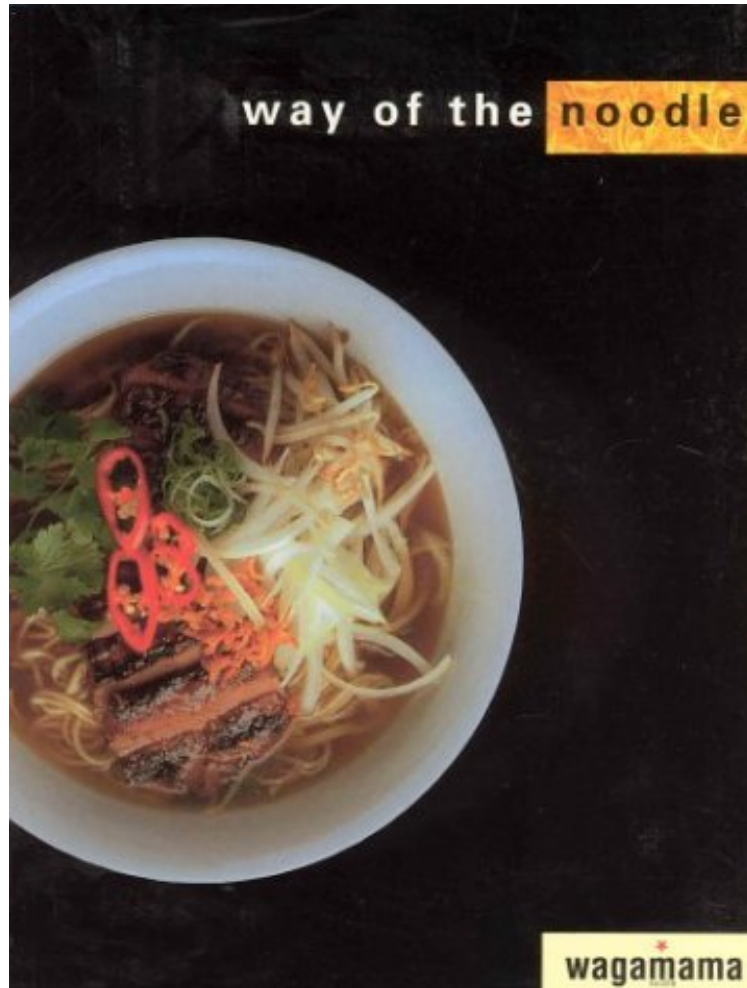


(Ebook free) Wagamama: The Way of the Noodle

Wagamama: The Way of the Noodle

Russell Cronin

*audiobook / *ebooks / Download PDF / ePub / DOC*



[Download](#)

[Read Online](#)

#1569889 in Books 1994-10-31 Original language: English PDF # 1 9.69 x .28 x 7.44l, .70 #File Name: 185283998896 pages | File size: 42.Mb

Russell Cronin : Wagamama: The Way of the Noodle before purchasing it in order to gauge whether or not it would be worth my time, and all praised Wagamama: The Way of the Noodle:

0 of 0 people found the following review helpful. Kind of disappointed By M. Ratliff I was kind of disappointed in this book. It's a lot of recipes with ingredients I don't have on hand, some not even sure of where to purchase them from. I went to Wagamama's in Scotland and absolutely LOVED the food!!! It was just wonderful. I loved the atmosphere as well. I almost bought a couple of recipe books from them while I was there. I decided against it because of luggage issues and paying duty. HUGE mistake! I really thought this book would be like the ones I saw in the restaurant. Not so. Very disappointed. 9 of 11 people found the following review helpful. Asian Cooking Simplified? By Sam Bass I ate at several Wagamama restaurants when I visited London. Sentimental over my trip and wanting to learn more about cooking Asian foods, I bought the cookbook. While I'm happy to report that all of the recipes I've tried in this

cookbook have been very good, I only gave the cookbook a 4 star rating. Why? It's not as user friendly as it might be. Being a North American cook, I found that many ingredients were quite difficult to identify because they were given French (or other) names in the cookbook. As a result, I e-mailed Wagamama (using their website, which encourages questions and discussion) explaining my dilemma and asking for help identifying some of the key ingredients that seemed to reappear throughout the recipes. One year later, I still haven't had the courtesy of a reply. With the help of the world wide web, I've been able to translate some of the ingredients myself, but doing so has added to the overall time any dish requires to prepare. Some ingredients I still can't translate. Others are difficult to find in the store (although I live in a major metro area with a lot of ethnic shopping opportunities). As a result, there are several recipes I still haven't tried in the book. On the whole, a good book, but probably not for the North American who wants to avoid researching and hunting before s/he cooks.

A Japanese noodle book containing 50 recipes for ramen, soba and udon noodles and their soup stocks and toppings. It also includes a chapter on health, and topics such as the history of the noodle, Zen, Bruce Lee, and a day in the life of the successful fast-food noodle restaurant, Wagamama.