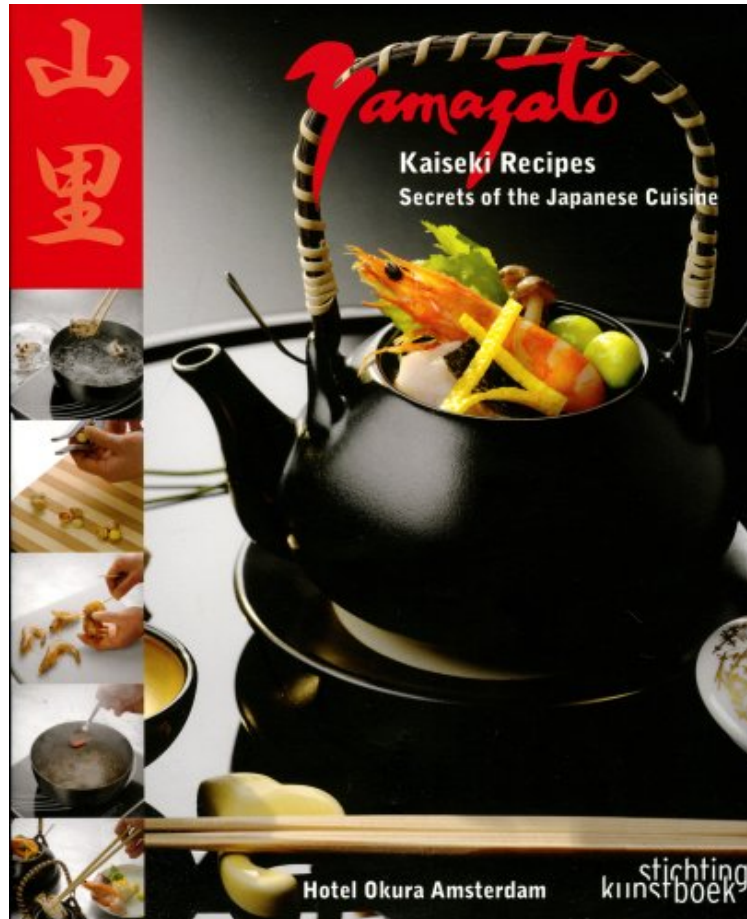


Yamazato: Kaiseki Recipes: Secrets of the Japanese Cuisine

Akira Oshima, Katarzyna J. Cwiertka
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Akira Oshima, Katarzyna J. Cwiertka : Yamazato: Kaiseki Recipes: Secrets of the Japanese Cuisine before purchasing it in order to gauge whether or not it would be worth my time, and all praised Yamazato: Kaiseki Recipes: Secrets of the Japanese Cuisine:

Akira Oshima, chef of the restaurant Yamazato in Hotel Okura, is the only Japanese chef in Europe who has been awarded with a Michelin star. His kitchen distinguishes itself from an 'ordinary' Japanese sushi kitchen through its originality and authenticity. The Kaiseki cuisine is based on a hundred years old tradition and has a lot of symbolism and rituals. Twenty-two delicious recipes from the book Kaiseki Cuisine (or the Japanese haute cuisine) were photographed and explained step by step. Beginning as well as experienced cooks will find something to their liking in these gems of Japanese food art. The Yamazato chefs are generous in giving tips and straightforward information about ingredients, kitchen tools, the menu, garnishing and the presentation of these culinary tours de force. A choice of

alternatives for less accessible ingredients make sure that every amateur cook can cook Kaiseki style. Also available:
Yamazato: Kaiseki Cuisine ISBN 9789058561114