

[PDF] Sushi: Taste And Techniques

**Kimiko Barber, Hiroki Takemura, Ian O'Leary - pdf
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Books Details:

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Description:

From Library Journal Although training is required to become a master sushi chef like Takemura, who first presided over London's Nobu and has worked at New York's Nobu, one can make versions of the dish at home. Together with Barber, who teaches Japanese and Asian fusion cooking, Takemura provides dozens of color photographs that show how to prepare step by step "scattered," stuffed, pressed, rolled, and hand-formed sushi. In addition, there are chapters on eating at a sushi bar and proper etiquette-helpful for anyone intimidated by the very idea-along with a section of

basics covering equipment, ingredients, and techniques (the chapters on preparing fish would be useful to anyone who cooks it). The book concludes with a glossary, an international restaurant guide, and a listing of mail-order/online sources. This unique book is recommended for most collections.

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Review "beautifully illustrated" and "explains everything you need to know about sushi ingredients, even sushi etiquette". Decanter --This text refers to an out of print or unavailable edition of this title.

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