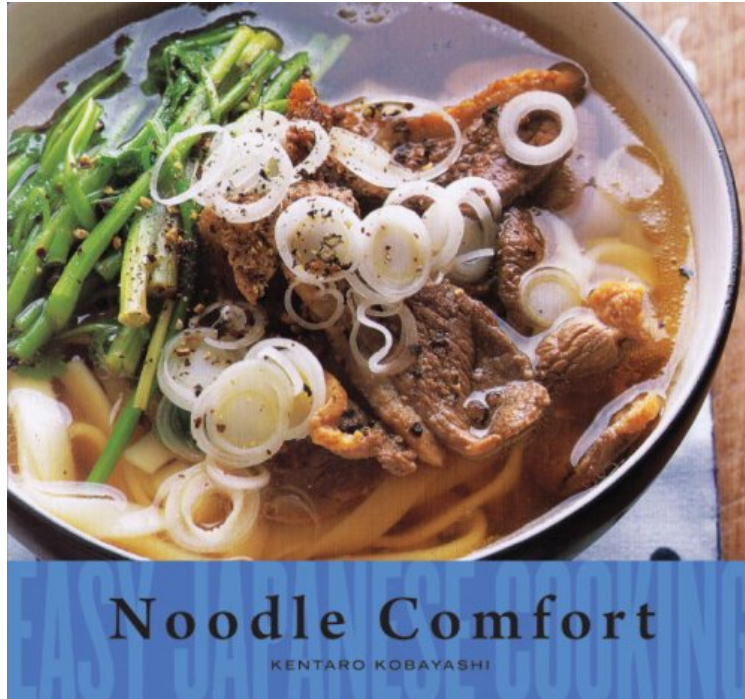


[Free read ebook] Easy Japanese Cooking: Noodle Comfort

Easy Japanese Cooking: Noodle Comfort

Kentaro Kobayashi

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Kentaro Kobayashi : Easy Japanese Cooking: Noodle Comfort before purchasing it in order to gage whether or not it would be worth my time, and all praised Easy Japanese Cooking: Noodle Comfort:

2 of 2 people found the following review helpful. This book showcases what Japanese do with noodles By MusashiKoyama This series is called Easy Japanese Cooking and that's exactly what it is. It's easy and guess what, it's what Japanese cooks at homes or eats out every day. Yes, Japanese eat Italian, French, Indian, Thai, Vietnamese, etc along with Japanese..... Kentaro highlighted some of the more common and well loved ways of eating noodles in Japan and he did this in a way it's easy to understand. I tried many recipes in this book and they are all great. It appears that Kentaro picked recipes depending on noodles available in the US. Not the noodles only found in Japan such as hontou, etc. Did you know that Japanese have been eating their version of spaghetti often found in Italian-American homes and restaurants? They call it Napolitan and Kentaro shows a well-loved version of it in this book. I love pasta from the authentic Italian to simple Italian-American version too. But, I also love the Japanese version which became vogue in 1950's. I highly recommend this book. 1 of 1 people found the following review helpful. Excellent companion to Donburi Mania By R. Mutt I have Kentaro's other book, Donburi Mania, and use that one a lot more due to my preference for rice dishes. However, the noodle dishes I try from this book are excellent and make some of my favorite summertime foods. One dish I make, hot and cold somen with pan-fried steak, is an offshoot of a Bibim Guksu recipe featured here. It is one of my favorite dishes for hot days. Like Donburi Mania, this book is short and therefore limited, so don't expect to master Japanese cooking with it. But you will learn how to make simple noodle dishes using both unconventional and standard Japanese ingredients. You will learn how to make fast and cheap dishes that taste great,

and learn some fundamentals you can apply to your own creations. This book also pairs well with a standard Japanese cuisine reference, such as *Japanese Cooking: A Simple Art*. Getting a book on food pairings isn't a bad idea either (The Flavor Bible works great, as do the works of Michael Ruhlman). 0 of 0 people found the following review helpful. Great Recipes By Paper Misheal love asian food and something about this cover really made me want to get this book. Haha It has a variety of Japanese soups with great pictures for reference to the final product. I would recommend. On a downside, the book is a little thinner than I thought it was going to be but it's still a decent size.

Easy Japanese Cooking: Noodle Comfort features a collection of more than 50 delicious, easy-to-make noodle recipes. There is also a section of side dishes and dessert recipes to accompany your noodle entrees. Categories and recipes include: Chinese Noodle Dishes: *Basic Noodles / Cold Noodles / Sesame and Chicken / Cold Basic Noodles / Minced Pork and Cucumber / Thai Noodles / Tofu and Kudzu Sauce / Ramen Noodles / Chicken Soba / Udon Soba (Wheat Noodle, Buckwheat Noodle) Dishes*; *Curry Udon / Curry Soba / Healthy Vegetable Soba / Plain Noodles / Cold Noodles with a Warm Sauce / Duck Meat and Noodles / Miso Noodles / Stewed Noodles / Miso Pork Noodles / Fried Soba Dishes*; *Ham and Bean Sprout Soba / Kudzu Sauce and Fried Soba / Ham and Omelet Fried Soba / Crunchy Soba*; *Rice Vermicelli, Vietnam Noodle, Cold Noodle Dishes*; *Fried Vermicelli / Vietnam style chicken and Noodles / Korean Cold Noodles*; *For the Love of Noodles, Do It Right!*; *Roast Pork and Noodles / Fried Rice Cakes and Udon / Shrimp Tempura Noodles / Handmade Noodles / Potato Gnocchi / Simmered Dough Balls and Noodles*; *Pasta Dishes*; *Vongole Bianco / Seafood Marinara and Linguine / Carbonara / Mushroom Fettuccine / Ricotta, Egg and Tomato Spaghetti / Meat and Spinach Linguine / Crab and Cabbage Fettuccine / Potato and Basil Spaghetti / Chilled Eggplant and Anchovies Angel Hair / Spinach Lasagna / Penne Cregrave*; *me Gratin*; *Thin Wheat Noodle Dishes*; *Oyster / Noodle Jumble / Fresh Water Clam Cream Noodles / Simple Noodles / Onion and Okra Noodles / Cold Soumen Noodles / Coconut Milk Curry Asian Noodles / Pork and Sesame Noodles / Korean Soumen*; *Small Side Dishes and Desserts*; *Japanese White Radish and Soy Sauce / Cabbage and Miso Mayonnaise / Grilled Eggplant and Spicy Oyster Sauce / Pickled Vegetable / Fried Eggs / Deep Fried Bean Curd / Celery and Red Pepper Marine / Scallop Carpaccio / Fruit Tomato and Cheese / Milk Jelly / Strawberry Yogurt Jelly / Lemon Syrup and Tea Jelly*

About the Author Born in Tokyo in 1972, Kentaro Kobayashi studied art in school, and after Musashino Art School, he started working as an illustrator. His mother--cooking personality and award-winning cookbook author, Katsuyo Kobayashi--is known by millions in Japan for her TV show, *Today's Cooking*, and not only challenged, but also proved victorious against Iron Chef Chinese Chen Kenichi in 1994, handily vanquishing him in the "Potato Battle" episode of *Iron Chef*, one of the few female chefs to ever win in Kitchen Stadium. No surprise that Kentaro turned his attention to cooking. Like his mom, he is known for creating fun, easy-to-make recipes--albeit with a more Western flavor--and also has appeared on television, magazines, and radio, becoming popular with the motto "Nice and easy, practical food with style." He is known to have revolutionized Japanese conceptions of good eating. His best-selling cookbooks are all about transforming convenience-store products into attractive hot meals. He frequently incorporates his artistic training working as a chef and illustrator for magazines and book stores, creating logos, and has co-authored works with his mother. To date, Kentaro has authored or co-authored more than 15 cookbooks.