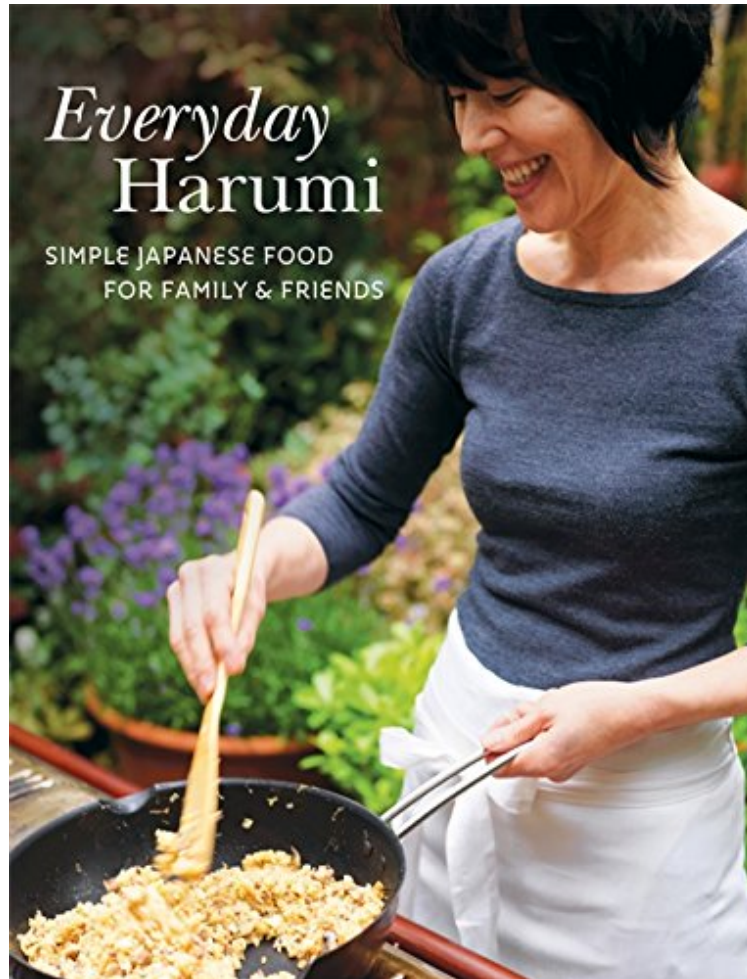


(Free download) Everyday Harumi: Simple Japanese food for family and friends

Everyday Harumi: Simple Japanese food for family and friends

Harumi Kurihara

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Harumi Kurihara : Everyday Harumi: Simple Japanese food for family and friends before purchasing it in order to gage whether or not it would be worth my time, and all praised Everyday Harumi: Simple Japanese food for family and friends:

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Fanatic; I just happen to think that she is extremely authoritative on this cuisine). Love it!6 of 6 people found the following review helpful. Best Japanese BookBy S. ChristensonThis book is well done. The pictures are all beautiful and the recipes are easy. Definitely worth taking the time to read the beginning of the book for her explanation of Japanese meals and her thought process for her cooking. I've already ordered another of her books.

In *Everyday Harumi*, Harumi Kurihara, Japan's most popular cookery writer, selects her favorite foods and presents more than 60 new home-style recipes for you to make for family and friends. Harumi wants everyone to be able to make her recipes and she demonstrates how easy it is to cook Japanese food for every day occasions without needing to shop at specialist food stores. Arranged by her favorite ingredients, Harumi presents recipes for soups, starters, snacks, party dishes, main courses and family feasts that are quick and simple to prepare, all presented in her effortless, down-to-earth and unpretentious approach to stylish living and eating. Every recipe is photographed and includes beautiful step by steps that show key Japanese cooking techniques such as chopping skills or how to serve rice. Texture and flavor are important to Japanese food and Harumi takes you through the basic sauces you can make at home and the staples you should have in your store cupboard. Photographed by award-winning photographer Jason Lowe, this warm and approachable cookbook invites you to cook and share Japanese food in a simple and elegant style.

From Publishers WeeklyCreated expressly for Westerners, the latest stylish volume from Japanese cooking star Kurihara (*Harumi's Japanese Home Cooking*) shows Americans how they can incorporate Japanese styles, flavors and techniques into weekday meals. A sort of Japanese Rachel Ray, Kurihara offers 70 home-style recipes big on flavor and short on effort. Arranged by main ingredient or flavor (rice, miso, shellfish, potato, etc.), readers will be able to crank out fare such as Rice with Sea Bream, Ginger Pork or Tonkatsu (pork shoulder steaks that have been breaded, fried and served with cabbage and a sauce of the same name) in almost no time at all, provided they have a few sauces on hand. Japanese riffs on fried chicken and sliders with teriyaki sauce make pleasant surprises, but there are enough classics like yakitori, egg drop and miso soup (three variations), and ubiquitous Sweet Pickled Ginger to please traditionalists. Those with a soft spot for Japanese flavors and techniques, or traditional cooks looking to branch out will find this a welcome, sharply-produced introduction. Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. Created expressly for Westerners, the latest stylish volume from Japanese cooking star Kurihara (*Harumi's Japanese Home Cooking*) shows Americans how they can incorporate Japanese styles, flavors and techniques into weekday meals. A sort of Japanese Rachel Ray, Kurihara offers 70 home-style recipes big on flavor and short on effort. Arranged by main ingredient or flavor (rice, miso, shellfish, potato, etc.), readers will be able to crank out fare such as Rice with Sea Bream, Ginger Pork or Tonkatsu (pork shoulder steaks that have been breaded, fried and served with cabbage and a sauce of the same name) in almost no time at all, provided they have a few sauces on hand. Japanese riffs on fried chicken and sliders with teriyaki sauce make pleasant surprises, but there are enough classics like yakitori, egg drop and miso soup (three variations), and ubiquitous Sweet Pickled Ginger to please traditionalists. Those with a soft spot for Japanese flavors and techniques, or traditional cooks looking to branch out will find this a welcome, sharply-produced introduction. Publishers WeeklyAbout the AuthorHarumi Kurihara's cooking, lifestyle books and magazines have made the charismatic former housewife a phenomenon in her native Japan and she has sold more than 20 million copies worldwide. She currently has more than 60 shops and cafés in Japan that sell her homeware, cookware and clothing ranges. Her success is rooted in her effortless, down-to-earth and unpretentious approach to stylish living and eating, which follows a philosophy of elegance and simplicity. Harumi's own inspiration derives from her traditional upbringing in a big family in central Japan. Later, as a full-time housewife and mother, married to Reiji Kurihara, a former TV anchorman, she found her talent to create delicious, simple to prepare, fashionable meals, without great expense. This skill, combined with her eye for simple, beautiful and practical home decoration has made her the most celebrated lifestyle authority in Japan.