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## Fun and Fancy Sushi

*Seiko Ogawa, Ine Mizuni*

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**Seiko Ogawa, Ine Mizuni : Fun and Fancy Sushi** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Fun and Fancy Sushi:

3 of 3 people found the following review helpful. Creative fun ways to make sushi! By creativedawn Great sushi cookbook with photos for every recipe! Lots of creative sushi ideas for holidays other special occasions. Colorful rice decorating ideas can be used for tasty meals or snacks. There are also recipes for other foods that can accompany sushi. One of my favorite dessert items was "Deep Fried Sesame Dumplings" is often served in Asian restaurants. One thing missing from this cookbook is the recipe for "sakura-denbu" (mashed seasoned fish) which if you have the "Sushi For Parties" book it's called "Oboro" on page 25. If you don't have that cook book here's the recipe: Oboro

Ingredients: 7 oz (200g) ground white flesh fish, 1 tbsp sugar, 2 tbsp sake, dash red food coloring. Directions: Wrap ground fish in a cloth wash in water using a squeezing action. Change water twice get rid of fat. Squeeze out excess water grind in a mortar. Add food coloring dissolved in sake sugar, grind so that the color becomes uniform. Transfer to a saucepan cook over low heat. Mix well with chopsticks until fluffy. Spread on a tray let cool. I highly recommend this cookbook! It's well worth adding to your cookbook collection. Your family friends will enjoy all the fun sushi you can make! :) 0 of 0 people found the following review helpful. Unique American Sushi Ideas By C. M. Hall This is definitely for those interested in making American sushi. It also has ideas for making croques and other interesting fried foods for bento. Great idea reference and some of the recipes are complicated but there are easier ones too. 14 of 14 people found the following review helpful. A fun alternative to formal sushi. By Soggyinseattle I recently bought Fun Fancy Sushi after I discovered that I am sensitive to wheat products, much like an allergy. Fun Fancy Sushi offers easy alternatives to the sushi one usually finds at a sushi bar in a Japanese restaurant. If the thought of eating raw fish is worrisome, this is the book for you, because with the exception of fish roe, the ingredients are either vegetable, cooked fish or meat. Many of the sushi recipes offered are balls of rice (the Japanese equivalent to sandwiches) with various flavorings added. In addition, there are recipes for more elaborate and colorful sushi for parties. Along with the recipes, the authors include tips on how to properly cook in a rice cooker, as well as historical information and regional variations. The numerous color photos on almost every page are enticing and helpful. My only warning is that this book is probably best for those who have tried to cook Asian food before, since there are a few things left out, like what kind of rice to use. For instance, Uncle Ben's rice will not do, you'll need to use either the cal-rose rice or jasmine rice for these recipes to work. Also, if you do not have access to an Asian market, and you lack some creativity, you might be puzzled by some (not all) of the recipes. I've given it rating of 5 stars because I've looked at a number of similar books, and this one is the best I've seen. It gives traditional and modern recipes without being too outlandish (one book I saw had a recipe for Nutella sushi). Overall, it's a good cookbook and it will provide you with some healthful alternatives to a grilled cheese sandwich, as well as some fun additions to your party that will amaze your friends.

**AN EASY-TO-FOLLOW GUIDE TO MASTERING A GROWING CULINARY TREND** Traditional rice balls become delicious treats when jazzed up with tasty ingredients as salted salmon, grilled eel, fried shrimp, and smoked chicken Easy-to-follow instructions and color photos show how to bake, steam, deep fry and stew rice into a wide range of new additions to your menus. Preparation techniques are detailed with step-by-step color photos, making the recipes a snap. Comprehensive in scope, the recipes—both old and new—come from all regions of Japan. Fun and Fancy Sushi also shows how to combine traditional Sushi rice rolls with a variety of flavorful and colorful ingredient. Delightful designs are cut out of the finished rolled rice to create flowers, a panda bear, and other clever designs. Methods of cooking sushi rice and instructions for rolling are illustrated throughout with detailed step-by-step color photos. Fun Fancy Sushi is an easy guide for beginners and a source of innovative ideas for advanced cooks. And the delightful results are perfect for entertaining.

About the Author **SEIKO OGAWA**: She graduated from Kagawa Nutrition University. Her cooking meets the needs of the times. She writes for magazines and plays an active role in the world of advertisement. **INE MUZUNO**: She lives in Chiba Prefecture. She is highly reputed to have created a variety of fancy rolled sushi. She is making every effort to work out new style of sushi.