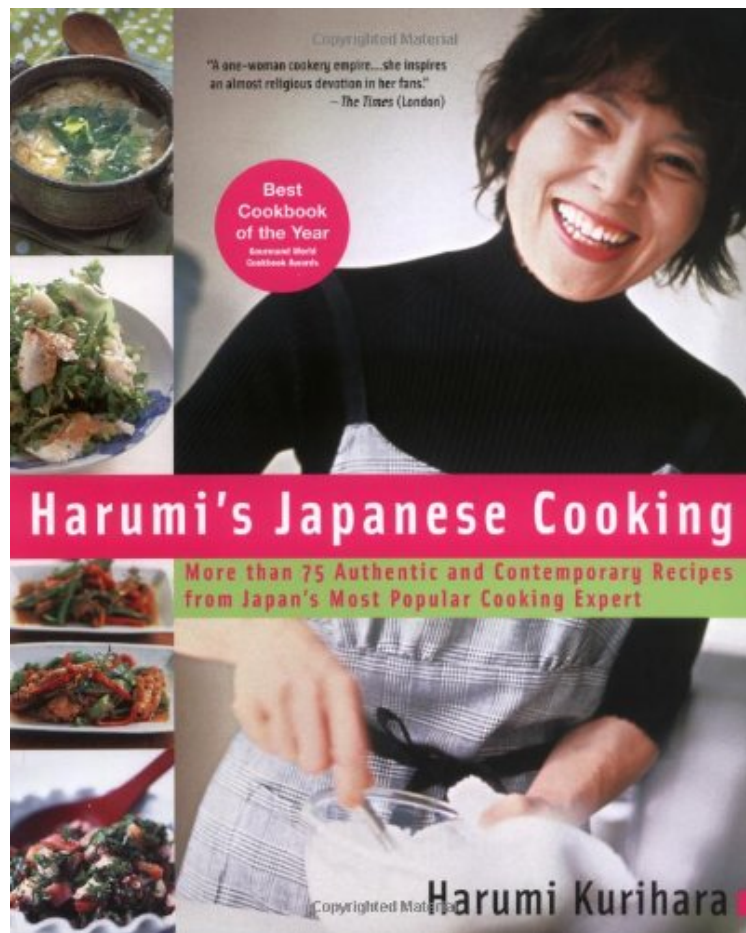


(Pdf free) Harumi's Japanese Cooking: More than 75 Authentic and Contemporary Recipes from Japan's Most Popular Cooking Expert

Harumi's Japanese Cooking: More than 75 Authentic and Contemporary Recipes from Japan's Most Popular Cooking Expert

Harumi Kurihara

DOC | *audiobook | ebooks | Download PDF | ePub



DOWNLOAD



READ ONLINE

#266247 in Books HP Trade 2006-04-04 2006-04-04 Original language: English PDF # 1 10.25 x .66 x 8.371, 1.95 #File Name: 1557884862160 pages | File size: 45.Mb

Harumi Kurihara : Harumi's Japanese Cooking: More than 75 Authentic and Contemporary Recipes from Japan's Most Popular Cooking Expert before purchasing it in order to gauge whether or not it would be worth my time, and all praised Harumi's Japanese Cooking: More than 75 Authentic and Contemporary Recipes from Japan's Most Popular Cooking Expert:

4 of 4 people found the following review helpful. Good primer for homestyle Japanese cooking By Ziege Great book; I learned a lot about Japanese cooking. Most of the recipes are great. I had a couple of so-sos - her okonomiyaki batter is unusual, not the same as other recipes I've seen and it was a bit gummy. She also has a salmon recipe where she cooks the salmon plain in the microwave before assembling the dish. Sorry Harumi, but the thought of microwaved salmon was a bit horrifying; I pan-fried it instead. But overall a great cookbook. The best thing about it is that while Japanese

cookbooks can tend toward the haute, with ornate, beautiful, technical dishes, Harumi's book focuses on homestyle recipes cooked every day in Japanese households, which is exactly what I was looking for. 1 of 1 people found the following review helpful. I used some recipes for party and my friends love it. By Zhong Jia tong This is a fabulous cookbook. The recipes are delicious, simple and healthy. Some recipes are workout friendly if you control the portion of dressing. I used some recipes for party and my friends love it. 0 of 0 people found the following review helpful. Cook book Japanese style By Sandy Y Creative Japanese home cooking

Cooking expert and lifestyle guru Harumi Kurihara has won over the hearts of Japanese home cooks with her simple, delicious recipes. After selling millions of copies of her cookbooks, magazines, and housewares in her home country, this charismatic former housewife now shares her award-winning kitchen secrets with Americans for the first time. These elegant, effortless recipes reflect Harumi's down-to-earth approach to Japanese cooking. Simply written and featuring everyday ingredients, recipes include Pan-Fried Noodles with Pork and Bok Choy, Warm Eggplant Salad, Japanese Pepper Steak, Seafood Miso Soup, and Harumi's popular Carrot and Tuna Salad, along with a chapter on simple ways to make delectable sushi at home. Demystifying Japanese cooking and celebrating freshness, seasonality, and simplicity, this delightful book introduces Americans to one of the food world's brightest stars, and invites us to cook with her, one gracious dish at a time.

From Publishers Weekly The publisher calls Kurihara "Japan's Martha Stewart" because of her numerous bestselling cookbooks, her lifestyle magazine and line of kitchenware, but judging by the overall simplicity of these recipes—and that Kurihara is "not interested in decorating [her] food for the sake of it"—that comparison is questionable. The recipes in this volume are divided into basic categories: appetizers, soups and noodles, rice, tofu, seafood, chicken and egg, beef and pork, sushi, vegetables, and desserts and drinks. They range from extremely accessible, such as Beef on Rice and Chicken with Red and Green Peppers, to more intimidating, such as Shrimp and Squid Tempura. But even the more involved entries are doable thanks to Kurihara's encouraging and straightforward (if not always elegant, thanks to an occasionally awkward translation) prose. She covers traditional Japanese favorites like Okonomiyaki Hiroshima fu (Japanese-Style Savory Pancake) and more contemporary takes with international influences, like Tofu with Basil and Gorgonzola Dressing, which she describes as "a rather Italian way to serve up tofu." Throughout, the emphasis on eating mindfully, varying ingredients and keeping portions small (especially for dessert) means that this is a healthful cookbook that doesn't try too hard to be one. Photos. (Apr. 4) Copyright copy; Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. About the Author Harumi Kurihara is Japan's most popular cooking and lifestyle personality. She has sold more than seven million copies of her cookbooks, as well as more than five million copies of her cooking magazine. A nationwide sensation in her home country, she also appears on Japanese television and runs housewares shops and restaurants. This is her first book to be published in the U.S.