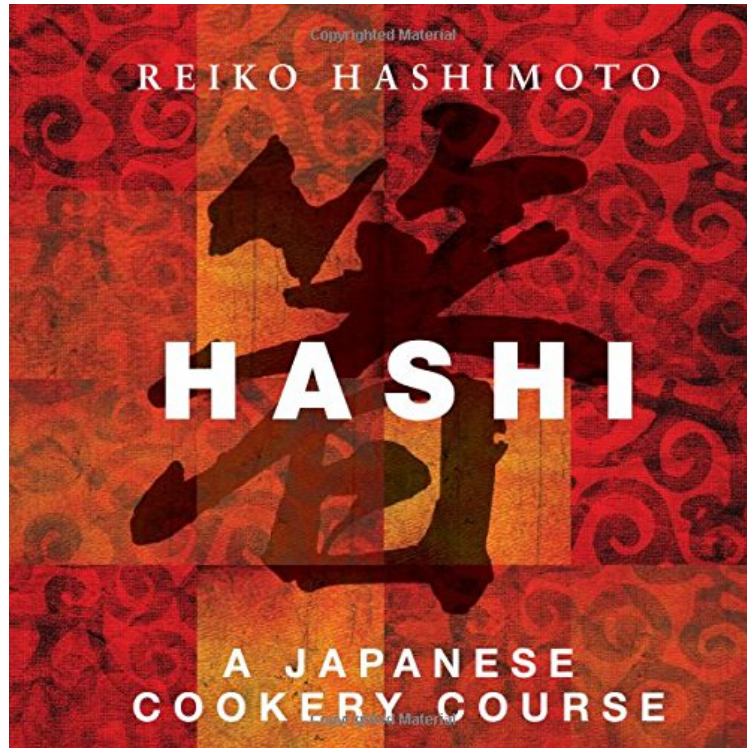


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Hashi: A Japanese Cookery Course

Reiko Hashimoto

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Reiko Hashimoto : Hashi: A Japanese Cookery Course before purchasing it in order to gage whether or not it would be worth my time, and all praised Hashi: A Japanese Cookery Course:

4 of 5 people found the following review helpful. Awesome book on everyday Japanese cooking!By Benjamin W. Along with Washoku, Washoku: Recipes from the Japanese Home Kitchen this is one of the very best books out there on Japanese home cooking. It has great, very successful recipes for dishes like Goma Ae and Tonkatsu. It also has great recipes for creating the building blocks of Japanese cooking, like dashi. It adapts many of its recipes for the modern home cook. For example, the dashi recipe doesn't have you soak the kombu overnight in the very traditional manner, but still provides great results that are both authentic and delicious. This is really a cookbook for people who want to make traditional Japanese home dishes. If you are a non-Japanese cook looking to replicate the dishes of your local Japanese restaurant, this is probably not the book for you. If you love traditional Japanese home dishes, you'll love this book. 2 of 6 people found the following review helpful. Feels Like this Book Was Thrown Together without Any Thought At All. By OCD Foodie I love Japanese food and because of this have taken classes with master chefs and of my 300 or so cookbooks maybe 35 to 40 are dedicated to Japanese cooking. This mini-obsession is because information in English is so hard to find and Japanese cuisine is precise often for a reason - because it achieves amazing results! Unfortunately, this book fails to deliver. I actually made this purchase because the other review I saw here suggested that this and WASHOKU (by Elizabeth Andoh) are their preferred books on Japanese home cooking, but I really can't see why. WASHOKU is brilliantly researched with a great amount of care taken to convey the spirit

of a great and special cuisine to a foreign audience. HASHI, on the other hand, falls very short of anything remotely decent as it takes shortcuts not only in its presentation but in its recipe recommendations as well. For example, my biggest objection occurred when I read the recipe for curry and it suggested buying the block roux that you can get at the Japanese market. Really? If I wanted such culinary revelations I'd have just collected recipes from the back of pasta boxes and cans. If you want a great book buy WASHOKU and skip this.

A classic introduction to the wonderful world of Japanese food Taking its readers through the many mysteries of at least as conceived by the Western mind of the basics of Japanese cooking, this is a gorgeously illustrated introduction to the basic steps of mastering Japanese cuisine. From there it steps up to favorites from the Japanese home kitchen, finishing with a selection of slightly more adventurous dishes that are sure to excite. Recipes include Cold Soba Noodle and Prawns and Ramen Noodles Syoyu Ramen, among many other traditional favorites. Written with great style and precision, it leads the reader gently through the various challenges that confront the Western eye when it comes to tackling the food of Japan. Includes metric measurements.

The person who's taught me everything I know about Japanese food. The London Foodie A big, bold and brilliant book ... one of the most accessible Japanese cookbooks around ... [Reiko's] Her experience as a teacher allows her to engage with the reader and encourage them to have a go. A lovely gift for any Japanese food aficionado. MostlyAsianFood.com A knowledgeable, authentic and accessible introduction to Japanese cookery, lavishly illustrated and clearly written. www.souschef.co.uk About the Author Reiko Hashimoto has been teaching people the joys and pleasures of Japanese cooking via the cooking school classes she runs from her home for more than a decade. She previously taught Japanese cooking to the foreign community in Tokyo.