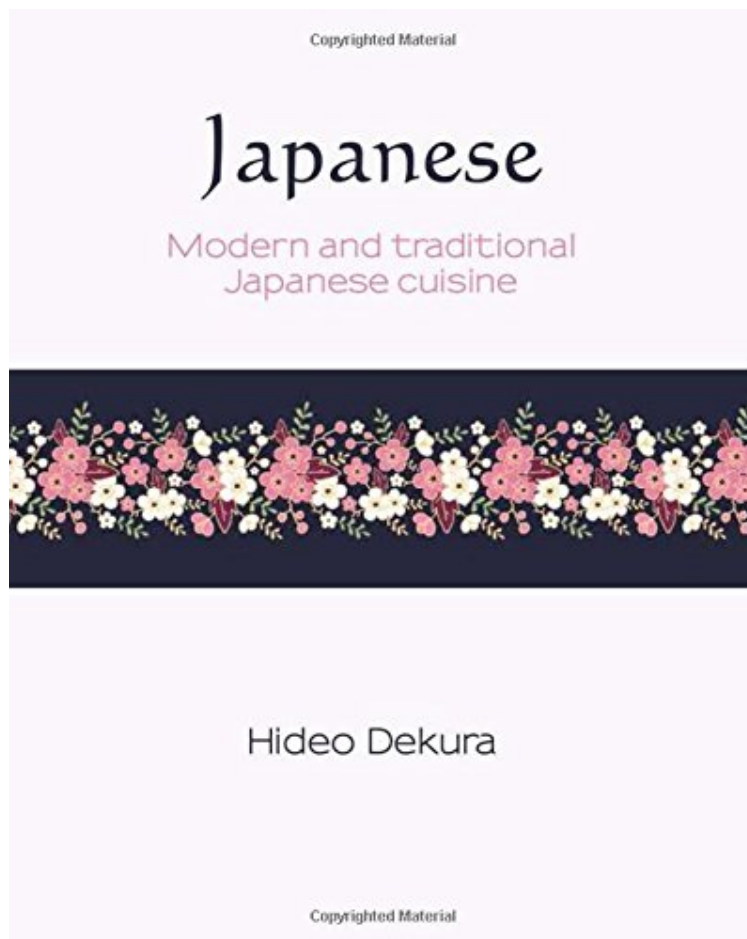


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Japanese: Modern and Traditional Japanese Cuisine (Silk)

Hideo Dekura

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Hideo Dekura is a culinary consultant, food stylist and author, with a focus on recipe development. He also gives demonstrations, lectures and classes in traditional Japanese Cuisine. He is involved in product development for the import/export market and makes significant contributions to cultural events in the world. This book part of the Silk Series Hideo takes us through the seasons of Japan and the history of Japanese cuisine. He shares the basic tools and ingredients you will need as well as introducing tableware and knives. With over 60 recipes including a big vegetable section this book covers all the basic recipes you would want to cook at home. With easy step by step instructions from a world expert in Japanese cooking.

About the Author Hideo was born in Yotsuya, Tokyo. His cooking training commenced in the family restaurants, where he learnt from his parents the principles of sushi and kappou-ryori food preparation, cooking and presentation that had been passed down through the generations of his family. At the same time he learnt the philosophy of Chakaiseki (the tea ceremony cuisine), Teikanryu Shodoo (calligraphy), Ikenobou-Ryuuseiha (flower arranging) and Hocho Shiki (cooking knife's ceremony) at the Shijyoushinryuu School