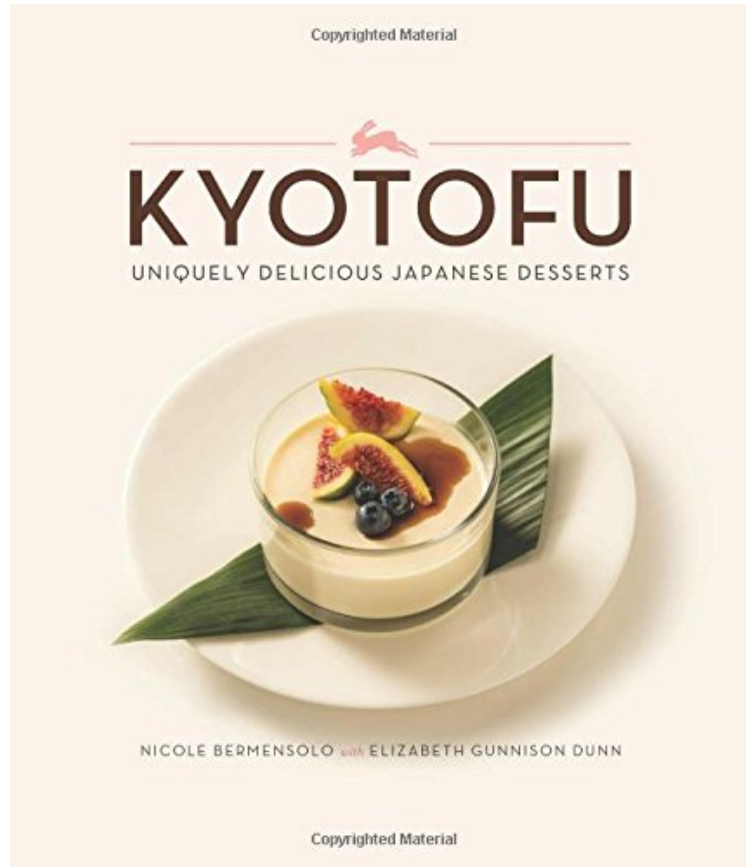


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Kyotofu: Uniquely Delicious Japanese Desserts

Nicole Bermensolo

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#206911 in Books Bermensolo Nicole 2015-04-14 2015-04-14Original language:EnglishPDF # 1 8.75 x .88 x 8.75l, .0 #File Name: 0762453974176 pagesKyotofu Uniquely Delicious Japanese Desserts | File size: 75.Mb

Nicole Bermensolo : Kyotofu: Uniquely Delicious Japanese Desserts before purchasing it in order to gage whether or not it would be worth my time, and all praised *Kyotofu: Uniquely Delicious Japanese Desserts*:

0 of 0 people found the following review helpful. Highly recommend for anyone who loves Asian cooking with a twistBy Patricia BensonYummy photos and recipes. Highly recommend for anyone who loves Asian cooking with a twist.0 of 0 people found the following review helpful. DeliciousBy Kit MThe recipes in here are gorgeous. I wish I could have visited the cafe while it was still in business.0 of 0 people found the following review helpful. Almost as good as the original bakeryBy popfanforeverI visited the bakery and restaurant on 9th ave, miss it a lot. This is good consolation with relatively easy recipes and super results.

Japanese ingredients have long been known for their distinctive tastes and healthy qualities. From the tang of yuzu to the bite of matcha to creaminess of soy, they present a wide range of delicious flavors. In *Kyotofu*, award-winning baker, Nicole Bermensolo, presents 75 classic American sweets, like cheesecake, brownies, and muffins, combined with Japanese ingredients to create one-of-a-kind desserts. Try recipes like Green Tea White Chocolate Cupcakes,

Black Sesame Caramel Mousse, Kinako Waffles, and Nashi Pear Crumble. Perfect for beginners to Japanese cooking, *Kyotofu* is divided by Japanese ingredient, includes a glossary of foreign terms, and suggests where to buy less familiar products. Plus, for those who want a healthier dessert, all the recipes can be made completely gluten-free thanks to Nicole's cup-for-cup flour recipe.

“Where the book really shines, is when it presents ingredients not usually thought of as being dessert friendly—think tofu and miso—and introduces them into recipes that Western readers all know and love. With helpful advice on where to shop and what to buy, this book offers a cornucopia of recipes to liven up classic Western desserts”
Publishers Weekly