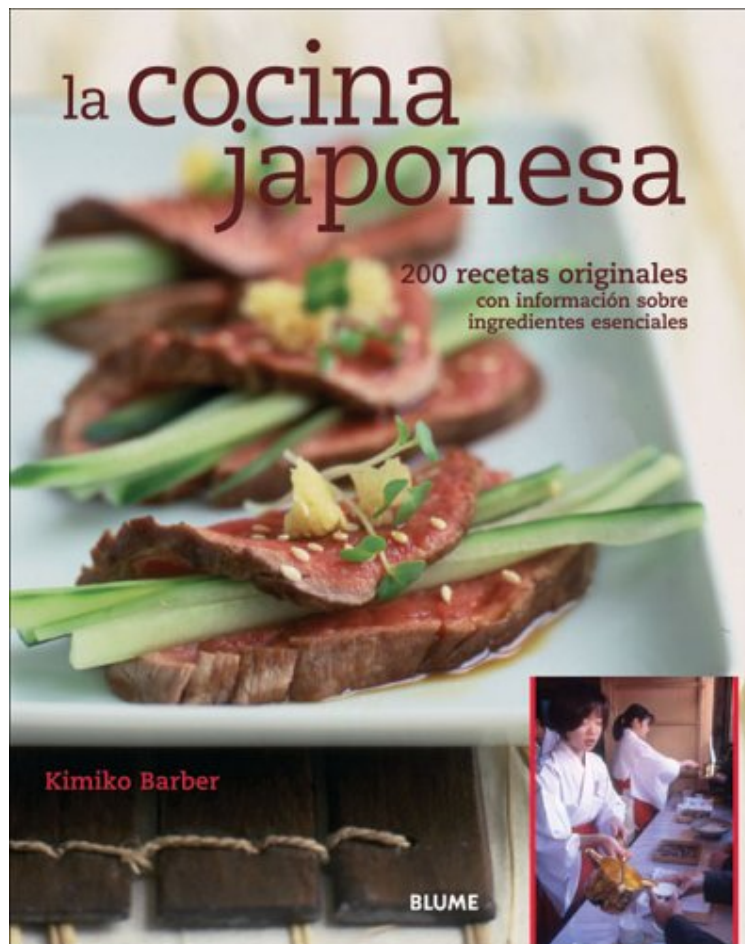


[Library ebook] La cocina japonesa: 200 recetas originales con informac[i]o[n] sobre ingredientes esenciales (Spanish Edition)

La cocina japonesa: 200 recetas originales con informac[i]o[n] sobre ingredientes esenciales (Spanish Edition)

Kimiko Barber

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Kimiko Barber : La cocina japonesa: 200 recetas originales con informac[i]o[n] sobre ingredientes esenciales (Spanish Edition) before purchasing it in order to gage whether or not it would be worth my time, and all praised La cocina japonesa: 200 recetas originales con informac[i]o[n] sobre ingredientes esenciales (Spanish Edition):

Until recently, Japanese cooking was considered esoteric, but the remarkable popularity of sushi and noodle bars, along with increasing accessibility of the ingredients, has put the country firmly on the culinary map. This introduction invites readers on a personal tour of Japan's exquisite cuisine, presenting 100 essential ingredients and 200 recipes from all over the country. Every ingredient has a separate entry that gives in-depth background information on its

appearance, taste, culinary uses, and health benefits. Recipes range from the classics, such as Miso Soup with Tofu, to the more contemporary Marinated Tiger Prawns in Sweet Ginger Vinegar. With informative prose, beautiful photography, and images of real people from diverse backgrounds, this cookbook dispels the intimidation of Japanese food and makes both preparing it and appreciating it accessible to all.

About the Author Kimiko Barber is a teacher of Japanese cookery and the author of *Easy Noodles, Sushi, and Taste and Technique*.