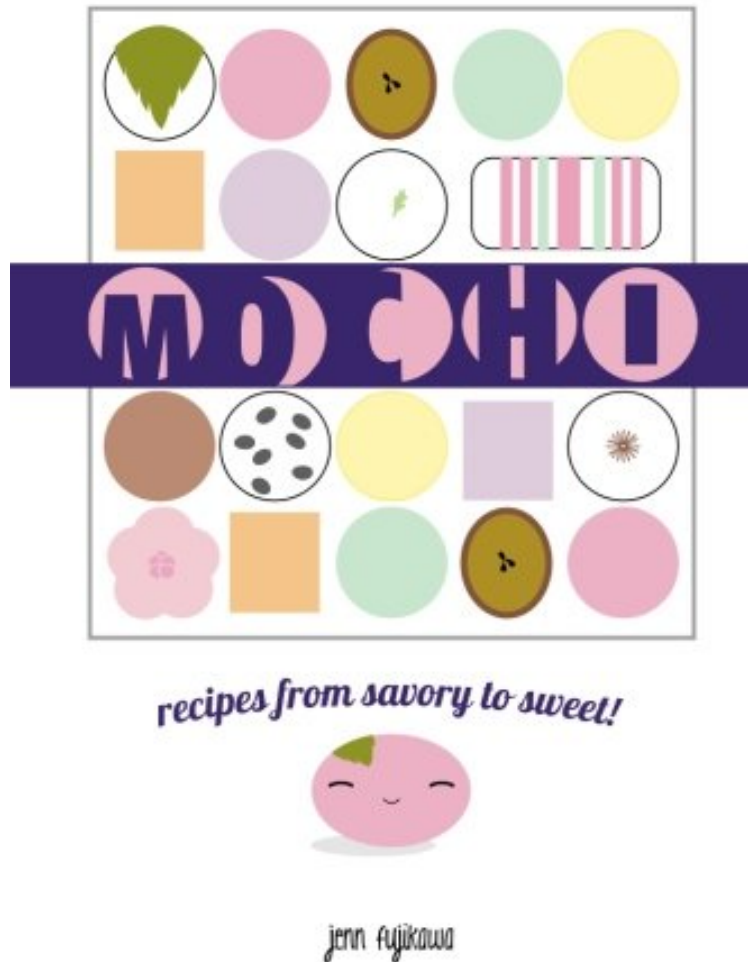


(Free pdf) Mochi: Recipes from Savory to Sweet! Vol. 1

Mochi: Recipes from Savory to Sweet! Vol. 1

Jenn Fujikawa

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Jenn Fujikawa : Mochi: Recipes from Savory to Sweet! Vol. 1 before purchasing it in order to gage whether or not it would be worth my time, and all praised Mochi: Recipes from Savory to Sweet! Vol. 1:

0 of 0 people found the following review helpful. Not Worth the MoneyBy S DI was quite disappointed when this book arrived. I was looking forward to a bona fide cookbook, with instructions/techniques for working with mochi and hopefully some authentic recipes that use actual mochi rice (mochigome) and not soft mochi flour (mochi flour, or mochiko, produces a much more mushy mochi { say that five times fast } } and is not a great texture, unless you're

making mochi ice cream). There really aren't tips for working with the mochi dough, not many authentic recipes (mochi pizza?), and most of these recipes can be found online with a little googling or perusing of the author's blog. TL;DR version: not worth your money. Just Google mochi recipes and you'll come out better than purchasing this book. 6 of 6 people found the following review helpful. Fun, original, foolproof recipes that you won't find anywhere else. By Debora Aoki This slim volume collects almost all of Jenn's mochi wisdom from her blog, and it's terrific. I've got a few mochi cookbooks from Hawaii, and can honestly say that this one has recipes you won't find anywhere else. mochi pizza? mochi brownies? yep and yep. Try any of these mochi goodies for your next potluck and your friends will be asking you for the recipe. 0 of 0 people found the following review helpful. Three Stars By sheree Its okay

'Mochi: recipes from savory to sweet!' is full of recipes highlighting the distinctly chewy Japanese rice cake. Recipes include traditional mochi favorites like chi chi dango and custard mochi to brand new modern recipes, mochi like you've never had before! Mochi pizza, mochi donuts, even a mochi root beer bundt cake recipe! Whether it's as a dessert or main dish, mochi is the ultimate comfort food!

About the Author Jenn Fujikawa is a lifestyle and food writer for Nerdist, Fandango, StarWars.com, Food Wine Magazine, Amy Poehler's Smart Girls, and more. Unique family dinners and geeky baking are a staple of her website www.justjennrecipes.com and her recipes have been featured on the LA Times, LA Weekly, Woman's Day, and have appeared on the cover of Food Network Magazine. Jenn has been a panelist talking about food, crafts, and general geekiness at San Diego Comic Con. She has been a returning featured guest at Disney's California Adventure Food and Wine Festival speaking about Star Wars: Food and Fandom.