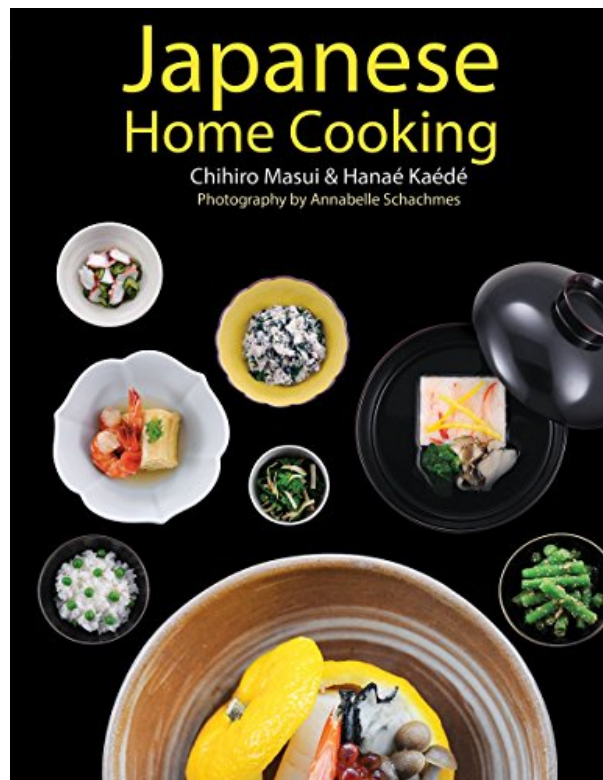
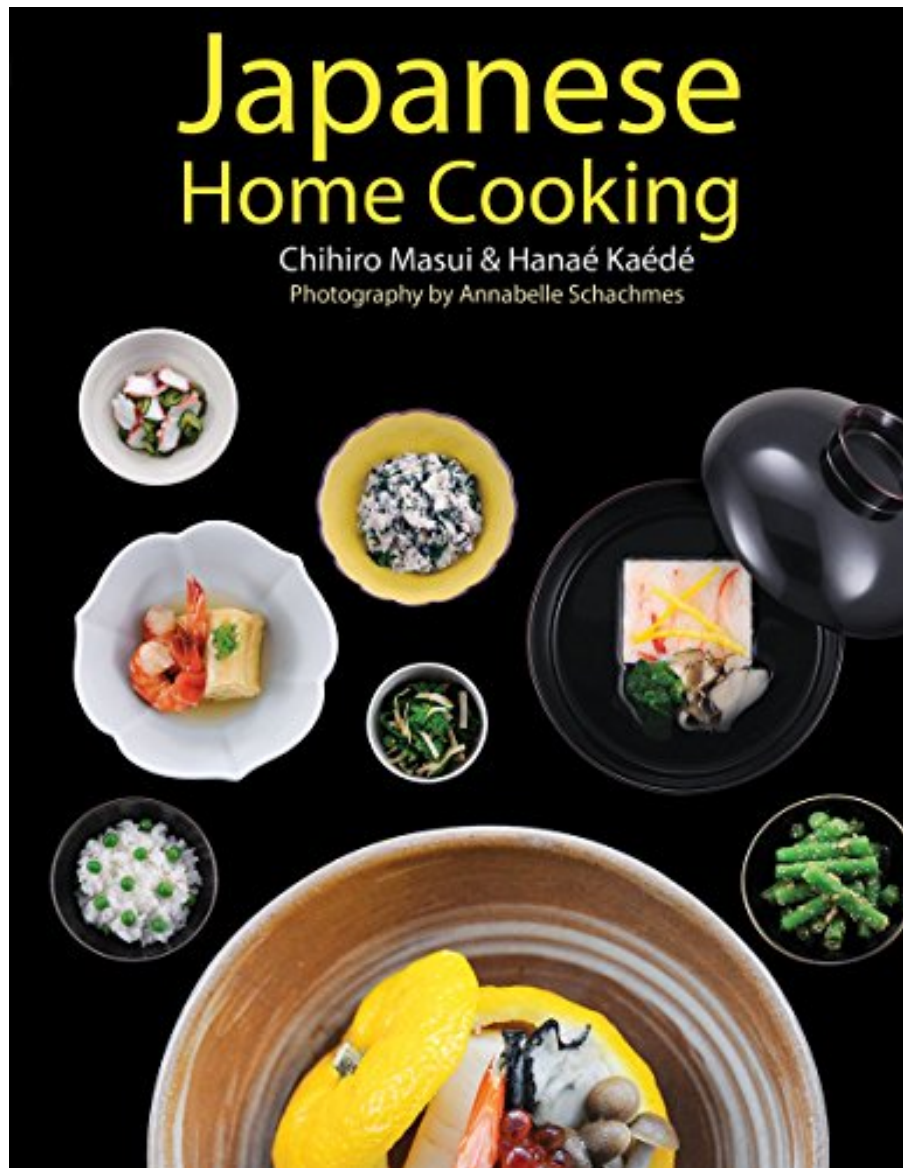


JAPANESE HOME COOKING BY CHIHIRO MASUI, HANAE KAEDE, ANNABELLE SCHACHMES



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About the Author

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JAPANESE HOME COOKING BY CHIHIRO MASUI, HANAE KAEDE, ANNABELLE SCHACHMES PDF

In Japanese Home Cooking, the techniques and ingredients of Japanese cuisine are explained clearly, thanks in great part to the many step-by-step photos. It omits nothing, from cooking rice to dressing a Japanese table.

The book is the ideal guide for cooks new to Japanese cuisine, as well as those with experience. Features include:

- Japan's approach to food
- Step-by-step photographs for all recipes that require more than the most basic skills
- Final dish presentation
- Technique and important detail, such as slicing fish and vegetables in the traditional Japanese manner
- Dashi stock base, symbol of Japanese cooking
- Notes on the history of Japanese regional cooking and the influence of foreigners
- The Japanese table.

Japanese Home Cooking has six sections with more than 90 recipes plus variations for everyday dishes and for gourmet cuisine for special occasions.

Examples of the recipes are:

- Starters: Cucumber and wakame Sunomono; Prawns with pickled egg and kimi-zu
- Bowls and Soups: Red miso soup with clams asa ri; Clear soup dumpling and crab wakame
- Vegetables and Tofu: Pumpkin in chicken broth soboro; Seaweed hijiki; Sweet daikon with miso
- Fried and Grilled: Teriyaki salmon; Breaded shrimp tonkatsu; Tamago-yaki omelette
- Rice and Noodles: Rice with five favors; Asa-zuke of cabbage, cucumber, carrots and Brussels sprouts; Yakisoba fried noodles
- Sweets: Soy milk creme caramel; Hortensia cake; Ukishima (floating island).

For hard-to-find ingredients, the book includes a resource section and tips on generally available substitutions.

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- Published on: 2015-10-08
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- Dimensions: 10.50" h x 1.00" w x 8.50" l, .0 pounds
- Binding: Hardcover
- 280 pages

Review

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Most helpful customer reviews

0 of 0 people found the following review helpful.

A beautifully-illustrated guide to Japanese cuisine

By Bundt Lust

Out of the 20+ Japanese cookbooks I own (including the excellent Japanese Farm Food and Washoku: Recipes from the Japanese Home Kitchen), this is truly one of the most helpful due to the step-by-step photos and clear explanations. I like that the Japanese names of the dishes are also included (and the meaning / origins) explained. The technique section is worth the cost of the book alone! You will find an overview of the aesthetics behind Japanese washoku cuisine, kitchen tools, ingredients, traditional table settings and etiquette.

Chihiro Masui and Hanae Kaede have done a wonderful job at making Japanese cuisine accessible to the (American) masses. I loved that the authors also differentiated between traditional Japanese cuisine and influence from foreign cuisine. Recipes are divided into six sections (starters, bowls and soups, vegetables and tofu, fried and grilled, rice and noodles, and sweets). Suggestions for readily available substitutions are also provided.

For several years, I have tried to master the art of rolling Japanese-style omelettes. I even brought home a gorgeous Japanese iron omelette pan from Japan with no luck, but thanks to the clear step-by-step photos, I finally feel like I'm one step closer to mastering the proper technique to make beautiful rolled omelettes. There are so many fascinating tidbits and tips that have helped me to better understand Japanese food (I took four cooking classes around Japan when I was working there previously in 2011), and I feel that I am a better / more confident home cook for it.

I highly recommend this for anyone new to Japanese cuisine; the step-by-step photos are truly helpful in understanding the basic preparation of common dishes such as chawanmushi, tamagoyaki, steamed dishes, wagashi, etc.

0 of 0 people found the following review helpful.

The Simplicity Of Delicious Japanese Home Cooking

By Tante Maren

I love Oriental and Eastern food and I have taught myself to make some of my family's favorite Chinese dishes over the years, but little did I know that Japanese food is much more than Sushi and just as delicious as our favorite Chinese until I started reading this Japanese Home Cooking Book and preparing many of these dishes myself.

The authors Chihiro Masui and Hanae Kaede have written and composed a perfect introduction to cooking Japanese in your home, exactly as the cooks of the house do in Japan. Japanese cooking has a true simplicity about it- most meals can be prepared in 30 minutes or less, and it isn't because they eat everything raw, but rather because they use minimal ingredients and slice everything so thin, that the cooking time is very short.

What I especially love about this cookbook is that there are gorgeous clear color photographs for every single recipe. Even better, there are step by step clear color photos in some of the recipes for anything more complicated or unfamiliar to prepare. In the back of the book are Basic Recipe And Techniques in step by step clear color photos to Prepare Rice, Cutting Vegetables, Cutting Fish, Slicing Filets, Cutting Shrimp, Draining Tofu, Blanching Vegetables, Simmering With A Drop Lid, Making Dashi, and even how to make the different Vinegars used in many of their dishes.

The beginning of the book gives you a history of what the Japanese cook and why. Meat is a western influence, as there isn't much land for cattle or farms, and of course the sea provides an abundance of their foods. I was shocked to read that the Japanese dislike food smells due to the high humidity and natural smells from the water. This makes them dry everything and dispose of the smelly parts of foods immediately, like fish scales.

I was also surprised that Sweets are not eaten as desserts, but any time with tea. The book covers Cold Starters, Bowls & Soups, Vegetables & Soy, Steamed & Simmered Dishes, Deep-Fried & Grilled dishes, Rice & Noodles and Sweets. The ingredients are minimal and you will find the plating and perfect cutting of the foods make the dishes look absolutely beautiful. A simple dish of Rice and Peas look like a work of art. So far, my family have fallen in love with Tempura, Salmon Teriyaki, many different noodles, Grilled Gyoza (just like Chinese potstickers only thinner wrap and more vegetables) and Korokke (Western influence of beef, potato and onion breaded and fried). This beautiful well organized book of delicious home style Japanese dishes all beautifully photographed in color earns a big 5 STARS.

0 of 0 people found the following review helpful.

A Comprehensive, Beautifully Crafted, Well Written Collection of Professional Quality Recipes for the Home Kitchen.

By Earth Spirits

What a great book. This is a wonderful and complete introduction to Japanese Food. I am half Japanese and grew up eating at my Aunt & Uncle's Japanese restaurant. I even worked there for several years while in college. He was trained in Japan as a French chef. They are both extremely good cooks and created a foundation for me to build upon. Many of the dishes dear to my heart are in this book. They includes mostly the same ingredients and preparation methods too. If you have been to Japan or even if you have not, you will probably find this a treasure trove of information!

The first thing that strikes me is how beautiful the photos are. Each dish has a completion photo to show you what the dish should look like and how to garnish it. Some more complex dishes include additional instructional photos to give a better idea of the preparation method. I think the balance between photos and

text is "just right". This is how I like my cookbooks to be. "Aesthetically Efficient" and appropriate.

The second thing is how well the text is written. Obviously the authors are Japanese and the text is perfect English. The style of writing and grammar make reading the information contained both easy and interesting.

- First an introduction to each dish is given. This is a brief description that gives you an overall idea of what the dish is all about. Flavor, texture, temperature and use are usually covered.

- Then the Ingredients List in a bullet format. Measurements are in tbsp, tsp, ounces and cups with (metric) in non-distracting parenthesis beside.

- The Preparation Steps are in bold numbered list format. Well written and step-by-step.

- Recipes with additional instructional photos will be in alphabetical list format beside the Preparation Steps.

- Lastly and this is one of my favorite things about this cookbook is that most of the recipes also include a small gray "Notes" section at the bottom that is used to further clarify information about the recipe. In some recipes like "Nuta with Green Onions and Calamari" it is used to explain that you can use red, black and white miso and add sugar to sweeten. Then explains about Japanese wakegi onion and the subtle difference it has from most American green onions. Lastly it makes suggestions on how you can adjust the flavor sharper with a little Japanese mustard. These notes are valuable. They are same kinds of information that my Uncle would give to me to make the dish "exceptional". The notes from a professional chef. The details are the "secret ingredients".

The book is well organized and complete. You can easily prepare a simple single dish or a culmination of 5-8 smaller dishes. I remember several times when the president of a large motor company would visit the company plants in the US that when he was visiting the plant near our city he would eat at my Uncle's restaurant. I was working there several of those times. He was always accompanied by a host of body guards and 8-10 local plant executives. My uncle would prepare a 12 course meal plan that would be served with drinks and take well over 2 hours for the entire meal to be enjoyed. It would start with simple appetizers like Miso Soup, Wakame Sunomono, and Tofu. Then he would start working in dishes that contained more substantial ingredients like eggplant, potatoes, fish and meats. Then rounding out with some softer dishes like Chawan Mushi and Soba noodles. After a few hours of drinking, it was usually closed with a desert then perhaps some Ochazuke or Yaki Soba. Of course the rice bowls were always kept full. Of course he would always prepare more than necessary and the employees always got to enjoy small samples of the dishes they were helping to prepare and serve!

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