



Japanese Home Cooking

By Chihiro Masui, Hanae Kaede, Annabelle Schachmes

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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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Editorial Review

Review

Japanese cuisine is often perceived as difficult to make and hard to obtain the ingredients. With this book, the authors want to change that perception. With an organized approach that will take readers from the basics to more involved menus, they provide all the information to make fabulous Japanese meals at home. Starting with an introduction that discusses not just the how-to but also the "why" of this style, they cover an impressive range of topics. Food sources, etiquette table settings, basic cooking rules, and much more are covered. Recipes include cold starters, soups, steamed and grilled dishes, as well as sweets. Each one is beautifully photographed and accompanied by detailed instructions and step-by-step photographs. Basic techniques are covered in a separate chapter that discusses cooking rice and cutting vegetables, fish and shrimp, blanching vegetables, and making dashi, kaeshi and vinegars. More than 90 recipes are included, and with their detailed instructions readers

will soon impress family and friends with this delicious cuisine at home. (Terry Peters *North Shore News* 2016-06-15)

About the Author

Born in Japan, Chihiro Masui is the author of more than 20 cookbooks published in Japan and France. Hanae Kaede has worked as a pastry chef in Michelin-starred restaurants. She returned to Japan to obtain a diploma in Japanese cuisine. Annabelle Schachmes is a food journalist for the French daily newspaper *France Soir*. As a photographer, she has worked for various culinary publications and chefs' books.

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