

## Sushi Taste And Technique Kimiko Barber And Hiroki Takemura

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The quintessential book for any sushi lover, Sushi: Taste and Technique shows you all you need to know about this exceptionally delicious and healthy cuisine, how to locate the freshest ingredients, how to use the right equipment, and how to master the etiquette of eating sushi correctly. From makizushi to hand rolls to vegetarian versions, this book teaches you how to create any kind of sushi.

### **Sushi, Taste And Technique by Kimiko Barber**

Kimiko Barber, Hiroki Takemura Make your own sushi in minutes and learn how to create traditional Japanese recipes in just a few steps with Sushi: Taste and Technique. With an enticing mix of classic and contemporary recipes, head chefs Kimiko Barber and Hiroki Takemura show you how to create dozens of dishes including pressed mackerel sushi, spicy tuna and avocado sushi bowls and stunning sashimi plates.

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Kimiko Barber and Hiroki Tamemura have published what I consider to be the Bible of Sushi preparation and serving. This is a truly awesome compilation...and absolutely the best of all the Sushi cookbooks I have read and/or reviewed. ... 5.0 out of 5 stars Sushi: Taste and Technique. Reviewed in the United States on September 17, 2017. Format ...

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Sushi: Taste and Technique is the quintessential book for any sushi lover telling you all you need to know about this delicious and healthy cuisine. From makizushi and hand rolls to vegetarian versions, master techniques and learn trade secrets from Hiroki Takemura, previously head chef at London's Nobu, and Asian fusion specialist Kimiko Barber.

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About Sushi. An updated classic guide to creating a variety of delicious and beautiful sushi, including bowls, omelettes, and sandwiches. Learn how to make your favorite sushi rolls at home or discover a new recipe in the updated Sushi: Taste and Technique. This classic guide to making a variety of homemade Japanese sushi features traditional rolls plus the latest trends, including modern sushi ...

**Sushi by Kimiko Barber, Hiroki Takemura: 9781465429841 ...**

This unique egg preparation, found in only one eastern Chinese city during springtime, is certainly not for the faint of heart. Virgin boy eggs, as they're called, are hard-boiled eggs that have been soaked and cooked in the urine of young boys. They've got a distinctly salty taste and supposedly special health benefits, like better blood circulation, but the jury's still out on the safety.

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