



Harumi's Japanese Home Cooking

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Presenting more than 70 authentic Japanese recipes, and menu and table presentation suggestions, this work introduces specialist Japanese cooking techniques such as the use of cooking chopsticks, and different knives and styles of chopping. It looks at soup, eggs and tofu, rice and noodles, meat, and vegetables.

Harumi's Japanese Home Cooking Details

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From Reader Review Harumi's Japanese Home Cooking for online ebook

Samee says

Sweet Jesus this is a good cookbook. Clearly some testing went into these dishes, because I almost never need to alter quantities; and I guarantee (if you like Asian food) that you will find at least one new favorite dish in here. Kurihara breaks down some of the more complex (to the outsider) aspects of Japanese cooking, and since she knows her way around the kitchen so well, she's able to keep some, simplify others, and ditch a few without negatively affecting the recipes. Plenty of variety and ingenuity here.

Happyreader says

Simple, elegant Japanese recipes. Harumi has such an easy, engaging style and makes Japanese food seem so simple to make. Lots of miso soups and veggies plus a section on bento.

Carmen says

her talk on knives and the important of the right cut sold me right away. the potato salad is simply beautiful. i made it and it was delicious with sweet potato. why i never thought to use whole egg slices is beyond me; i'm obsessed with it now...

Kakanier says

Sehr schönes Buch mit guten Erklärungen. Die Rezepte sind allerdings wirklich davon abhängig, dass man frische Produkte nimmt, wie wir am Lachsburger feststellen konnten. Bin bisher leider noch nicht dazu gekommen, die übrigen Rezepte zu testen.

Jane says

I like this book better than her other book, because this is more humble kind of Japanese cooking. It's still a bit too fusion-y and contemporary for my taste, but still reminiscent of home-cooked meals.

Genevieve says

i like the pork

Tim says

Yesss, I assume this was written off the back of a TV series.
If you want to pretend to offer Japanese dishes then this is ideal.
If you want to offer proper Japanese dishes then don't bother with this.

Cara says

I guess this was supposed to be Japanese food with a western spin. *Sigh* I don't get it, I don't understand how Harumi Kurihara is so popular. Overrated in my opinion. This book was just as unremarkable as *Harumi's Japanese Cooking*. This did have a recipe for Gyoza...that wasn't very good. Again, it did have very nice photos, like her previous cookbook. So...That's about it.

Bookshop says

Really good, simple recipes for everyday use. The recipes have enough Japanese flavour to be authentic.

Danielle says

Her notes on the importance of the precise cuts in Japanese cooking made me think I should practice that more, perhaps try to find more material on different methods of food prep.

I'm glad not all the recipes in here are "easy" - I get bored of overly simplified everyday fare. Complicated everyday fare is interesting too, ha.

Rachel says

I really enjoyed reading this cookbook and look forward to trying out a few of the recipes. The photos are beautiful. Each page is laid out nicely with clear directions and ingredients, which makes it very easy to read and follow. I LOVE that the author included a description of the dishes and personal comments.

Ambili shyam says

I didn't like it

Stuart says

Simple and unpretentious, with lots of discussion on the cultural differences in entertaining between Japan and the U.S. Picked up some good recipes.

Lysistrata says

Most of the recipes in this book are exactly as advertised: simple and easy, with a contemporary twist. Most of the time, they're very tasty to boot! The chicken and pork recipes are especially great for a casual dinner with friends or family. The photographs of the food are gorgeous, and the recipes themselves quite relatively easy to read.

However, the few recipes that miss the mark miss it *hard*. For example, the white chocolate cake turns into a hard, lumpy mess regardless of the chef's every effort. These faults might be the result of a simple mistranslation, so it's possible that the original Japanese text is more competent in its material.

It's not a very traditional book on Japanese cuisine, but it's very accessible to Western novices. For anyone looking for more advanced fare, this book probably isn't for you. Even so, it's one of my favorite cookbooks of all time, and I heartily recommend it to anyone with a passing interest in Asian cuisine.
