



The New Art of Japanese Cooking

By Masaharu Morimoto

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Japanese cookery guru The Iron Chef, Masaharu Morimoto, combines European and Western cooking techniques and ingredients with Japanese roots creating mouth-watering results. Chef Morimoto's cooking has distinctive Japanese roots, yet it's actually, "global cooking for the 21st century." His unique cuisine is characterized by beautiful Japanese colour and aromas, while the preparation infuses multicultural influences such as Chinese spices and Italian ingredients, presented in a refined French style. Bring all of these elements home following his step-by-step instructions and cook up over 125 recipes; from Tuna Pizza and mouth-watering Bouillabaisse to sinfully rich Chocolate Tart with White Chocolate Sorbet. Discover how to slice and cure fish, properly eat sushi and learn about the origins and significance of rice, soy sauce, tofu, blowfish and other hard-to-find ingredients. This book is useful for taste-bud travellers and anyone interested in learning more about Japanese cooking and traditions.

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Editorial Review

About the Author

Chef Masaharu Morimoto is famous for infusing European and Western cooking techniques and ingredients with Japanese. He's been star of the US Food Network's weekly shows, Iron Chef and Iron Chef America since 1999. Formerly Executive Chef of the Sony Club and Nobu, Morimoto now has restaurants in New York, Philadelphia, Tokyo, and Mumbai, and also sells his own brand of sake, knives and beer. For more information visit www.chefmorimoto.com.

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