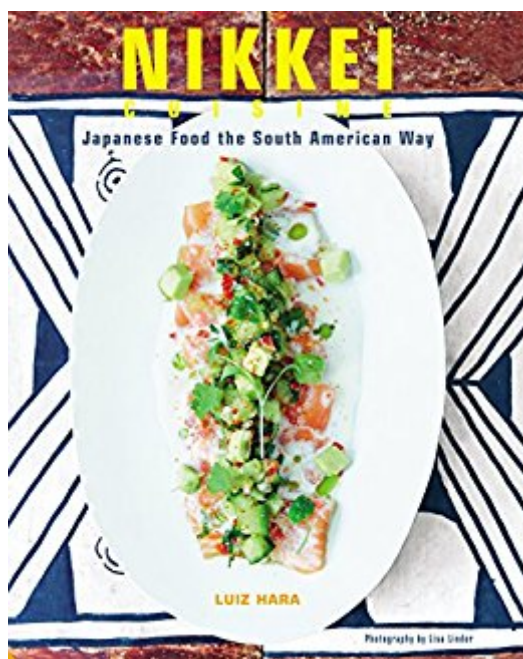


The book was found

Nikkei Cuisine: Japanese Food The South American Way



Synopsis

At its simplest, Nikkei cuisine is the cooking of the Japanese diaspora. Japanese immigrants have found themselves in a variety of cultures and contexts, but have often maintained a loyalty to their native cuisine. This has required local adaptation over the last 100 years: the so-called Nikkei community has embraced a new country's ingredients and assimilated these into their cooking using Japanese techniques. Nikkei cooking is found wherever in the world Japanese immigrants and their descendants are. But, for historical reasons, two countries have had substantially more Japanese immigrants than the rest of the world – Brazil and Peru. Nikkei cooking has gained popularity in Europe and the USA due to the influence of chefs Nobu Matsuhisa and Toshiko Kondo; the last two decades have seen the emergence of a number of outstanding, creative Nikkei chefs and restaurants all over the world – including Pao in Barcelona by Albert and Ferran Adrià. Nikkei Cuisine is a ground-breaking cookery book and a must-have for anyone with an interest in Japanese or South American cooking, as well as for those keen to discover cutting-edge cookery and flavours. The recipes range from the simpler Nikkei family favourites (the dishes eaten at home) to the more elaborate and elegant Nikkei dishes served in restaurants around the world.

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Customer Reviews

Great book on Nikkei Cuisine. It does a good job of explaining the history and ingredients. As a chef, it was refreshing to see recipes that can be accomplished by experienced chefs and be simplified for the home cook. Overall, great book.

Luiz Hara's London Foodie Supper Club is always a sold-out affair - one of the city's culinary must-do events - and this marvelous cookbook gives a hint as to why. This is beautiful, unusual and fascinating food, and while it's gorgeously presented the recipes are clearly intended with cooking in mind, not just to be admired on the page. For pure adventure and excitement - food you'd be hard-pressed to find elsewhere - only Yotam Ottolenghi's books come close.

I loved this book! It has mouthwatering recipes that are easy to make at home - I loved making Luiz' Nikkei take on Japanese sashimi, especially the salmon sashimi with passion fruit and aji amarillo leche de tigre. The tuna and grapefruit marinade on a bed of palm hearts is also stunning. It's beautifully photographed, and would make a great gift for any foodie.

I made several dishes from this book. They all came out wonderfully!

Lovely pictures and recipes. Bought a copy for a friend whose recently had a baby. A great present especially for Xmas.

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