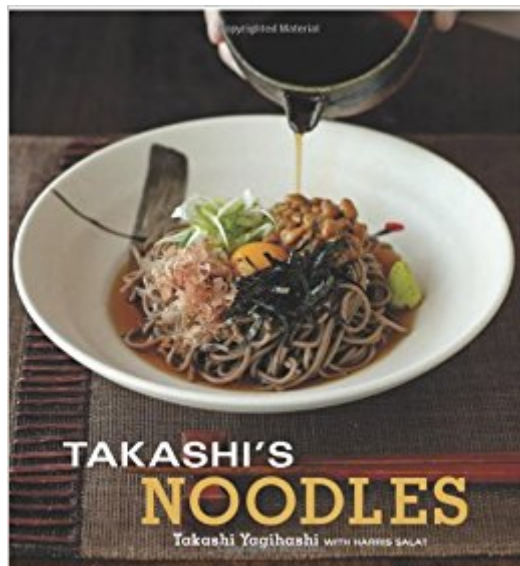


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Takashi's Noodles



Synopsis

A collection of 75 recipes from James Beard Award-winning chef Takashi Yagihashi for both traditional and inventive hot and cold Japanese noodle dishes. Combining traditional Japanese influences, French technique, and more than 20 years of cooking in the Midwest, James Beard Award-winning chef Takashi Yagihashi introduces American home cooks to essential Japanese comfort food with his simple yet sophisticated recipes. Emphasizing quick-to-the-table shortcuts, the use of fresh and dried packaged noodles, and kid-friendly dishes, Takashi explains noodle nuances and explores each style's distinct regional identity. An expert guide, Takashi recalls his youth in Japan and takes cooks on a discovery tour of the rich bounty of Japanese noodles, so readily accessible today. Takashi's exuberance for noodles ranging from Aje-Men to Zaru is sure to inspire home cooks to dive into bowl after soothing, refreshing bowl. "A wonderfully talented chef." --Chef Eric Ripert "Noodle fans with a stocked pantry will find plenty to slurp about." --Publishers Weekly

Book Information

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Customer Reviews

Expertly synthesizing his experience in French, American and Japanese kitchens, James Beard Award-winning chef Yagihashi gives noodle-philiacs 75 inventive, appetizing reasons to drop the take-out and roll up their sleeves. Divided by noodle type (ramen, soba, udon, somen, other Asian noodles and pasta), offerings like sake-steamed chicken with ramen, beef short ribs served with chewy saifun bean threads, and classics like Pad Thai and pho, all showcase the versatility of the simple noodle. International riffs like Soba Gnocchi with Celery Root Foam, Cassoulet of Crab,

Kimchi and Harusame and the down-home comfort of Corned Beef with Rice Noodles exemplify Yagihashi's global approach. Instructions for making one's own soba noodles, egg pasta and somen (as well as six dipping sauces) complete the roundup, and sticklers for detail will be pleased that Yagihashi is not one to cut corners. Though it contains recipes for practically every skill level and taste, cooks without access to a well-stocked Asian grocery are likely to wind up frustrated. Noodle fans with a stocked pantry will have plenty to slurp about. 40 color photos. Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

“Noodle fans with a stocked pantry will find plenty to slurp about.”
• Publishers Weekly
Takashi has “given us what,,s become a rarity
• a cookbook that is equal parts timely, useful, and pretty.”
• Chicago Magazine

Nicely written and illustrated book for the Asian hobby chef. The text is easy to understand and you know what your dish is supposed to look like when served. While not always attainable the presentation of the noodles can be your goal. Many Asian cookbooks either require exotic ingredients not readily available or feature presentations only Iron Chef Morimoto could design. Takashi's Noodles provides recipes that the hobby chef can manage, presentations that can be your goal and a nice variety of noodle dishes.

This is a great cookbook with a wide variety of recipes. In addition to great Japanese noodle recipes the chicken Yakitori recipe has become a standard that I make frequently. The recipe for braised pork belly is also excellent, and something I've repurposed in a lot of other recipes. Since this is a Japanese cookbook you'll have to find some ingredients that aren't common to most grocery stores, although I found that Asian markets around me carried everything I needed (most ingredients are also available online). I've started keeping Dashi and Kombu around the house all the time, and they've become regular ingredients in my cooking. All in all a great book!

Lots of different ways to prepare fÂcÂ â -Â â noodles. I am learning to make ramen this book was fun!

My daughter's partner requested this book on her wish list and it was a good choice. The photography is stunning, the directions and recipes are simple but sophisticated. Chef Takashi

knows his subject inside and out and I know Heather will get a lot of use out of it. Good purchase.

I loved this cookbook.

great

So often we end up buying cook books that try to cover all aspects of a style of cuisine. I already had a couple of Japanese cookbooks but this one is topic specific and really gives a lot of interesting and historical dishes served in all areas of Japan. Noodles with different toppings and sauces are a way of life in Japan, too often Americans only think of sushi or Benihani. Japanese cuisine is so much more complex and diverse.

I gave this book to my boyfriend as part of his Christmas gift and we have already started using it. He is a studying chef and enjoys making foods from different cultures. We both enjoy eating ramen which is why I decided to purchase this book for him. Good buy!

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