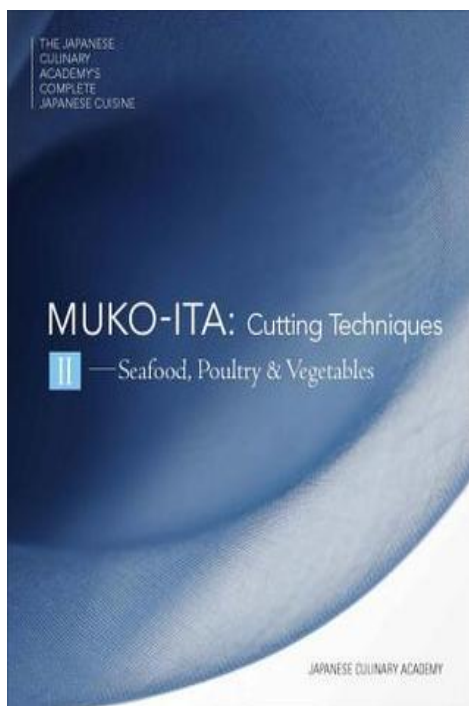


Scarica ebook Mukoita II, Cutting Techniques: Seafood, Poultry, and Vegetables

By Japanese Culinary Academy



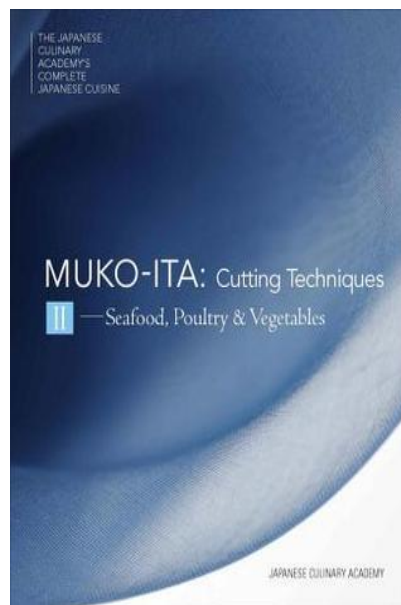
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Books Descriptions

The latest volume in the definitive Japanese Culinary Academy's Complete Japanese Cuisine series offers high-level, authoritative instructions for mastering traditional Japanese knife skills. *Mukoita II, Cutting Techniques: Seafood, Poultry, and Vegetables* covers the subject in depth, with precise text and detailed, step-by-step instructional photos and diagrams. The authors address every aspect of filleting many different kinds of small and long fish as well as shellfish, including lobsters, crabs, clams, octopus, eel, and more. There's a section on filleting chicken, duck, and small birds like quail; and a chapter on vegetable carving which explains both basic cuts and the intricate art of Japanese decorative vegetable carving. Recipes using the various ingredients are featured throughout.

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