



## Sushi Made Simple: From classic wraps and rolls to modern bowls and burgers

[Read More](#)

SKU: 9781849758840

Price: \$460.95

Categories: [COOKERY / FOOD & DRINK ETC](#), [Cookery dishes & courses](#), [National & regional cuisine](#), [SPORT, TRAVEL AND LEISURE INTERESTS](#)

### Product Description

A masterclass in sushi making from London-based teacher Atsuko, who combines authentic knowledge and skills with contemporary, innovative ideas to give 60 recipes for rolls, wraps, moulded and deconstructed sushi. The word 'sushi' refers to 'vinegared rice', which is used for any kind of sushi with raw, pickled, smoked, grilled or seared ingredients. In this book, the simple secrets behind making good sushi are revealed, such as how to select your sushi components based on the three principles of colour, taste and texture. Author Atsuko offers an approachable, diverse and colourful selection of sushi dishes. Classic white sushi rice will always be a favourite, but here you will find options to use brown rice, quinoa and pink beetroot rice too. Familiar rolls and wraps are included as well as sushi burgers, bombs and deconstructed salad bowls. The book opens with Your Sushi Pantry, listing essential ingredients. After this comes Basic Cooking Methods and Step-by-step Techniques. The recipes are then divided into Sushi Rolls which include Futomaki, Uramaki, Temaki cones and Gunkanmaki. Moulded Sushi features classic Nigiri, Temari, Oshi Sushi and pretty Chakin Sushi parcels. Creative Moulded Sushi includes new ideas like Sushi bombs, Burgers and Sushi Cakes. Deconstructed Sushi features celebration Chirashi sushi, Poke Bowls and Jarred Salads. Finally, Vegetarian and Vegan sushi offers a delicious selection of plant-based treats such as Inari Sushi and Vegetable Nigiri.