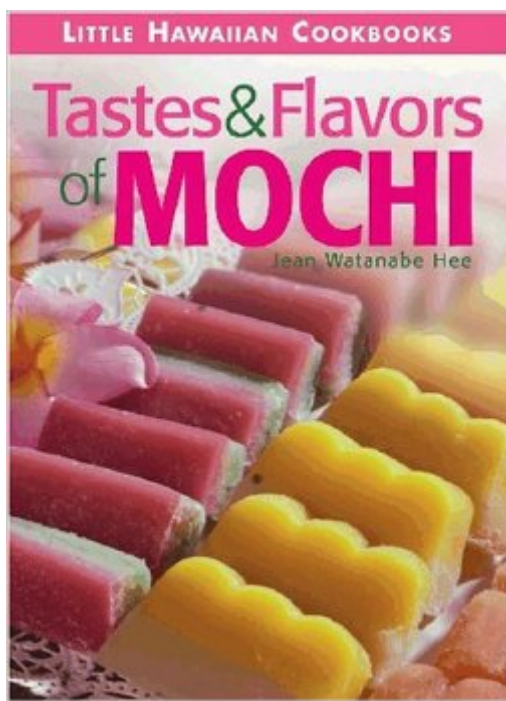


The book was found

Tastes & Flavors Of Mochi



Synopsis

Whatâ€™s chewy and moist, comes in all shapes and sizes, has many different flavors and is easy to prepare? Itâ€™s a mochi dessert, always popular in Hawaii! Selected from the best-selling Hawaiiâ€™s Best Mochi Recipes by Jean Watanabe Hee, this abridged collection of recipes offers traditional and contemporary mochi delicacies that can be eaten anytime. Have a slice of Mochi Banana Bread for breakfast or taste the versatility of mochi as in entrees such as Crisp Fried Shrimp and Mochiko Chicken. Of course, mochi at its best is a dessert or snack, whether plain or flavored, baked or micro-waved. From Apricot Mochi to Tsubushian Mochi, the endless varieties of this sweet, chewy concoction make eating mochi fun and adventurous.

Book Information

Hardcover: 64 pages

Publisher: Mutual Publishing (October 1, 2005)

Language: English

ISBN-10: 1566477549

ISBN-13: 978-1566477543

Product Dimensions: 0.5 x 4.8 x 6.2 inches

Shipping Weight: 1.6 pounds (View shipping rates and policies)

Average Customer Review: 4.2 out of 5 starsÂ Â See all reviewsÂ (11 customer reviews)

Best Sellers Rank: #1,140,479 in Books (See Top 100 in Books) #73 inÂ Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Hawaii #127 inÂ Books > Cookbooks, Food & Wine > Asian Cooking > Pacific Rim

Customer Reviews

I didn't realize when I ordered it but this book is only 4" wide (6" tall) - the size of a photograph! It's really small. Also, I was under the impression it would have photos of the recipes (I like to know what it's supposed to look like when it's done) but of the 42 recipes, only 7 have pictures. Even the recipes are "small". For example, this is one recipe in the book:(Lists 5 ingredients, one of which is water, then...) "Mix ingredients together until smooth. Pour into greased 9x13 inch pan. Bake at 350 for 1 hour." That's it! That's the entire page! And most pages are like that. There are other books with the same recipes so I wouldn't recommend buying this book.

My Asian friends and relatives constantly ask for the recipes after I present them with a new mochi dessert! That means this book is great. I am not asian, and this book makes it easy. Don't need a

master mochi maker to teach you the tricks anymore.

I'm not sure what the other reviewers are complaining about. If they took the time to actually look through the book before passing judgment, there are photos inside corresponding to both mochi pictured on the front cover. You can easily identify them with their pictures re-printed on the same pages as their recipes! Indeed it is a small little book dimension-wise but it is very cute, and actually in color unlike many other recipe books. There are quite a few photos inside, just not on every page. I guess I'm used to having to deal with no photos in so many recipe books which is really disappointing, but that's not the case here... Definitely a pleasant surprise. There are some unique recipes from baked to MICROWAVE mochi. That sounds interesting and I can't wait to try it. Some examples of different recipes in the book: Apricot mochi, Blueberry mochi, Chien Doi, Coconut Azuki mochi, Fried Bananas with Mochi, Mochi Banana bread, Poi mochi, Strawberry Jello mochi, Crisp fried Shrimp (made using mochiko), Chicken soup with mochi. If you have any interest what-so-ever in mochi, give this a try. I think you may like it. :) It is very reasonable in price as well.

The Tastes & Flavors of Mochi is a nice mochi cookbook with a lot of very good recipes. Finding a book on mochi recipes is not easy to come by. I think some good work went into this book. And, it is nice that someone was willing to make such an effort to offer their recipes on these lovely treats. The diversity of the recipes is wonderful. There as many pictures or photos as I would have like for a cookbook on making desserts and treats. The book is kinda light being only 64 pages. But, it is available in hardcover which is a big plus for me. I like buying books in hardcover. I feel a book should be solid and firm. Paperback cookbooks are okay, but they fall apart eventually. And, the page corners wear quickly. Hardcover books last a long time. They also present well on the bookshelf. The book is on the small-side of books. It measures approximately 5" x 6". You can always make adjustments to the recipes to your liking, and you can experiment on your own to create new recipes that you and your family will enjoy. Like all recipes, I think they are a guide. It starts off as a guide to teach you a method to reach a goal. After that, it is up to you and your imagination. Not everyone will like things the same way, so go for it and experiment. You will more than likely find your own new recipes that for you and your family may be better than what you have in the book. I recommend this mochi recipe book for it's contents and the fact it is available as a hardcover. It would have been nice if there were more recipes, but it would probably cost a lot more being a hardcover book. But, I would have paid for it anyways. There is a companion book from the same author. I recommend that book as well. It is called Hawaii's Best Mochi Recipes. Hawaii's Best

Mochi Recipes

This is a great little book with several good recipes/variations of Mochi. The book is cute and resembles a child's reader - so I also sent a copy to my 4 year old niece. Now she hounds her Mom to make desserts from book.

I would rate this as a nice cookbook to own. The author has done her homework diligently and the results are crisp, clear instructions. Anyone into Japanese cooking should get a copy. Mochi can be sweet or bland. Experimenting with the ingredients can bring about some amazing results.

[Download to continue reading...](#)

Tastes & Flavors of Mochi When Wine Tastes Best 2016: A Biodynamic Calendar for Wine Drinkers (When Wine Tastes Best: A Biodynamic Calendar for Wine Drinkers) The Best Veggie Burgers on the Planet: 101 Globally Inspired Vegan Creations Packed with Fresh Flavors and Exciting New Tastes The Little Hawaii Tastes & Flavors Cookbook (Little Hawaiian Cookbooks) Unbearably Good! Mochi Lovers' Cookbook Hawaii's Best Mochi Recipes Mochi's War: The Tragedy of Sand Creek The Glass of Fashion: A Personal History of Fifty Years of Changing Tastes and the People Who Have Inspired Them The Food & Cooking of Indonesia & the Philippines: Authentic Tastes, Fresh Ingredients, Aroma And Flavor In Over 75 Classic Recipes Tastes Like Chicken: A History of America's Favorite Bird The Vegan Scoop: 150 Recipes for Dairy-Free Ice Cream that Tastes Better Than the "Real" Thing Dishing with Style: Secrets to Great Tastes and Beautiful Presentations The Italian Baker, Revised: The Classic Tastes of the Italian Countryside--Its Breads, Pizza, Focaccia, Cakes, Pastries, and Cookies Colorado Colore: A Palate of Tastes (Celebrating Twenty Five Years of Culinary Artistry) Signature Tastes of Seattle: Favorite Recipes from our Local Restaurants United Tastes of Texas: Authentic Recipes from All Corners of the Lone Star State Martha Stewart's Vegetables: Inspired Recipes and Tips for Choosing, Cooking, and Enjoying the Freshest Seasonal Flavors Hawaii Cooks: Flavors from Roy's Pacific Rim Kitchen Into the Vietnamese Kitchen: Treasured Foodways, Modern Flavors Flavorful: 150 Irresistible Desserts in All-Time Favorite Flavors

[Dmca](#)