

# Japanese Kitchen Knives Essential Techniques And

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web it describes the background of artisanal japanese knife making then goes in depth on the use of each of the 3 most common and versatile japanese knives this book includes tons of pictures taken from the chef s perspective which help to illustrate the many cutting techniques that it tries to teach

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web each technique is accompanied by recipes that require its use and all recipes are very simple using easy to acquire ingredients other sections include a look at artisanal japanese knife making and information on sharpening storing and identifying the variety of japanese knives

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web sep 17 2009 essential japanese knife skills many of the fancy cuts and delicate arrangements in japanese cooking require a certain set of tools one can imitate them with western cooking equipment but never really perfect them central to these techniques are the three single beveled japanese knives the yanagiba the deba and the usuba

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web other sections include a look at artisanal japanese knife making and information on sharpening storing and identifying the variety of japanese knives specialty knives are shown on location from the unique unagi eel knife in an unagi specialty restaurant to the colossal tuna filleting knife in tsukiji fish market

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