

JAPANESE FOOD THE SWEDISH WAY



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Japansk mat på svenska

Moe Takemura

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Moe Takemura, from Japan, came to Sweden to study industrial design at the University of Lund. While she was living in Lund, she was struck by the fact that almost the only Japanese food that Swedes ate was sushi. And Japanese cuisine is so much more than that! For her final exam she designed this cook book which is unique in its field. It contains Japanese everyday food with recipes adapted for Swedish conditions. You can easily find all the ingredients in local shops, but the cooking methods are traditionally Japanese.

Readers will also gain some insight into Japanese history and food culture; for example we find out why Japanese food contains less meat and is primarily based on fish and vegetables. The form of this book has a clean style, and all the texts and recipes are presented in both Swedish and Japanese.

About the author:

Moe Takemura came from Japan to study industrial design in Lund. She now lives in Toronto, Canada.