

Okashi: Sweet Treats Made With Love

By Keiko Ishida



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Okashi Treats is collection of cakes, cookies and pastries that represent the intricacy of French-style baking, and the delicate simplicity of Japanese flavours. The featured recipes have been refined and given a new edge through the delicate fusion of French-style baking and Japanese flavours and techniques. Replete with a fully illustrated section on essential baking equipment, with step-by-step pictures, concise information on baking techniques and useful tips and headnotes for each recipe, experienced bakers and beginners in baking will be in no lack of inspiration.



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Editorial Review

About the Author

Keiko Ishida was born and raised in Tokyo, Japan where she learnt the basics of Japanese cooking from her mother. She studied traditional Japanese cooking for 5 years at a cooking school in Sendai, Japan, then went on to pursue her other passion, pastry, in France. After her overseas sojourn, Keiko set up her own bakerym Atelier K, in Tokyo. Today, Keiko lives in Singapore with her husband and conducts classes on Japanese cooking and baking. She enjoys making sweet confections using Japanese ingredients.

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