

Video: Have you ever had real wasabi? Probably not

July 14 2016



Credit: The American Chemical Society

Sushi wouldn't be the same without wasabi. But odds are that even if you have dined at a nice sushi restaurant, you probably haven't had real wasabi. That green paste may have a very real, very spicy kick, but it likely is made from a European horseradish.

Speaking of Chemistry compares the real deal with the commonly used

substitute found in most sushi restaurants, and explains the [chemistry](#) behind [wasabi](#)'s burn.

Watch the video here:

Provided by American Chemical Society

Citation: Video: Have you ever had real wasabi? Probably not (2016, July 14) retrieved 25 April 2024 from <https://phys.org/news/2016-07-video-real-wasabi.html>

This document is subject to copyright. Apart from any fair dealing for the purpose of private study or research, no part may be reproduced without the written permission. The content is provided for information purposes only.