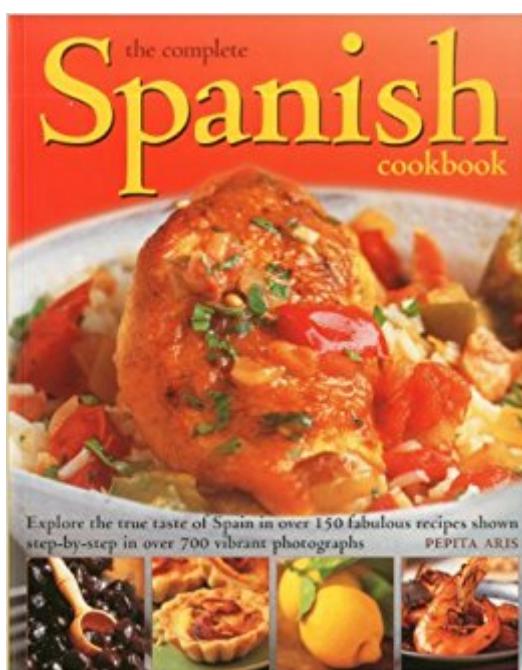


The book was found

The Complete Spanish Cookbook: Explore The True Taste Of Spain In Over 150 Fabulous Recipes Shown Step By Step In Over 700 Vibrant Photographs



Synopsis

This glorious book first takes you through the culinary history of Spain, then offers a photographic guide to the essential Spanish ingredients, from fantastic cheeses and hams to olive oils and shellfish. There are then over 150 magnificent step-by-step recipes to try, with chapters devoted to tapas, soup, eggs, rice and pasta, vegetables and salads, fish and shellfish, poultry, meat and game, and desserts and baking. Explore the true taste of Spain.

Book Information

Paperback: 256 pages

Publisher: Southwater (April 16, 2012)

Language: English

ISBN-10: 1780191073

ISBN-13: 978-1780191072

Product Dimensions: 9.1 x 0.8 x 11.8 inches

Shipping Weight: 2.8 pounds (View shipping rates and policies)

Average Customer Review: 5.0 out of 5 stars 3 customer reviews

Best Sellers Rank: #790,557 in Books (See Top 100 in Books) #144 in Books > Cookbooks, Food & Wine > Regional & International > European > Spanish

Customer Reviews

Pepita Aris is a leading authority on Spanish food and cooking and has written many books on the subject. Pepita writes for a number of magazines and newspapers and is the founder editor of Taste magazine. She has appeared on both radio and television to promote Spanish food and give cooking demonstrations. Her published works include: Recipes From A Spanish Village (Conran Octopus) and Master Chefs of Europe (Van Nostrand Reinhold).

Good book history and recepies

Authentic and comprehensive. A pleasure to read and cook from.

Say what you like about British cuisine, their spirit of the hobbyist remains an in-tact wonder. Fully seventy pages pass before the first recipe. All kinds of background are provided on regions, resources, implements and ingredients before you pick up your first prep bowl. The only sense in which this book is complete is that it covers everything from tapas and eggs to deserts and baking,

so you can do complete menus for all occasions. But it is only one of seven that I need just to cover Spain alone (and the new Spanish cooking). Although Pepita Aris is an accomplished author of cookbooks on Spanish cooking, she knows also the gastronomy publishing business cold. This is very much the book for the British market. So it takes a bit getting used to. She distinguishes kid from lamb and both from mutton, and gammon from ham. I can barely get through backgammon. But back bacon is a close enough substitute. In a less technical area, she notes that Valencia moscatel is widely available "abroad", and that green absinthe is dangerous. Mindful of the colonials, American terminology is constrained within (brackets) [sic]. So superfine sugar (bakers' sugar) is caster. Pepita says we can get a nice cup of coffee in Spain, and it is always fresh. Thinly sliced fried beet rounds are "crisps". Thus may a book be both charming and precise. But let us get into the cooking. First up are Bunuelos, which are not little avant-garde Spanish film directors from Aragon, but cheese puffs. Similar enough but not the same. Aris does not deep fry them according to the traditional method. She bakes them in a hot oven and then reduces temperature to finish. Baking is easier, cleaner and, okay...healthier. But the results are excellent, albeit distinctly different from the deep fry. She does specify Manchego cheese, but nods to her primary audience by following with cheddar as an alternative. Another baking alternative to deep frying is her version of Spinach Empanadas; and they are an improvement because baking better shows off the frozen puff pastry she employs that you will find in better markets. As for the filling, raisin, pine nut and anchovy are the perfect elevation of spinach. A genius of Spanish cooking is their critical twists on otherwise familiar dishes. For yet another example, San Esteban Canelones (cannelloni) use chicken liver as the ingredient which completely makes it. The distinguishing ingredient is rarely intuitive, as we shall continue to see. Soups are a strong suit. Chilled almond with grapes is made differently from all other chilled fruit soups by bread. Almonds themselves become the special guest star in another 'grab your own face with at least two hands' soup: Sherried Onion with Saffron. Almonds do not even make the title, yet they make the difference. Still, there is one standout, Fish Soup with Orange. Seville or sour orange is the rootstock for all citrus. 99, yes, 99 out of every 100 seeds you squeeze will grow only sour orange trees. Yet we have so few. In Phoenix, they are relegated to ornamentals, especially because their fruit hangs so long and because they peak right after Christmas. They are the secret to this sparkling soup. Fear not, you may use any orange if you add 50% lemon juice (I have also used limes to great effect). No herbs. No spices. No stock. No wine. Yet this iridescently colored soup has complex flavor unlike any other. Ultimately, after reading about it several times, the national dish of Cocido appears. Brisket, bacon, marrow bone, pigs' feet, chickpea, chorizo, blood sausage and leek. Sure, there are plenty of Spanish standards that you will

find here. But such else resides in this unassuming book. Large format, heavy grade glossy paper and an easy to clean cover means this one stays close to the action. And for half the price of books with far less information or utility. Cinco Estrellas.

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

The Complete Spanish Cookbook: Explore the true taste of Spain in over 150 fabulous recipes shown step by step in over 700 vibrant photographs Taste of Scotland: The essence of Scottish cooking, with 30 classic recipes shown in 150 evocative photographs Korean Vegetarian: Explore the spicy and robust tastes of a classic cuisine, with 50 recipes shown in 130 step-by-step photographs Easy Spanish Cookbook: Authentic Spanish Recipes from Cuba, Puerto Rico, Peru, and Colombia (Spanish Cookbook, Spanish Recipes, Spanish Food, Spanish Cuisine, Spanish Cooking Book 1) Russian, German & Polish Food & Cooking: With Over 185 Traditional Recipes From The Baltic To The Black Sea, Shown Step By Step In Over 750 Clear And Tempting Photographs The Food & Cooking of Cambodia: Over 60 authentic classic recipes from an undiscovered cuisine, shown step-by-step in over 250 stunning photographs; ... using ingredients, equipment and techniques A Taste of Wales: Discover the Essence of Welsh Cooking with Over 30 Classic Recipes Shown in 130 Stunning Colour Photographs Mug Recipes Cookbook : 50 Most Delicious of Mug Recipes (Mug Recipes, Mug Recipes Cookbook, Mug Cookbook, Mug Cakes, Mug Cakes Cookbook, Mug Meals, Mug Cookbook) (Easy Recipes Cookbook 1) Mosaics: 20 stunning step-by-step projects for the home and garden, shown in 150 clear and colourful photographs The Farmhouse Country Cookbook: 170 Traditional Recipes Shown In 580 Evocative Step-By-Step Photographs Classic German Cookbook: 70 Traditional Recipes From Germany, Austria, Hungary And The Czech Republic, Shown Step By Step In 300 Photographs The Japanese & Korean Cookbook: The Very Best Of Two Classic Asian Cuisines: A Guide To Ingredients, Techniques And 250 Recipes Shown Step By Step With 1500 Photographs Healthy Thai Cooking: 80 Great Recipes: Low-Fat Traditional Recipes From Thailand, Burma, Indonesia, Malaysia And The Philippines - Authentic Recipes Shown In Over 360 Mouthwatering Photographs Spain: Spain Travel Guide: 101 Coolest Things to Do in Spain (Backpacking Spain, Madrid, Barcelona, Andalucia, Valencia, Seville, Granada, Ibiza) Recycled Craft Projects For Kids: 50 Fantastic Things to Make From Junk, Shown Step by Step in Over 400 Photographs 300 Step-by-Step Cooking & Gardening Projects for Kids: The Ultimate Book For Budding Gardeners And Super Chefs, With Amazing Things To Grow And Cook Yourself, Shown In Over 2300 Photographs Polish & Russian: The Classic Cookbook: 70 Traditional Dishes Shown Step By Step In 250 Photographs 100 Classic Napkin Folds: simple and stylish napkins for every occasion: Over 700 step-by-step photographs

show you how to make stunning folds to a professional level Recipes from my Portuguese Kitchen: 65 authentic recipes from Portugal, shown in over 260 photographs Korean Cooking: Discover One Of The World'S Great Cuisines With 150 Recipes Shown In 800 Photographs

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)