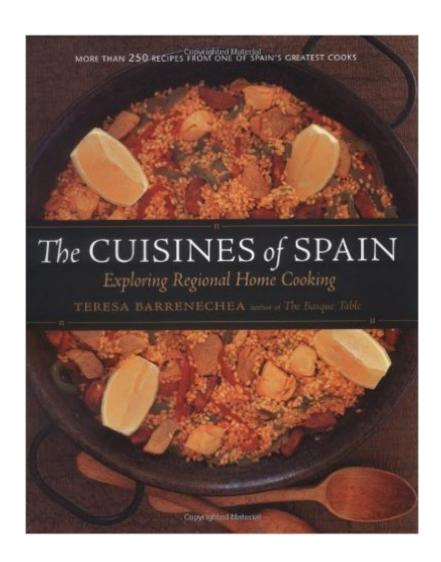
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The Cuisines Of Spain: Exploring Regional Home Cooking





Synopsis

With the world in a swoon over the gastronomic riches of Spain - from the brilliant array of its traditional tapa dishes to the daring preparations of its new generation of chefs -the timing couldn't be better for the arrival of this long-awaited cookbook. In THE CUISINES OF SPAIN, Teresa Barrenechea, one of the country's most talented culinary ambassadors, showcases her culinary heritage through over 250 recipes culled from her extensive repertoire, and from friends and fellow chefs across Spain. The famed rice dishes of Valencia, the brilliant mojos of the Canary Islands, the hearty stews and braised meats of the interior - all of the classics are here in peak form, as are many lesser-known but equally important and intriguing regional dishes. Steeped in the history of her country, Barrenechea weaves a captivating narrative of Spain's diverse peoples, landscapes, and ingredients, revealing how such forces gave rise to the food traditions that we celebrate today. Over 150 full-color photographs from Barcelona-based photojournalist Jeff Koehler and renowned food photographer Christopher Hirsheimer put Spain's culinary riches on brilliant display. With such a distinguished pairing of author and artists, THE CUISINES OF SPAIN is positioned to be one of the major cookbook releases of the year.

Book Information

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Customer Reviews

`The Cuisines of Spain, Exploring Regional Home Cooking' is by Teresa Barrenechea is, unlike the other prominent writers on Spanish cuisine, Penelope Casas and Coleman Andrews, a professional chef. This means here recipes tend to be just a bit more practical and interesting to eat, especially compared to Andrews, but it does not mean she will be better at putting together a really interesting book on all the regional cuisines of Spain. Until one gets to the chapters on actual recipes, it seems

as if Mme. Barrenechea has everything you need for a good survey book on a national cuisine. For starters, there is a very decent physical and political map of the Iberian Peninsula, including the Balearic Islands and an insert on the Canary Islands. She follows up on this promise by including a discussion of the culinary geography of these two important island groups in her text. Chapter I starts out seeming like it will be giving us a history of Spanish Iberia, but turns into a survey of the culinary geography and economy of each of the main regions of Spain, which she identifies as: Andalusia La Ribera del Ebro Asturias and Cantabria Balearic Islands Basque Country The Canary Islands The Castiles and Madrid Catalonia Extremadura Galacia Levante The sections here which are the most interesting are those which are not covered well by Andrews, Casas, and in Barrenechea's book on the Basque region. Unfortunately, in those regions on which I have read a fair amount, I find Barrenechea's book a bit lacking and downright inconsistent in places. In the introduction, Mme.

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