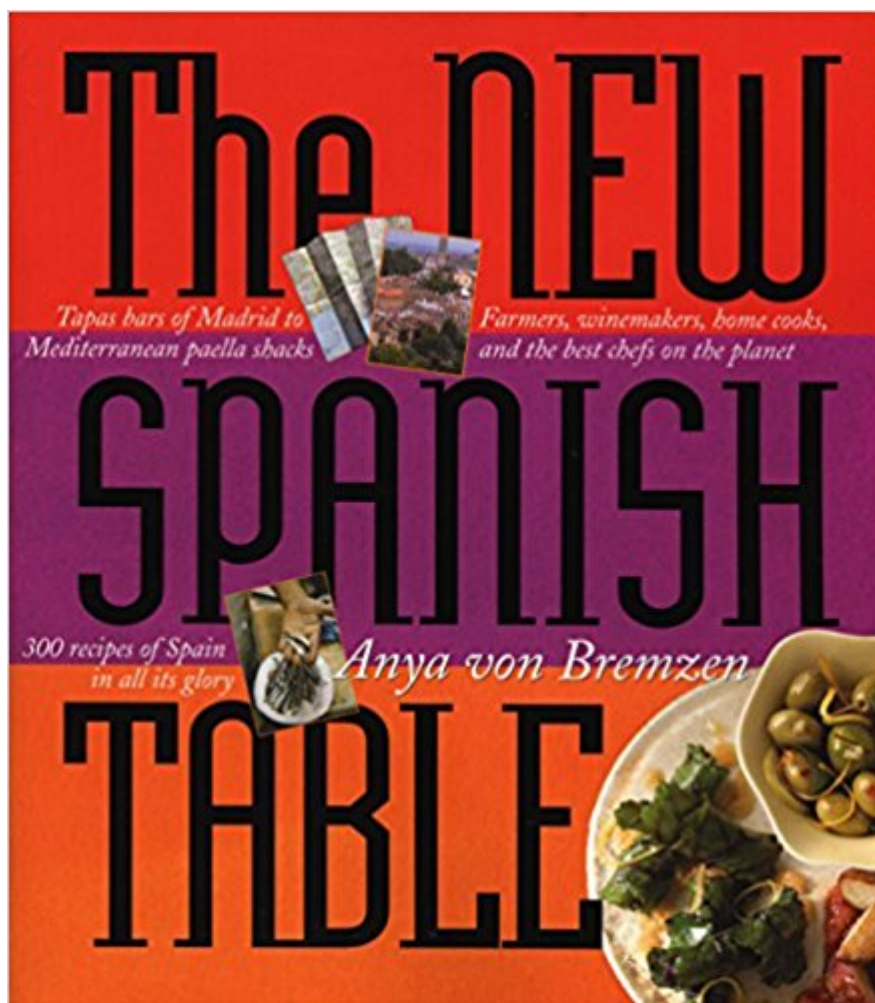




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The New Spanish Table



Synopsis

Welcome to the world's most exciting foodscape, Spain, with its vibrant marriage of rustic traditions, Mediterranean palate, and endlessly inventive cooks. The New Spanish Table lavishes with sexy tapas – Crisp Potatoes with Spicy Tomato Sauce, Goat Cheese-Stuffed Pequillo Peppers. Heralds a gazpacho revolution – try the luscious, neon pink combination of cherry, tomato, and beet. Turns paella on its head with the dinner party favorite, Toasted Pasta "Paella" with Shrimp. From taberna owners and Michelin-starred chefs, farmers, fishermen, winemakers, and nuns who bake like a dream – in all, 300 glorious recipes, illustrated throughout in dazzling color. ¡Estupendo!

Book Information

Paperback: 496 pages

Publisher: Workman Publishing Company; First American Edition edition (November 7, 2005)

Language: English

ISBN-10: 0761135553

ISBN-13: 978-0761135555

Product Dimensions: 8.1 x 1.1 x 9.2 inches

Shipping Weight: 2.9 pounds (View shipping rates and policies)

Average Customer Review: 4.3 out of 5 stars 67 customer reviews

Best Sellers Rank: #155,047 in Books (See Top 100 in Books) #22 in Books > Cookbooks, Food & Wine > Regional & International > European > Spanish

Customer Reviews

Von Bremzen is in love with the gastronomic delights of Spain, offering an appealing, informative look at the cuisine that is rapidly usurping the culinary dominance of Italy and France. She offers insight into the dishes of famed chefs Ferran Adrià and Juan Mari Arzak and also shares the secrets of talented but lesser known cooks from around the country. Several of the recipes are for dishes you'd expect to find in a volume of this size – sangria, gazpacho and a multitude of tapas – but there are many welcome surprises: Eggs over Smoky Bread Hash, Coca (Spanish-Mediterranean pizza) with Candied Red Peppers, and Rice Pudding Ice Cream. Throughout the recipe section, von Bremzen (Please to the Table) provides entertaining personal stories like "Ode to a Can of Tuna," which details a raid on Arzak's fridge that reveals an incredible tinned treat. Readers will find facts on the history, food and wine of each of Spain's regions, a primer on Spanish cheese and a look at the critical ingredients in a Spanish pantry. Regardless of

their level of familiarity with Spanish cuisine, all readers will learn something from von Bremzen, who shows us why Spain is taking its rightful place near the top of the culinary ladder. Photos. (Dec.) Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. --This text refers to an out of print or unavailable edition of this title.

"I doubt there's another writer -- even in Spain -- who knows more about the electrifying flavors of Spanish food. This stunning book is fascinating to read, with compelling recipes that make you want to rush to the market." -- Steven Raichlen, author of *The Barbecue Bible* and *How to Grill* --This text refers to an out of print or unavailable edition of this title.

Another riff on Mediterranean food but so different. Artichokes with ham, a boiled dinner and suggestions on how to handle the leftovers, and of course tapas. There's a good discussion of course on olive oil, the backbone of Spanish cuisine. The food is Mediterranean with an Arabic twist, but different than any of the other variations found in that part of the world. The book is organized by region, because Spanish regions are very distinct and in some cases, have their own language. The recipes are unique--asparagus with tangerines and pistachios (how different, and how interesting.) There is a good chapter on eggs, because *torta*, the solid, potato-laden cold omelet is a staple of Spanish tables. Vegetables really shine in this book, though the Spanish love their fish and meat. My first introduction to Spanish food wasn't impressive--it was a slice of cold *torta* in sleepy Pamplona at the time of day when everything is shut up like a bank vault. I had an irritable hungry man with me who was dying for a midafternoon lunch. We had earlier tried (and failed) to get a snack at the local convenience store-gas station when we filled up over the border because it was an unbelievable five aisles of variously sauced canned sardines. Clearly, we were missing what Spanish food was truly about. This book has me wishing I had more time to spend in Spain (literally, a half a day) and I had no idea Spanish food was so creative. Fast forward ten years, and Ferran Adrià put Spain on the map culinarily. But this book has a good combination of the new and different mixed with the time-tested and classic. It's an absolute steal in the Kindle version.

Although it doesn't share the rich textual formatting of the print version, the Kindle version (on PC, Mac, iOS) appears to be complete, and properly hyperlinked (so that references to "page 385" in the text are clickable, and take you to the correct place in the book). Additionally, the back button takes you back to the original recipe. Also, the full color illustrations and photos appear in the Kindle content as you would hope. In summary, it's a great electronic version of the book.

Six recipes for paella; all wrong. You don't bake a paella! If you did this in Rota, you'd be tarred and feathered and run out of town. It's all downhill from there.

It is my turn to host "International Night", for which I chose Spain as the theme. I bought the book and have been making many of the recipes as practice and qualifying ...the food from each recipe has been great. It will be hard for me to choose which one I will make on for my Spanish festival!. The book also gives such great information not only about the food but its history, the region from which it hales, the history of that region, and so much more. I am really having fun reading and planning because of this book!

Good Recipes

This cookbook is a must-have. Unlike other Spanish cookbooks (many which are lovely in their own right), this one is less traditional and more modern and eclectic. The recipes are creative and so delicious! I've already made several in a single week, owing in part to how surprisingly easy some were to make. If you've heard about the modern gastronomy movement or chefs like Ferran Adria, you absolutely must buy this book! I was shocked how easy and diverse some of the recipes are; unlike other cookbooks I will never get bored with this one.

This is one of my favorite cookbooks and I own a lot. Every recipe I have tried has been wonderful. Spanish food is one of the greatest cuisines and this book lets that come through in spades. Also has pretty pictures if you're in to that sort of thing.

This book has authentic flavors of Spain. I am married to a Spaniard. Everything I have prepared from this book for my husband or for his family when we are in Spain has been a hit. I have a copy of the book at our home in Chicago and a copy of the book in our home in Sevilla. (It's too heavy to cart back and forth!) I love this book.

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