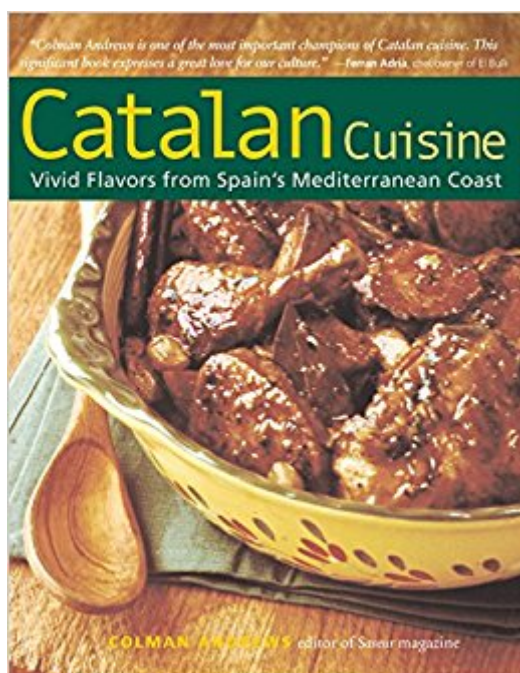


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Catalan Cuisine, Revised Edition: Vivid Flavors From Spain's Mediterranean Coast



Synopsis

Definitive guide to authentic Catalan cuisine - in 200 recipes.

Book Information

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Customer Reviews

Much more than a cookbook, this impressive work is a guide to the history, culture, and cuisine of Spain's Catalonia. Background information is followed by sections on the sauces basic to Catalan cooking, raw ingredients, and recipes. Catalan cuisine is a mix of French and Spanish influences, the cooking of the seacoast and of the mountains; rustic and individualistic, it will be new to most. Strongly recommended. JSCopyright 1988 Reed Business Information, Inc. --This text refers to an alternate Paperback edition.

320 pages of superb food writing, lush with history and anecdote and unique recipes. -- Philadelphia Weely ReviewAn in-depth and excellent approach to the foods and customs of the Spanish province . . . an outstanding reference. -- Reviewers Book WatchAn in-depth and excellent approach to the foods and customs of the Spanish province. . . . an outstanding reference. -- Reviewers Book WatchSuperb. -- Conde Nast Traveler

I have prepared many of the recipes in Andrews's revised edition of Catalan cooking. Unfortunately, despite his occasional reference to his alleged recipe tester named Zimmerman, it is apparent that Andrews is in the great British tradition of a collector, not an actor in the kitchen. Many of his recipes are just wrong, some of them incredibly wrong, especially in proportions and in cooking times. For

example, he has a Majorcan recipe for a flan or torte with a risen crust using (here in the USA) ricotta, eggs, cream, sugar, lemon juice and peel, et al. However, the crust recipe is WAY off, and I know because I have baked thousands of loaves of bread over the past 45 years, and so I know a cockamamie recipe for any kind of bread dough when I see one. Make the crust dough according to Andrews' specs and not only will you have enough dough for TWO large flans/tortes, but it will be a sort of thick griddle cake batter instead of a dough. Similarly, the filling uses way too much liquid and too little ricotta, so that you don't get a filling with his proportions but rather a viscous mess that will never set up firmly enough. Finally, the cooking time for a 4-egg recipe is insane -- you can't set a 4 egg recipe even with a radical pruning of the cream by a third unless you bake the flan for nearly an hour at 350F. Many other recipes in the book are similarly wrong-headed so that the inventive and experienced cook must use the conceptual template of each recipe without succumbing to the quantities and proportions, which are sometimes so wrong that the result is a disaster.

I love Coleman Andrews books! I first became aware of this book from reading about it in one of my mom's old Gourmet magazines, IIRC. They described the "recipe" for Pa amb Tomaquet, a solid slice of country bread, toasted over a fire and rubbed with garlic, I think, and an almost overripe tomato. Finished off with a drizzle of fruity olive oil and a sprinkling of salt, it sounded like heaven to me. Food like this is now to be found everywhere, but back then, it was a revelation. I was young enough that a cookbook was a big investment, but I had to have it. It introduced me to a whole new way of looking at ingredients. I grew up with homemade raviolis, garlic bread, great salads and so on. While these recipes used many of the same ingredients, it was fresh and different, and I loved it. Coleman Andrews does his research, spending time in the locations he writes about, meeting the cooks, learning about the culture. When you've bought one of his books, you can't help but feel like you've been there and met those people, that you understand the basis of their cuisine. The book is a learning tool as well as a great cookbook. That original volume is packed away now, but I missed it enough to be delighted to find the Kindle version. If you like this book, you might also enjoy his, *The Country Cooking of Ireland*, also available in Kindle format, as well as print. I tried to insert the link, but for some reason, this review app is sending me to a German book of some sort. I tested the link in my browser, and it went to the right book, but...sigh. You'll have to do the search yourself, but it will be worth it.

This CATALAN CUISINE is so worth the purchase. It is far more than a cookbook. In fact, I bought it for its information apart from recipes. And I am not sorry - there is a wealth of informative writing

about the culture, the countryside, the ingredients - all written beautifully and boldly. The recipes are simple and straightforward. I love that the small recipes get as much attention as the more complicated ones do. It's a wonderful piece of cultural writing.

We have been to Catalunya numerous times and what we find in this book is not what we have experienced in the culinary arts in the area. The way this book is written is boring and we will be returning it.

After visiting Barcelona in the spring, I decided I wanted to cook many of the fabulous dishes that I ate there. I bought this cookbook and I haven't been disappointed. Andrews not only has outstanding recipes, but he also includes a history and background on the food. Additionally, he takes into consideration that some ingredients may be unavailable or more difficult to find in the U.S., thus, he suggests alternatives. I have several Catalan friends who are impressed with this cookbook and its authenticity.

My daughter is a chef in a tapas restaurant so I use any excuse to buy cook books. This is a really honest and thorough description of the food from the Catalan region of Spain.

Great resource while I was in Barcelona. During an extended stay in Barcelona, I encountered foods with which I was unfamiliar. This book really helped me cook while I was there. It is fun to use now that I am back home again.

I like reading about the history of the foods and some of the recipes I tried were very "homey" but in a good way.

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