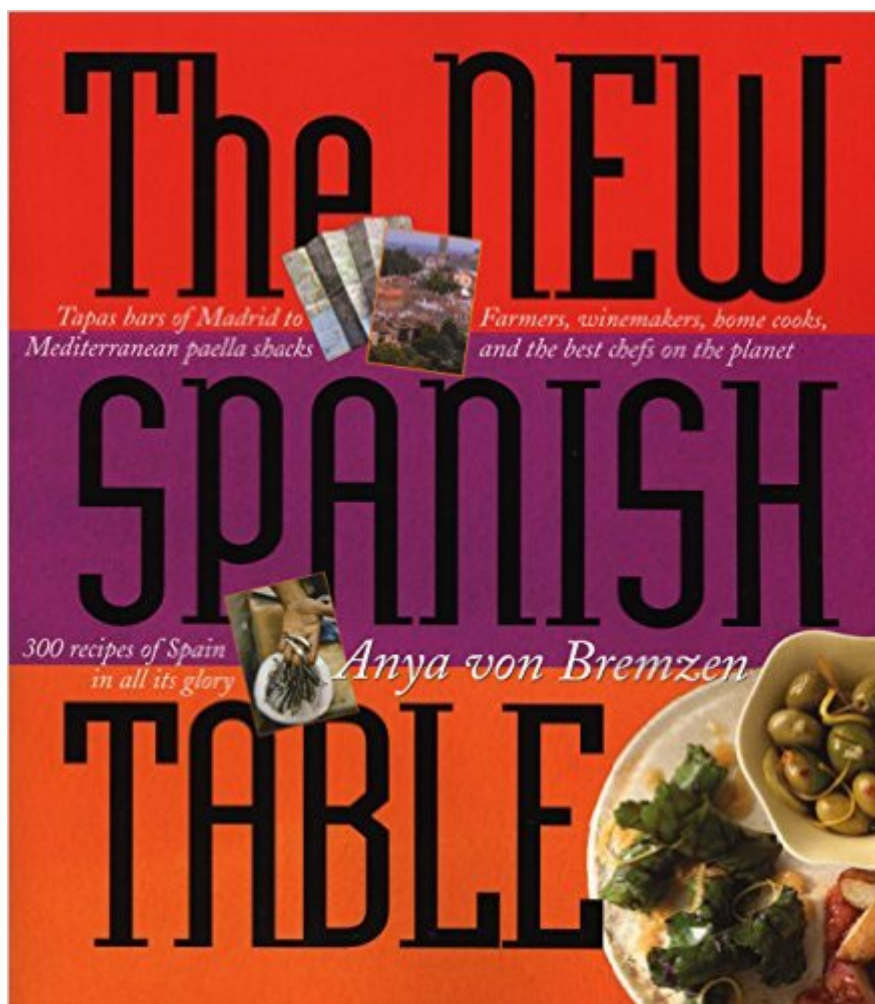


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The New Spanish Table



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 âCrisp Potatoes with Spicy Tomato Sauce, Goat Cheese-Stuffed Pequillo Peppers. Heralds a gazpacho revolutionâ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 dreamâin all, 300 glorious recipes, illustrated throughout in dazzling color. Â¡Estupendo!

Book Information

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Customer Reviews

I bought this book in preparation for a holiday tapas party initially just to create a menu and browse, but ultimately return because I had found so many other tapas recipes on the Internet. Well, in the first 15 minutes of sitting down with this book, I knew it would most likely become part of my personal collection. The text is robust--giving historical references, cultural nuances, and very practical food preparation tips. I especially enjoyed the author's description of how well a particular recipe was received in various settings based on her personal experiences. I decided to keep the book because I just had this tremendous feeling of confidence by reading all that was included and I made the right decision. Each and every recipe I chose for the party won raves. Some were a little more time intensive than I expected, but definitely well worth it. Lastly, because I will use The New Spanish Table for more than just entertaining this was a great purchase. If cooking is a true expression of love, creativity and exploration for you, you will enjoy this book without a doubt.

I actually collect Spanish cookbooks, always looking for the innovative twists on old classics. I found *The New Spanish Table* to fulfill this category to the letter. The tidbits and introductions to each and every recipe give hints to actually being with the author as she savored the dish for the first time. There are old classics like Paella Valenciana which (in my humble opinion) is almost a sacred dish not meant to be "fusioned" with. Ms. von Bremzen gives the best tips to making this famed dish and the secrets and reasons to why it tastes so great in Valencia. I have actually come close to recreating it, only after I followed her advice in this book. On the flip side, there is a recipe for beet and cherry gazpacho which hails on genius. If you like to try new innovative twists on an old favorite, this is a must try! There are many, many more recipes to numerous to mention here, and they won't dissappoint! A true classic cookbook to enhance any serious collection!

There are many prominent US chefs who traveled to Spain, loved their cuisine and brought them back to incorporate in their menus and restaurants. For example, Bobby Flay's endorsement of this book on the back cover sold me. Flay is serious Spanish influenced superchef, who uses their cheeses and wines, etc. Then there is the tapas craze from Spain. All of these and more is incorporated into this almost 500 page volume documenting this Spanish new cuisine which is sweeping the world, and now this culmination of von Bremzen's time in Spain for over twenty years and this marvelous collection of some 300 recipes collected from all over Spain. There is quite a variety of offerings here, the usual gamut from appetizers to desserts and everything in between done here by regional organization. Some of the ingredients such as cheeses and wines are particular to Spain and might be hard for some to acquire if not Internet users. Some of techniques are somewhat difficult, but the huge variety here allows spectrum of easy to more difficult and time consuming techniques. Sources are provided along with fine Spanish Pantry section help. Wonderful text with societal and geographical commentary along with fine color photos and chef resumes provided. The section on Tapas history and development is best so far, and such great reading! Impressed with these offerings: Eggplant Stacks with Tomato Jam; White Wine-Pear Sangria; Roasted Squash Soup with Saffron Ice Cream; Basque Leek, Potato and Cod Chowder; Tortilla with Chorizo, Potatoes and Allioli; Moorish Chicken and Nut Pie; Gypsy Pork Stew (unbelievable with pork and fava beans and artichocken and saffron wine and stock broth);

Of the several Spanish cookbooks that I own, this tome sits head and shoulders above the others. Its more thorough, better written, anticipates ingredient challenges and explains the significance of each dish to the reader. The book covers the major regions, highlights their specialties, and, most

importantly, takes the reader from entry level (ie. the classic Spanish tortilla) to the advanced (the Tortilla with piquillo peppers and artichoke hearts). Everything I've made from this cookbook so far has turned out beautifully. Cheers!

If you are looking for a cookbook that is authentic, informational and provides delicious (yet fairly easy) recipes, THIS IS THE BOOK! I am currently living in Spain and many of the dishes I have created from this book are extremely similar to dishes I have had in local restaurants. In addition, the recipes are quite easy to cook--only a few steps for each recipe. Don't think that merely because you don't live in Spain that this book would not be useful to you. The book provides information on where to get many of the Spanish food products in the recipes. Also, many recipes use food products easily available in the U.S. (or you can find very similar substitutes in the U.S.) I am EXTREMELY happy with this purchase.

I bought this book on a whim because I was interested in Spanish cuisine. I didn't know anything about it but figured with over 300 recipes I could find something I liked. Every recipe I have made has been fantastic. I found the dishes very easy to make even if they involved a lot of steps. Instructions were very clear and easy to follow. The smoked almonds I had actually made before with a different recipe and had so so results. The recipe in this book was much more clear. We bought an ice cream maker to make the best ice cream ever (honey cinnamon!). My parents also have the book and after eating the ice cream they bought an ice cream maker! I like that it combines traditional and modern cuisine. A must for the serious cook.

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