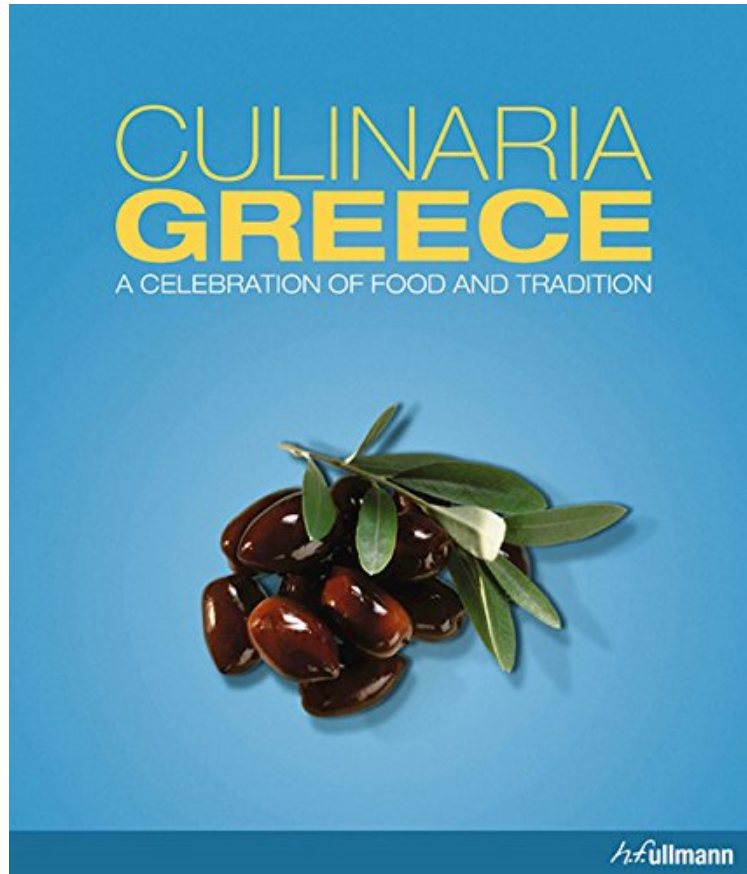


Culinaria Greece: A Celebration of Food and Tradition

Marianthi Milona

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Marianthi Milona : Culinaria Greece: A Celebration of Food and Tradition before purchasing it in order to gauge whether or not it would be worth my time, and all praised Culinaria Greece: A Celebration of Food and Tradition:

2 of 2 people found the following review helpful. Great trip back to Greece! I love it! By TCMI just got my copy of this wonderful cookbook and I LOVE IT! It is broken down by region: Athens, Attica and Central Greece, The Peloponnese, Ionian Islands, Epirus, Thessaly, Sporades, Chalkidiki, Thessaloniki, Macedonia, Thrace, North Aegean Islands, The Cyclades, Dodecanese, Crete, and finally Cyprus. The way most of the recipes are presented is within a monograph about a particular ingredient; first there's an essay on the ingredient and then a recipe or three at the end. This produces a book that's a treat to read just for entertainment and also seems to work well for recipes since there's a good index in the back of the book. There are wonderful pictures... some of the countryside, people, ingredients all of which are really fun, but importantly, there's a lot of pictures of finished dishes accompanying the recipes. With foreign cuisine, that's so important. I believe that someone completely unfamiliar with Greek cuisine could produce most of the recipes satisfactorily from the information, pictures and recipes in this lovely book. However, on the date of my review there is one four-star review (all the rest are fives) that cautions that the reviewer has had problems with every single recipe she has tried. It sounds like the problems she has had could be overcome if one has sufficient

general cooking knowledge, but I appreciated the "heads up!" Unfortunately, I have not yet cooked from one of the recipes, but I will soon and report back by editing this review. 2 of 2 people found the following review helpful.

Simply Beautiful
By S.Rooke, Ph.D. First, I don't normally spend time writing reviews... this book has enticed me to sing of its praises. When I was looking for a Mediterranean cookbook, I found a bunch of books on the specific diet. I thought it was interesting, but I didn't want to think of my cooking styles to be a "diet". So I decided to look for Italian, Spanish, Greek, etc cookbooks. I read reviews on this one and decided I'd try it over the other. I am so thrilled that I did! I happen to enjoy reading cookbooks (weird I know). This cookbook is not just filled with recipes from the entire country of Greece (p.5 is a map of Greece sectioned out with the names of the regions and each region is a chapter in this book), it is also filled with culture! As I'm reading through this book, I feel like I am immersing myself into the Greek culture. As one who had the opportunity to immerse herself into the Greek culture of a fantastic family who owned a house in Athens and on Andros Island, I was able to become one of the family for about a week. I worked in their gardens and fished in their seas while on my vacation. I learned a few words and learned that I loved Greek food and culture. Reading this cookbook has me reliving my memories and wishing I could do it again! The author discusses everything from livestock, to harvesting pistachios (I may not do that, but I can improvise), to why they die their Easter eggs red, to death rituals, and wineries. If you don't want to read through the culture and are just interested in a "fish" recipe or "pasta" dish then all you have to do is turn to p.453 to check out the Index of Dishes or flip the page to the English Recipe Index; if your feeling Greek (or can read Greek) flip the page to the Greek recipe Index. I must say... this is my new FAVORITE read and cookbook... until I find another anyways. 0 of 0 people found the following review helpful. Loved this book
By Customer Loved this book, have made several of the recipes now. This came fast, is printed exceptional well. Really like that the book has the ribbons or built in bookmarkers! I won't get it all stained with my food covered hands trying to turn back to correct page. I usually purchase my books based on the ratings and this one has very good ratings. It is very detailed. The recipes are easy to understand. Greek cooking is so much more healthy than other ethnicities, veggies and olive oil. I like the use of mint. Greeks eat a lot of fish and this book is full of really good fish recipes.

Those who seek out the land of the Greeks with their souls also like to nourish their bodies Greek style. In the homeland of Homer, Sophocles, and Plato, where historical-cultural treasures and Mediterranean flair are part of everyday life, the love of good food is an integral element of the culture. This volume of the Culinaria series leads us from the banquet tables of ancient symposia to the sophisticated arrangements of haute cuisine in theme tropolises as well as the simpler fare enjoyed by fishermen, farming families, and shepherds. Naturally, wine, olives, sheeps cheese, fish, and fruits play an important role in Greek dishes. This sensual journey across the mainland and the islands provides a view behind the scenes of Greek culinary culture for fans of this country, in which the Orthodox Easter celebration is just one of the highlights. More than 1,000 illustrations on 380 pages as well as countless recipes make even reading this book an experience for the palate.

About the Author
Marianthi Milona was born in 1965 in Thessaloniki and studied German, English, and Greek philology in Cologne. Since 1990, she has been a journalist for regional, national, and international radio and print media.