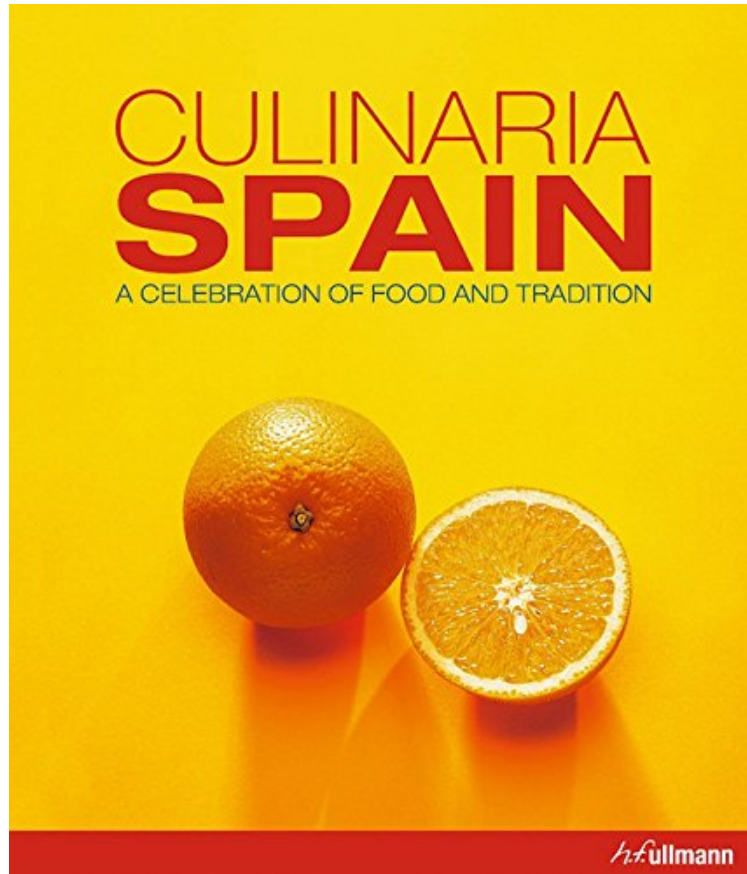


[Download] Culinaria Spain: A Celebration of Food and Tradition

## Culinaria Spain: A Celebration of Food and Tradition

*Marion Trutter*

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**Marion Trutter : Culinaria Spain: A Celebration of Food and Tradition** before purchasing it in order to gage whether or not it would be worth my time, and all praised Culinaria Spain: A Celebration of Food and Tradition:

3 of 3 people found the following review helpful. Fine Example of Travel for Your Tastebuds By James Ellsworth I love European travel and I love the various cuisines of European countries. Enter the 'Culinaria' series and 'Culinaria Spain: Cuisine, Country, Culture.' The 'relaunch' version of this book provides some 480 large pages of text, color photos of food, food producers and countryside and a large number of classic recipes for iconic dishes from each of the major regions of Spain. There are useful, if general, maps. All of this is highly satisfactory for reading, viewing and dreaming. The basic organization of the book is Regional which serves very well to orient travellers to 'what's for dinner' in the specific regions they might visit on a given trip. Regions given special attention include: Catalonia, the Balearic Islands (Majorca, Minorca, etc.), Aragon, Navarre, Rioja, Basque Country, Cantabria, Asturias, Galicia, Castile-Leon, Madrid, Castille-La Mancha, Extremadura, Valencia, Murcia, Adalucia and the Canary Islands. Within each region, special products including, as appropriate, wines, cheeses, meats, poultry, seafood and vegetables are singled out for attention. Some cultural background is presented and glorious color photos are used for illustration and

clear recipes are given. Most recipes can be closely approximated using ingredients found in larger American supermarkets and specialty ingredients can be purchased in Latino markets and online. Short essays explore subjects such as: the Arab's Culinary Legacy, Don Quixote, Carnival Time in Tenerife, Fish in Spanish Cuisine, the Tapas Culture, the Pilgrim's Road to Santiago de Compostela and so on. Text is clear and informative and it sets the stage for appreciating an area and its dishes. Two indexes--one English; one Spanish--aid tourists with the vocabulary of dining in Spain as well as helping to find the location of recipes easily. I especially appreciate the double (facing) page photo spreads exploring typical cheeses, wines of the Rioja, canned specialty seafood and fish, sweet temptations at the cake shop, (four pages of) favorite Spanish tapas, fruits of Spain and the like. Travellers can see the finished products and their names and pick out items of interest to them before leaving home and they can recognize them and just point to them in shops and restaurants. Whether reading for enjoyment or trying to gain the insight to travel and dine with confidence, I can highly recommend this volume. 1 of 1 people found the following review helpful. Thorough book By Zu F. This book is the best book on origins and locations of the ingredients of Spanish foods. Very thorough and well written. The recipes need more explanations but they are good in general. I assigned it only four stars because almost all of the book is written in such small print that to be able to read it, you'll probably need a magnifying glass. 0 of 0 people found the following review helpful. Beautiful book for lover of food or travel By Master Gardener A lovely compendium of food and travel for anyone who likes either. Fun to look at, you will learn about the regional specialties and enjoy this book for many years. A great coffee table book, it's heavy, well photographed and well done overall.

Spain's cuisine is as colorful as the country is large. While to the north the traditions of the wandering herdsmen are still maintained and tracking dogs search out truffles, exotic fruits that entered the country with the Arabs flourish in the south. This volume of the Culinaria series whets your appetite to explore Spain with all your senses. It describes an incomparable panorama of cultural and culinary traditions, as well as an overview of the most important winegrowing regions of the land. Its 380 pages and more than 1,000 photographs clearly illustrate how landscape, climate, and various cultures have left their mark on the diverse cuisine of the country from Alboraya in the Levant to Zaragoza in the north, from the omnipresent garlic mayonnaise alioli to zamburia mussels. Numerous recipes drawn from every region ensure that the fascinating reading also becomes a feast for the palate.

"highlights the varied regional cuisine of Spain in 380 pages and over 1,000 photos. In addition to the traditional recipes, this book provides a closer look into the culture and history that has helped to shape the fascinating country a great choice for those wanting to learn about Spanish cuisine and culture. You will find some of the more well-known Spanish dishes (Sangra, Crema Catalana- Catalan Cream, Croquetas de Pollo- Chicken Croquettes, Paella Valenciana, Tortilla de Patatas- Potato Omelet) alongside others that aren't as common outside of Spain (Perrechicos Fritos- Sautéed St. George Mushrooms, Perdiz con Chocolate- Partridge in Chocolate Sauce, Pollo con Langosta- Chicken with Spiny Lobster, Huevos al Modo de Soller- Fried Eggs Soller Style, Tumbet- Eggplant Bake). Seafood lovers will enjoy the abundance of fish and shellfish recipes. There is also a nice variety of appetizers, desserts, pastries, fruits, vegetables, soups, stews, salads, meats, poultry, eggs, and rice." (Taras Multicultural Table blog) About the Author Marion Trutter studied communication, Spanish literature, and American studies in Munich, Germany. She works as freelance journalist, author, and editor.