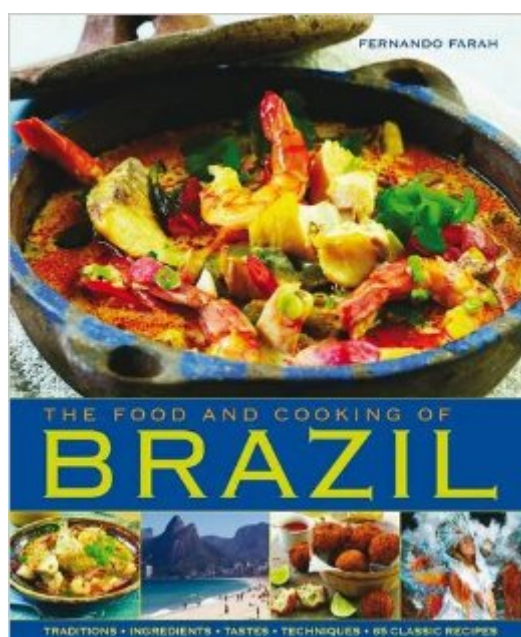


The book was found

The Food And Cooking Of Brazil: Traditions, Ingredients, Tastes, Techniques, 65 Classic Recipes



Synopsis

Learn how to create Brazilian classics and conjour up delectable desserts. Includes more than 400 stunning photographs, with complete nutritional information given for every recipe.

Book Information

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Customer Reviews

I received this book for Christmas, and it's been an absolutely wonderful journey through a culinary land I knew nothing about. My girlfriend, who is from Sao Paolo, was perhaps being a bit selfish with this present - she's been more than happy to try my creations!First, the background. The pictures in this book are exquisite, and do a great job of showing both the beauty and diversity that is Brazil. They show the difference features of the land, from the beaches to the mountains, the and the city. These pictures show daily life in markets, at coconut stands, and in the kitchen; they also show the cultural elements, like Carneval, that have made Brazil famous. Each picture is accompanied by explanation and anecdotes with add color and flavor to the story. The author also includes paragraphs on history, both of the land and of its kitchen. Most importantly, the recipes. I have made over a dozen of the recipes in this book. You may think, "wow, that doesn't seem like many...", but I must stress this - we keep making the same ones over and over again, they are simply that delicious. According to my Brazilian girlfriend, the Feijoada I've made is the best she's ever had. Just last night I made the Moqueca de peixe, and it was heaven on a plate. Coming from the American South, I was a bit hesitant to try couvee, or Brazilian collard greens. I must say, this book's preparation beats the hell out of almost anything this Southern boy has ever had before. This book is an expertly guided journey through a country rich with history and flavor. Do yourself a favor

and buy it, experiment with the different recipes, and enjoy the new foods you'll be amazed you ever lived without.

I'm Brazilian, from Rio de Janeiro, and I was looking for a Brazilian cooking book to give as a gift to a friend. I was looking for one that has the most typical food (in Rio and Southwest). Also, I wanted a book that talks a little bit about the Brazilian culture and the typical ingredients, and would make my friend fall in love with Brazilian food as I am. Well, after search in several books, this one is the winner! It has the most original recipes (no changes to make the recipe fancier as I've seen in others books), most of the recipes are exactly the way I'm used to cook at home, and the directions are very well explained, with step-by-step pictures, what makes it way easier for those who are not familiar with the recipe. However, as I said, this book shows recipes that are traditional in Rio de Janeiro and Southwest of Brazil. Brazil is a very very big country and has each region has different traditions. The Southwest food has cultural influences from several other states, but the food that is eaten there is not the same in all Brazil. If you are looking for traditional food from North or Northwest of Brazil, this book might not be what you are looking for.

I bought this book as a Christmas gift for a friend who had recently visited Brazil and it exceeded my expectations. It has beautiful layout and design, with amazing color photographs - not only of the food but also pictures of Brazil. I chose this book because I had seen the authors blog on Brazilian food - it is worth checking out and you can see the quality of his recipes. [...]

My wife is from Brazil and i do the cooking. She loves the food i have tried from this cookbook. Highly recommend this book

A perfect book about the foodstuff from Brazil!! If you don't cooking as well it's also a good guide for visiting a Brazilian restaurant, knowing more about their specialities. Thank You! Saboroso! Tudo Bem!

I got it as a gift and the person loved. I am Brazilian and love cooking, so I know about the topic. This book has nice pictures and did an amazing job covering the cultural side of Brazilian food. The recipes well chosen and explained: a very good and diverse portrait of Brazil. Marvelous work, a real delight!

Great book! All traditional brazilian cuisine from starters to desserts! I highly recommend it! I am brazilian by the way and the recipes are on the spot!

This was a Christmas gift for my sister. She really liked it. Clear pictures and directions for practical dishes you will enjoy.

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