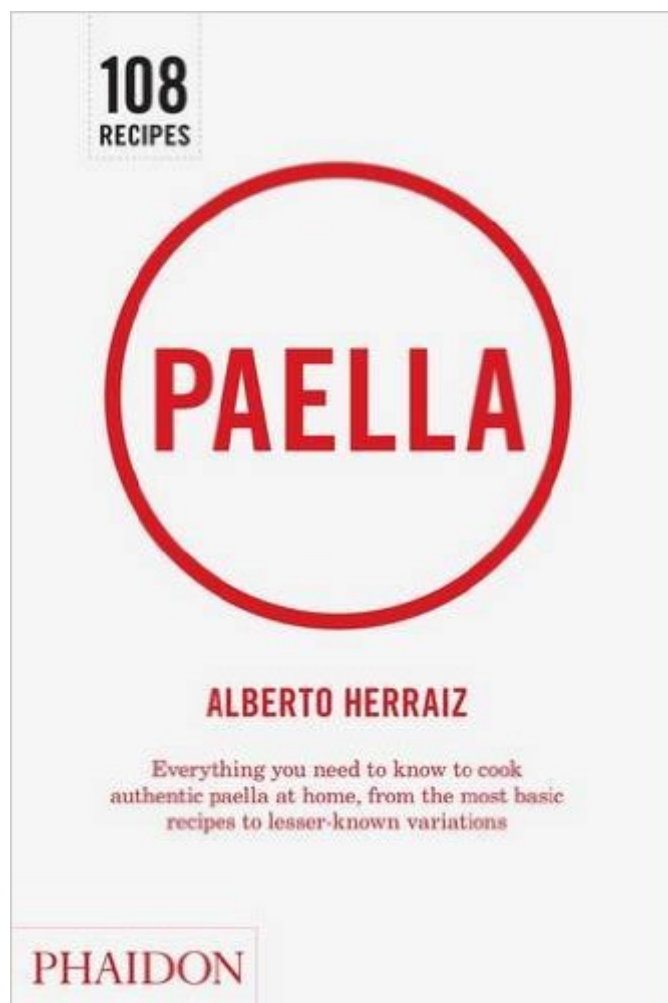


The book was found

Paella



Synopsis

Paella is Spain's best-loved dish, popular the world over. "Paella" is the definitive home-cooking manual from the renowned expert, Alberto Herraiz. Explains everything cooks need to know in order to make authentic paella at home. Includes 116 recipes.

Book Information

Hardcover: 208 pages

Publisher: Phaidon Press; 1st Edition edition (June 1, 2011)

Language: English

ISBN-10: 0714860824

ISBN-13: 978-0714860824

Product Dimensions: 7.5 x 1.1 x 11 inches

Shipping Weight: 2 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars See all reviews (38 customer reviews)

Best Sellers Rank: #244,213 in Books (See Top 100 in Books) #67 in Books > Cookbooks, Food & Wine > Regional & International > European > Spanish #23263 in Books > Teens

Customer Reviews

Think of this book as more technique based instruction and less of a recipe driven cookbook. There are many Paella cookbooks that have recipes, but fall short on showing you how to make the perfect socarret (the perfectly crunchy rice layer on the bottom) and how to layer in the flavors. You see, paella is all about the rice and less about all the other stuff thrown on top. That said, the book (I like to call it a manual) is divided into five main sections: 1. The history of paella, the different kinds of paella pans Paderno World Cuisine 18.5 Inch Polished Carbon Steel Paella Pan and which is the best to buy. I disagree with the author. The enameled, dimple bottom pan La Paella Enameled Steel Paella Pan, 18-Inch is better than the carbon steel because rust and cleanup are issues to deal with. Read the book yourself, and decide on your preference. There are different kinds of paella (5 types in the book) a. a thorough section on making the sofrito, frying the rice, making the socarret, proportions and textures. b. the types of rice and substitutions, spices and other ingredients. Revealing pictures accompany the text. c. there is a very thorough basic recipes section which covers step by step techniques, using various types of stocks, flavored oils and various types of sofritos. 2. Cooking Paellas on the stove, then oven (relevant since most people don't own a tripod paella burner?

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