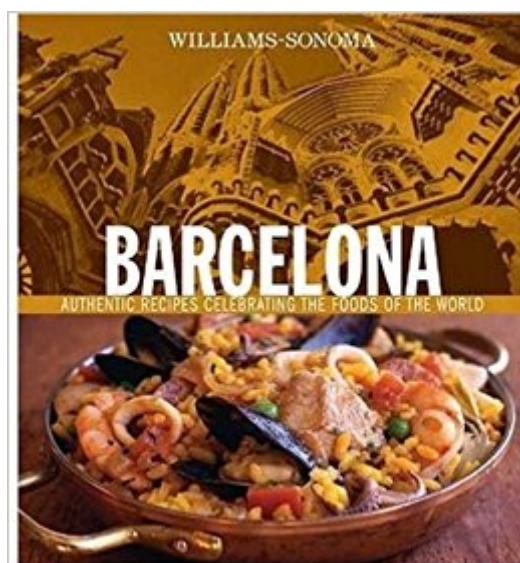


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Williams-Sonoma Foods Of The World: Barcelona: Authentic Recipes Celebrating The Foods Of The World



Synopsis

An insider's guide to the recipes, ingredients, and traditions that define international city cuisine, the Foods of the World series is the definitive cookbook collection for anyone passionate about food and travel. Richly photographed, with over 45 authentic recipes and in-depth culinary features, each book brings readers closer to the best eating experiences each city has to offer from a culinary authority Americans trust. Barcelona is a city known for its innovative and dynamic culinary scene. From Tomato-Rubbed Bread to Fideu to Crema Catalana; each brings the taste of Barcelona to your table. Key Features: * Recreate the rich heritage of Catalan cuisine at home with Grilled Green Onions with Romesco Sauce or Stone-Cooked Lamb Chops with Herb Oil * Learn how the geographical location of Barcelona, between the Pyrenees mountains and the Mediterranean, has shaped the way the city eats, with favorites such as cured meats, olive oil, artisanal cheeses, wine, fresh seafood, and seasonal produce * Uncover some of Europe's most traditional and contemporary dining experiences among Barcelona's marvelous diversity of restaurants

Book Information

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Customer Reviews

Chuck Williams really knows how to produce cookbooks that treat a terminal case of wanderlust and an adventurous, full-bodied appetite. As part of the Williams Sonoma Foods of the World cookbook series, the Barcelona volume stands up quite well to the excellent books on the more renowned culinary destinations of Paris and San Francisco. However, Barcelona, as Williams and author Paul Richardson know intimately, offers its own distinctive cuisine that is worth discovering

for the first time or rediscovering from a fond memory of a past trip. In fact, I was on holiday there just last month, and the Paella Parellada (Shellfish and Mixed Meat Paella) at the world famous Restaurant 7 Portes looked nothing like the abundant feast on page 136. I even took a cooking class along the Ramblas and made a seafood paella that doesn't quite measure up to the bountiful image that Jason Lowe captures in his beautiful photography. The book's first third is a well-organized explanation of what makes Barcelona unique starting with the culinary history of Catalonia. There are sections on local specialties such as tapas (small plates), xharcuteria (pork), formatge (cheese), and Catalan wine. The actual recipes actually don't start until page 75, but the fifty selections all look tasty and not overly complex to prepare. I have always had good luck with the recipes in the Williams-Sonoma catalog, and this one is proving to be a worthy source for dinner parties. Personally, I have tried making Fideu (Vegetable and Seafood Noodles, page 162) and the Crema Catalana (Catalan Burnt Cream, Page 170) with my own kitchen torch. There are comparatively simpler dishes such as Calçotada (Grilled Green Onions with Romesco Sauce, page 121) and Pa Amb Tomaquet (Tomato-Rubbed Bread, page 75) that make the ideal complement to any Mediterranean-style meal. Williams has yet again done justice to a city known for its food by providing this evocative culinary guide, a perfect companion for the home chef and armchair traveler.

One half of this cookbook lays out the traditions and foods of Barcelona. The pictures are beautiful. It looks something like a travel guide for people who love to eat. The second half of the book details a few recipes that seem to be fairly authentic. I say fairly because authenticity varies from region to region, even sometimes by town. The basic recipes are there to be changed and added to, if needed. The recipes themselves are simple, easy to follow and for a beginning to intermediate cook. Being a chef would help, obviously, but you can manage to make stunning dishes out of this without having to have a solid background in culinary arts. All in all, I would not call this an every day go to cook book, but it is a good one to have around for special occasions.

Every book in this series is great and this book is no exception. Great photos only take a back seat to the fantastic recipes. The background text is wonderful, giving history and knowledge to the cuisine. It's a must have for the collector and anyone who wants to cook authentic Spanish fare.

Purchased as a gift for a fan of Barcelona! She is thrilled! Did not use or keep for my personal kitchen.

Some great recipes in here. Brought us back to our honeymoon in Europe. Great pictures of Barcelona in it.

This is a beautiful book. Not only is it a great cookbook, but a great coffee table book. Looking through it brings back all kinds of memories of my visit to Barcelona!

Got my order wrong.

I am from Barcelona and there are two things I really appreciate about this book. It allows me to cook our food with US products, which is not always easy. On the other hand, it serves as an introduction to our food and our way of life. It is always a handy present for my non Catalan friends.

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