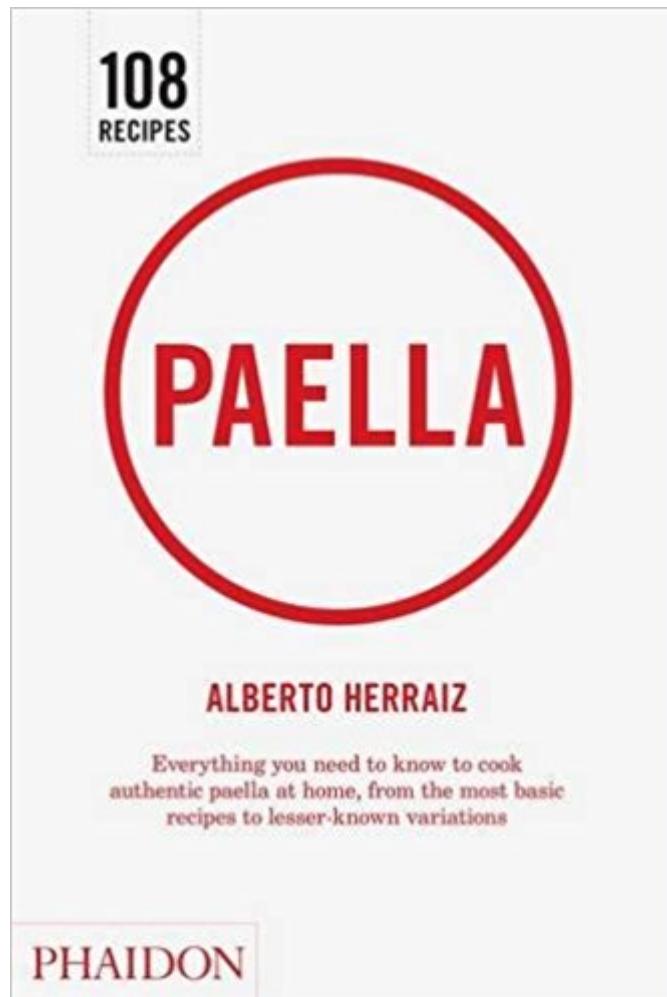


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# Paella



## 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 x 11 inches

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

Average Customer Review: 4.6 out of 5 stars 44 customer reviews

Best Sellers Rank: #60,799 in Books (See Top 100 in Books) #8 in Books > Cookbooks, Food & Wine > Regional & International > European > Spanish #6610 in Books > Teens

## Customer Reviews

"There's plenty in this attractive tome to encourage you to bring a bit of that Spanish sunshine into your kitchen." "Wharf" This will show you all the secrets to cook paella." "Omar Allibhoy, founder of the Tapas Revolution chain, Shortlist

Alberto Herraiz was born in Castilla la Mancha, Spain, into a family of four generations of restaurateurs. After running several restaurants in Spain, he moved to Paris in 1997 to open Fogon, where he has perfected the art of paella, gaining a Michelin star in 2009.

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) Large Paella Burner with Tripod and Regulator. a. Again, the author gives the entire technique step by step w/ detailed pictures with at least 40 recipes. Until now, I had never heard of a black rice paella. b. Shellfish and other protein ingredients can easily be substituted. Other ingredients like pimenton, bomba rice, saffron can be ordered online. Since bomba rice Bomba Paella Rice by La Tienda is expensive, try using short grain arborio rice until you feel confident with your technique. Feel imaginative and substitute spanish chorizo with some other hard sausage. The point is that it's all about the rice and the absorption of flavors. When you're a beginner, you want to nail the technique first. 3. Cooking Paellas on the barbecue. This is a little harder, since the author only covers wood fires. I suspect more people (like me) want to cook theirs on a Weber kettle grill Weber 751001 22.5-Inch One-Touch Gold Charcoal Grill, Black. That's how I do it, with chimney Weber 87886 Chimney Starter full of good quality charcoal briquets Kingsford Charcoal - 6 Pack]. If you want to use hardwood charcoal [[ASIN:B000UH7A56 Cowboy Charcoal Llc 20Lb Cowboy Charcoal 13020 Charcoal, that's fine. I just like the steady heat from compressed briquets. The author includes twelve recipes, including the very delicious Valencian, Seafood paella recipes. TIP: I find it easier to make the sofrito on the stove in advance rather than cooking it down in the paella pan. 4. Paellas made without rice. What? Yes, they're made with a vermicelli-like noodles. 9 intriguing recipes are included. 5. Sweet dessert paellas. 8 recipes are included. The sweet tapioca paella with cherries was awesome. An extensive glossary and index section follows. This is a true manual on making paella. No other book or magazine article comes close, and is well suited for the beginner. Buy it, you won't regret!

Paella is all about the rice and getting it cooked to perfection. this book goes into great detail on how to achieve that perfection. Hint it is a process that actually has a time frame.

Takes paella to a new level. Lots of recipes to chose from, ranging from the basics to the truly gourmet. Note that this is not a beginners cookbook. It includes great background and photos but it is also demanding in places (granted paella can be a demanding in general). The implication is:

attention to detail yields incredible results. I loved everything but I do hope in the next book, he gives a recipe for a sort of simple paella for family on a weekday (no not Thursday Paella).

Great cooking book, if you follow the recipes you will have great success making a Paella. The book is very complete and easy to understand, I'm not planning to become an expert but want to enjoy in full the flavors of Spain, in addition to the book you will need to get a good paella pan ( very well explained in the book) and all the premium ingredients that will take you to a short trip to this wonderful country.

This is THE paella bible in English. I am in search of excellent resources for paella in the States as I believe Americans do not know an authentic paella here. This book goes into detail about cooking method, ingredients, and fabulous recipes to try. This reads more like a textbook! If you are a serious cook in quest of perfecting your paella then this is the perfect book for you.

If you want to make paella, this is the gold standard for understanding the technique as well as the variety of recipes. No point in getting any other book on paella. This is the only one you need.

Good Book, probably not any information that is not available on the internet. Wouldn't recommend for casual cook, more for experience cooks.

Good recipes.

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