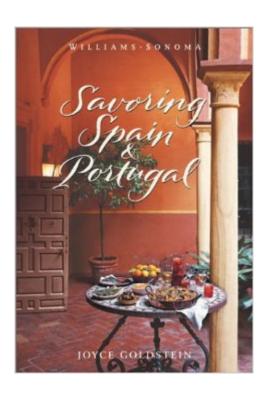
## The book was found

# Williams-Sonoma Savoring Spain & Portugal





### **Synopsis**

Explore the foods of the Iberian table, from the paellas of Valencia to the salt cod fritters of Oporto to the tapers of Seville. Part cookbook, part travelogue, Savoring Spain & Portugal celebrates the regional character and respect for tradition that prevail in the kitchens of Spain & Portugal. Beautiful photos and illustrations contribute to this portrait of a region where good food enjoyed in a leisurely fashion is an everyday affair. --This text refers to an out of print or unavailable edition of this title.

#### **Book Information**

Series: Savoring ...

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Food & Wine > Regional & International > European > Portuguese #253 in Books > Cookbooks,

Food & Wine > Regional & International > European > Spanish

#### **Customer Reviews**

"Savoring Spain and Portugal" is a must have. The book has wonderful dishes prepared from ingredients that most already have in their kitchen. The pictures are exquisite, and there is information on Spanish and Portuguese culture and geography as well. I have the other members of the savoring series to date, and this is my favorite. This is a book that you will browse again and again.

This cookbook contains by far the most wonderful recipes (and beautiful photos to match!) of Iberian cooking. I've prepared many of the recipes (not just one like a fellow reviewer) and have found the dishes to be absolutely delectable. I received rave reviews from friends and family. If you love this cuisine, this book is a wonderful investment!

Though some of the most interesting food in Western Europe comes from the Iberian peninsula,

relatively little is known in the U.S. With a broad mixing of flavors from northern Africa, the Middle East, and Asia, this cuisine is far more diverse in its attitude, ingredients, and textures than its European counterparts. I've tried several of the recipes almost all with good success. The one fatally flawed recipe: seafood fideo, which allowed a miniscule 10 minutes cooking time for raw artichoke hearts. On these your heart really will choke.

This cookbook is beautiful enough in side and out that it could be a coffee table book, but don't let that fool you. It is chock full of wonderful recipes and some of them quite easy and most ingredients are either readily available or not too hard to find at a specialty market, and I'm pretty much a novice.

Great book. Really enjoyed the shrimp curry recipe especially. Anyone that loves to cook will enjoy this book. Excellent photographs as well.

Saw this book at a friends house and had to have it. Beautiful pictures, I am Portuguese and can't wait to try some of the recipes!

My bf and I are Spanish and Italian and we love cooking together with the recipes contained in this cookbook!

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