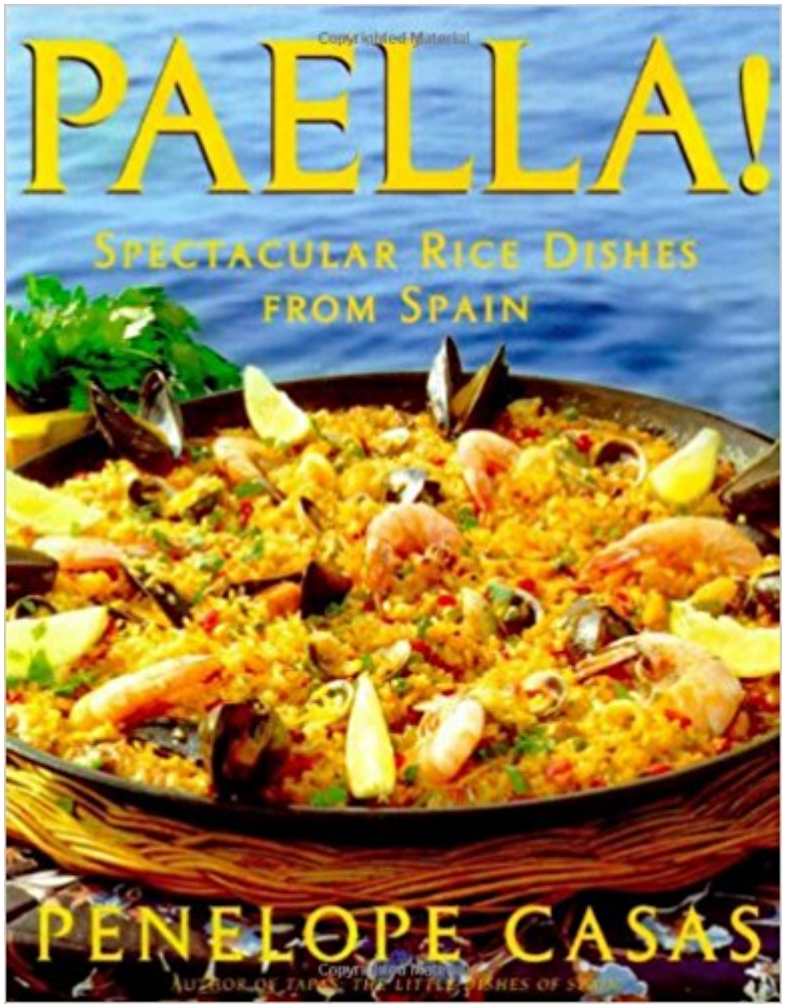
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Paella!: Spectacular Rice Dishes From Spain



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Synopsis

From the best-selling author of Tapas: The Little Dishes of Spain and The Foods and Wines of Spain.Unless they have traveled to spain, most Americans have never tasted a really good paella. What passes for paella at restaurants and even in cookbooks here is a pale imitation of the real thing, the vibrant Spanish rice dish that marries the robust flavors of olive oil, garlic, tomatoes, and pepper with short-grain rice, broth, and meat, fish, or vegetables. Penelope Casas is here to restore the glorious paella to its rightful place as a grain-based meal that will gratify the senses as well as be the centerpiece for easy, elegant entertaining.Casas presents sixty different fascinating paellas, some traditional, some her own creation, showing how easily some of the preparation can be done ahead of time with supermarket ingredients. She includes a superior collection of tapas, the Spanish meal starters, two dozen simple desserts, and a handful of broths and sauces. Her passion for paella, her clear directions, and her creative pairings of fresh ingredients make this unusual cookbook a winner.

Book Information

Hardcover: 240 pages

Publisher: Henry Holt and Co.; 1st edition (May 11, 1999)

Language: English

ISBN-10: 0805056238

ISBN-13: 978-0805056235

Product Dimensions: 7.6 x 1 x 9.6 inches

Shipping Weight: 1.3 pounds

Average Customer Review: 4.4 out of 5 stars 60 customer reviews

Best Sellers Rank: #447,193 in Books (See Top 100 in Books) #91 inÃ Â Books > Cookbooks, Food & Wine > Regional & International > European > Spanish #98 inÃ Â Books > Cookbooks, Food & Wine > Cooking by Ingredient > Rice & Grains

Customer Reviews

Determined to rescue paella from what the author calls its "worldwide ignominy," Casas (Tapas) offers 58 enticingly authentic recipes, most drawn from Spain’s eastern coast. Cooks weary of risotto, or those simply tired of all the stirring it entails, will be attracted to the intriguing combinations of flavors that can be achieved with this other Mediterranean approach to short-grained rice. The grain imported from Spain is best, says Casas, but Arborio is more than acceptableAand while a paella pan is similarly preferred, a shallow casserole dish also works well. Preparation is within easy

reach for anyone: saut? ingredients briefly, add rice, add hot liquid, boil for several minutes, then pop in the oven to bake. Dishes include Scallop and Wild Mushroom Paella; Golden Rice with Shrimp and Fresh Tuna; Crusted Paella with Pork, Chicken and Sausage; and Vegetable Paella with Spicy Garlic Sauce. Casas also includes paellas with squid, rabbit and duck. There is even a Seafood Pasta Paella from Valencia that calls for no rice at all. The balance of the meal is covered with 25 recipes for tapas and first courses and another 25 for such desserts as Chocolate Flan with Almond-Flavored Chocolate Sauce and White Sangria Sorbet with Melon and Kiwi. With Casas's demystifying help, good paella will be a revelation to many. Copyright 1999 Reed Business Information, Inc.

Casas says paella is her passion, and she's determined to show Americans what a "glorious" dish an authentic paella can be. Rather than the usual jumble of shellfish, chicken, and sausage, she prefers versions that feature one particular ingredient. She emphasizes the fact that the rice isn't an afterthought; rather, "the texture and flavor of the rice is everything." She includes recipes for more than 50 different types, from the classic Black Squid Paella ("one of the paella greats") to Vegetable Paella with Spicy Garlic Sauce; there are also recipes for tapas, desserts, and some delicious sauces and dips. Casas is well known for her authoritative books on Spanish food and wine (e.g., Delicioso! The Regional Cooking of Spain, LJ 3/15/96), and most collections will want her latest.Copyright 1999 Reed Business Information, Inc.

Great recipes. Highly recommmended to me by a chef in Mexico!

Great book for learning about paella and how to cook it.

I love Spanish and Mexican foods. I am delighted to have a book with different recipes on one of my favorite rice dishes. Yum.

All of these recipes are different from the ones that I had. I bought this for a friend. Also, the listing told me that the book was slightly damaged, but when I got the book, I looked several times, but I have yet to find the damage on it. The price was fantastic. It was the LOWEST price that I could find for the item.

A friend of mine who owns a villa near Valencia Spain (where paella was invented) recommended

this book to me and I was not disappointed. Lots of great recipes for making traditional paella that is tasty, fun and not just mounds of rice with a bunch of ingredients thrown in. Paella is a great, versatile dish for guests and family dinners - it takes time to make a good paella, but it is definitely time well spent!

I have been cooking paella since 1972 when I lived there and followed the Spanish women around their kitchens, taking notes. But I threw the notes away when I found Casa's cookbook, which has the most foolproof method and recipes, including two terrific vegetarian recipes for wonderful paellas. I have bought copies for everyone I give paella pans too. I only wish the book would come out in paperback. I needed the hardback but people less fanatic could do with paper.

very pleased

If you are a fan of paella, this is definitely a good buy, with easy-to-read instructions and useful photographs of the finished products. It is inspiring if you are planning to have paella at home for a meal or prepare paella for a party. The varieties of the traditional dish will surprise even the most savvy cooks and Penelope Casas proves herself a true expert of this delicious Spanish dish. .

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