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Made In Spain: Spanish Dishes For The American Kitchen



Synopsis

Americans have fallen in love with Spanish food in recent years, and no one has done more to play matchmaker than the award-winning chef José Andrés. In this irresistible companion volume to his public television show *Made in Spain*, José reminds us—in the most alluring and delicious way—that the food of his native Spain is as varied and inventive as any of the world’s great cuisines. To prove it, José takes us on a flavorful tour of his beloved homeland, from Andalus to Aragón. Along the way, he shares recipes that reflect not just local traditions but also the heart and soul of Spain’s distinctive cooking. In the Basque Country, we discover great fish dishes and the haute cuisine of some of the finest restaurants in the world. In Cantabria, famous for its dairy products, we find wonderful artisanal cheeses. In Valencia, we learn why the secret to unforgettable paella is all in the rice. And in Castilla La Mancha, José shows us the land of the great Don Quixote, where a magical flower produces precious saffron. The dishes of *Made in Spain* show the diversity of Spanish cooking today as it is prepared in homes and restaurants from north to south—from casual soups and sandwiches to soul-warming dishes of long-simmered beans and artfully composed salads. Many dishes showcase the fine Spanish products that are now widely available across America. Many more are prepared with the regular ingredients available in any good supermarket. With more than one hundred simple, straightforward recipes that beautifully capture the flavors and essence of Spanish cooking, *Made in Spain* is an indispensable addition to any cookbook collection.

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Customer Reviews

Andrés (Tapas), chef-owner of seven D.C.-area restaurants and host of PBS's *Made in Spain*, brings everyday Spanish cooking to the American table. A native of Spain and protégé of elBulli's Ferran Adrià, Andrés offers an insider's perspective of his home country's cuisine and the varied approaches the different regions take to food. Dividing the book by food type and region, Andrés provides a culinary guide to regional specialties: Andalusia and salads, Madrid and soups, and Catalonia and pork, among others. Recipes require no special cooking techniques or equipment and stress the importance of quality ingredients, most of which are easy to find. Mouthwatering highlights include lobster and mushroom paella, Catalan pork with sausage and mushrooms, and chicken with peppers, tomatoes, onions and Spanish ham. One hundred lavish full-color photos make even the simplest of dishes (such as roasted vegetables, Mallorca style, and Manchego with tomato, thyme and walnuts) tantalizing. This collection will appeal both to cooks new to Spanish cooking and those familiar with it, and all will learn something from Andrés, who shows us why Spain is taking its rightful place at the top of the culinary ladder. (Nov.) Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

This celebration of contemporary Spanish cooking brims with Andrés' enthusiasm and his passion for the food of his native country. Recipes fall into categories by geography and by type of ingredients. Introductions to each section lay out a region's history and its place in Spain's culinary landscape. Andrés' recipes are generally accessible, but they often call for ingredients not readily found in areas of America without good international markets. Nevertheless, these recipes are models of simplicity. Andrés offers substitutes where possible so that unique ingredients don't always present insurmountable problems for the home cook. Seafood abounds, and even pork-based dishes call for the addition of squid or Norwegian lobsters. Spain's wonderful and varied cheeses appear just about everywhere. So refined is the chef's palate that whenever a recipe calls for water, Andrés insists on bottled or filtered water to ensure that flavors stay unsullied. --Mark Knoblauch

Good Recipes

This has all the ingredients for a really good cookbook: delicious ingredients, new recipes, great photos, charming vignettes and a fantastic companion series on DVD. Jose Andres presents the food that regular people eat and makes it so much fun. The only downside to this book is that I couldn't find it sold as a set with the DVDs (a la *Kimchi Chronicles*) so I bought the Kindle ebook

and got the DVDs from Netflix and the library. This cookbook looks great on the Kindle iPad app but it would have been nice to see some embedded video from the shows. I enjoy the food and the book without reservations!

Jose Andres is really fantastic and this is a really excellent cookbook. I just made a recipe from it last weekend.

What is not to like about Spanish food deconstructed and reconstructed by a master Spanish chef who knows the American kitchen and palate? FantÃ¡stico!

I've been to several of Jose Andres' restaurants and i loved them, and i love spanish food, so was looking forward to trying these recipes. The recipes themselves look delicious in the book - but I've found them hard to replicate (myself, without any special cooking training). Some of the recipes had ingredients that I had trouble finding so I had to substitute. I wish that it was a little more accessible, or perhaps made suggestions on substitutes for the more exotic ingredients

This is a beautiful book, so much so that I don't want to get it stained in the kitchen. That being said, I read each recipe carefully. I also enjoy the background material on each of Spain's regions. Have already made entrees and appetizers from Made in Spain, and have received raves about them. As someone who has traced my ancestry (on Dad's side) to the 1492 Diaspora, and who regularly prepares Spanish cuisine from both sides of the Atlantic for family and friends, I definitely recommend Jose Andres' Made in Spain. Francesca Tate Brooklyn, NY

Bought this as a gift for someone but before I sent it to her, I tried a couple of the recipes and they were awesome. I actually made a variation of one of the recipes in this book and used it as one of the dishes I made for a baby shower I catered. Everyone loved it.

A great chef exposes his secrets. These recipes will fold you into the Spanish food phenomenon.

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