

Gran Cocina Latina: The Food of Latin America

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Information:

Author: *Maricel E. Presilla*

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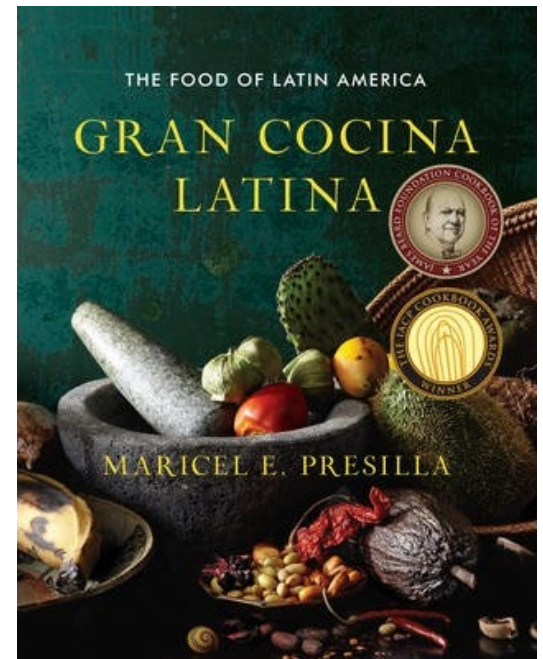
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Book Synopsis:

Gran Cocina Latina unifies the vast culinary landscape of the Latin world, from Mexico to Argentina and all the Spanish-speaking countries of the Caribbean. In one volume it gives cooks, armchair travellers and curious chefs the first comprehensive collection of recipes from this region. An inquisitive historian and a successful restaurateur, Maricel E. Presilla has spent more than thirty years visiting each country. She has gathered more than 500 recipes for the full range of dishes, from the foundational adobos and sofritos to empanadas and tamales to ceviches and moles to sancocho and desserts such as flan and tres leches cake. This is a one-of-a-kind cookbook to be savoured and read as much for the writing and information as for its introduction to heretofore unrevealed recipes.

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Review quote

Gran Cocina Latina is a book as grand as its subject. It's a beautifully written distillation of Maricel Presilla's decades of experience in the markets and kitchens of Latin America. I can't imagine a better guide to this vast and underappreciated region. Maricel is a scholar, food importer, restaurateur, tireless explorer, and above all is passionate about everything she does. Gran Cocina Latina explains clearly how to bring the special flavors of Latin America to our own tables. --Harold McGee

About Maricel E. Presilla

Maricel E. Presilla is the co-owner of Zafra and Cucharamama, two Latin-American restaurants in Hoboken, New Jersey. She holds a doctorate in medieval Spanish history from New York University. Author website: www.maricelpresilla.com