



The New Spanish Table

Anya von Bremzen

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Welcome to the world's most exciting foodscape, Spain, with its vibrant marriage of rustic traditions, Mediterranean palate, and endlessly inventive cooks. *The New Spanish Table* lavishes with sexy tapas—Crisp Potatoes with Spicy Tomato Sauce, Goat Cheese-Stuffed Pequillo Peppers. Heralds a gazpacho revolution—try the luscious, neon pink combination of cherry, tomato, and beet. Turns paella on its head with the dinner party favorite, Toasted Pasta "Paella" with Shrimp. From *taberna* owners and Michelin-starred chefs, farmers, fishermen, winemakers, and nuns who bake like a dream—in all, 300 glorious recipes, illustrated throughout in dazzling color. *¡Estupendo!*

The New Spanish Table Details

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From Reader Review The New Spanish Table for online ebook

Annie says

Yes -- I like to read cookbooks. Then plan all the fantastic dinners I can now make!

Tapas are wonderful. This books allows for a journey across Spain with food -- it does not disappoint.

patty says

Ran out of time with this one -- only one "experiment." To be continued on a new checkout, later, as I have a few Penelope Casas books to dive into right now.

Anna says

Beautiful photos...haven't cooked much from this book, though,....it isn't really practical for everyday cooking...

Krister Swartz says

I'm still dipping into this book, but I don't have it by my side at all times now so I am going to call it read. Great overview of Spanish cooking, with some welcome unusual takes on traditional dishes. Many of the recipes were "unfinished," I felt, as in they need to be made a few times to get the kinks out, but I find that in a number of otherwise great cookbooks.

Leah says

This is THE BEST Spanish cookbook...I've been having a delightful time playing around with the soups (chilly early summer). Now that it's heating up, on to the salads and tapas...

Molly says

I enjoyed this book very much. Some of the recipes were familiar, others not so much. By far, my favorite dish (that I've tried so far) is the Blue Cheese and Pear tart...it tastes great and looks beautiful!

Lori says

This cookbook has received little attention from me over the last few years. But this summer/fall I've given it another look. Not everything requires jamon serrano and there are certainly locavore substitutes available. (Thank you, Virginia Ham!)

Anyway, here's what I've dabbled with: Bell pepper coca, Spring ragout of artichokes, fava beans and ham; Rosemary scented apple tart (yummmm! but eat quickly); Grandma's of Sils apple yogurt cake (divine!); Cherry and beet gazpacho; Strawberry and fennel gazpacho; Classic gazpacho; Salmorejo ... There's more, but I'll have to pull the book out to list the recipes.

Kathy Peveler says

You will want to make everything.

Ietrio says

nothing new about this recipes. nothing exciting. just some recipes mindlessly blended from all regions (countries) comprising current spain.

Jodi says

This is a fun cookbook, but I don't know how much of it I can use now that I know I shouldn't eat Nightshades (tomatoes, potatoes, peppers (and spices), eggplants, etc).

Sara says

A beautiful cookbook with great Spanish recipes. This is a great cookbook for anyone intersted in learning Spanish cooking. The recipes are broken into courses as well as animal, vegetable, mineral so to speak. The author gives background on the recipes as well as the regions where they come from in Spain. The recipes are easy to follow and foolproof. The author gives easy substitutions for hard to find Spanish ingredients as well as shortcuts. Fabulous book!

Jessica says

This is a wonderful cookbook with recipes that work very well. Impress your friends and family with a true empanada (or so the Spaniards claim), with a rich dough that is equally pleasing to make as it is to eat.

Andrea says

The first book we tested in our fledgling Cookbook Club. The idea is that several foodie friends get together and cook recipes all from the same cookbook. In this way you find out whether or not you want the book, get an idea of which recipes are mind-blowing, extend your palette and your cooking ability, get together with friends, and have a very merry time. The greatest thing about the cookbook club is that warm, proud feeling as you finish your dish: *I made that?*

This cookbook club meeting revealed that **The New Spanish Table** has a wealth of scrumptious recipes but they are sometimes very complicated and the book doesn't necessarily get you through all the tough parts with great ease. In other words: I still need to master the Rosemary Apple Nut Tart recipe (it burnt but was still edible and almost even qualified as delicious).

I think the author did an interesting job of combining nouveau Spanish cooking (famous new chefs with TV shows!) with some classic stuff (recipes for food that can be found at any old bar after a day of hiking in the mountains). Really fantastic fava bean artichoke stew, saffron ice cream (*eight* egg yolks—no joke), chorizo cooked in hard cider, salted cod and orange salad (soak the fish for *three* days!), strawberry fennel gazpacho... Balsamic vinegar ice cream (mmm nummy) served with homemade sardines was a little too avant-guard for my taste, and the seafood stew (which is amazing and stunning to present at table with all its happy open clams grinning up at you from inside the pot) tasted like a Spanish jambalaya, which just happens to be something I don't like very much. Overall, I want to buy the book and keep trying more recipes!

Gerry says

great thus far, i need to get saffron and a paella pan. making the garbanzo soup this weekened....

OK, I made that soup. Its superb. Next up is a paella and probably the pear and blue cheese tart. This book is the most comprehensive guide to spanish cuisine i could have imagined, having origins of food, variances by region, best method tips, etc...

Alot of the recipes do require multiple ingredients and some devoted time, but if you're looking to spend some time in the kitchen on the weekend, this book is great.

Valerie says

A terrific cookbook read. However, I have yet to make anything out of this book--and I don't know why. The food sounds great... and yet... the book exerts a certain pressure to make Great Food. And truthfully, some of the best sounding recipes are a lot of work, suited to a long wintry afternoon. So perhaps soon I'll try one. (update: have made several dishes from the book, and the recipes are excellent. Her inventive but not silly combinations of sweet and savory are worth studying, as they are drawn from the same flavor palate, and thus make sense (rather than the food faddist nonsense of pairing wildly disparate flavors seemingly for shock value.) these are recipes I will turn to for years to come.

