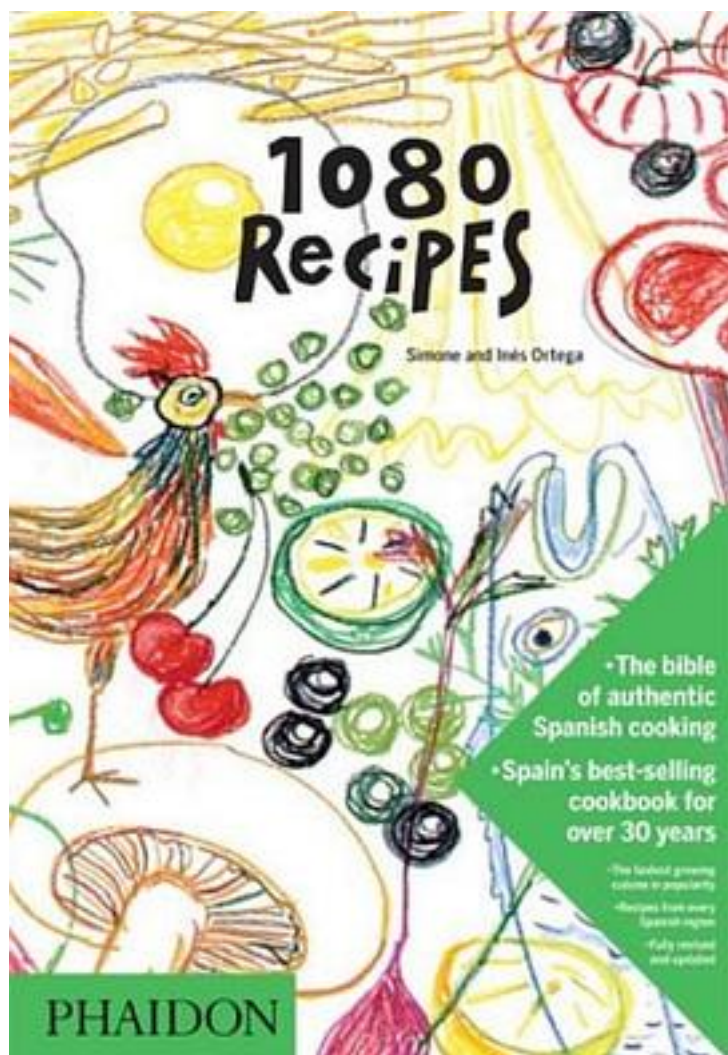


1080 Recipes



[1080 Recipes_ 下载链接1](#)

著者:Ortega, Simone

出版者:Phaidon Inc Ltd

出版时间:2007-10

装帧:HRD

isbn:9780714848365

From the publishers of The Silver Spoon, Spain's best-loved cookbook, available for the first time in English. 1080 Recipes is the definitive book on traditional and authentic Spanish home cooking, trusted throughout Spain for over thirty years. Written by Spain's best-loved food authorities, it showcases the fastest growing cuisine in popularity, with Spanish restaurants and tapas bars opening in cities all over the world. A bestseller since publication, 1080 Recipes has sold millions of copies in Spain. It contains 1080 recipes from all Spanish regions, covering everything from appetizers to stews, from vegetables to desserts. 1080 Recipes is designed by Javier Mariscal, the famous Spanish graphic designer and illustrator, and it includes over 200 illustrations he has created exclusively for this edition along with 100 specially commissioned photographs.

One out of 1080: A Sample Recipe from 1080 Recipes

Potatoes with chorizo and bacon

Patatas con chorizo y bacon

Serves 4

Ingredients --3 tablespoons butter or 4 tablespoons lard --5 tablespoons sunflower oil --2 ounces chorizo sausage, peeled and thinly sliced --3 --+ ounces thickly sliced bacon, cut into --+ inch wide strips --3 --+ pounds small potatoes, preferably new potatoes, unpeeled --1 tablespoon chopped fresh parsley --1 clove garlic, finely chopped --salt

Melt the butter or lard with the oil in a pan or large skillet. (It needs to be big enough to hold the potatoes in a single layer.) Add the chorizo and bacon and cook over medium heat, stirring constantly, for a few minutes then add the potatoes. Season with salt and cook covered over low heat, shaking the pan occasionally, for 45-60 minutes, until the potatoes are evenly browned. Just before serving, sprinkle with parsley and garlic and stir for a few minutes more. Transfer to a warm serving dish and serve immediately.

Note: Some types of chorizo become hard with prolonged cooking. To prevent this, cook the slices with the bacon, then remove and set aside. About 10 minutes before serving, return the slices of chorizo to the pan.

作者介绍:

目录:

[1080 Recipes_ 下载链接1](#)

标签

美食

西班牙菜

彩铅绘本

菜谱

料理

厨艺

已购买的画册

食材

评论

一定要很local才能完全参透一份recipe

[1080 Recipes_ 下载链接1](#)

书评

[1080 Recipes_ 下载链接1](#)