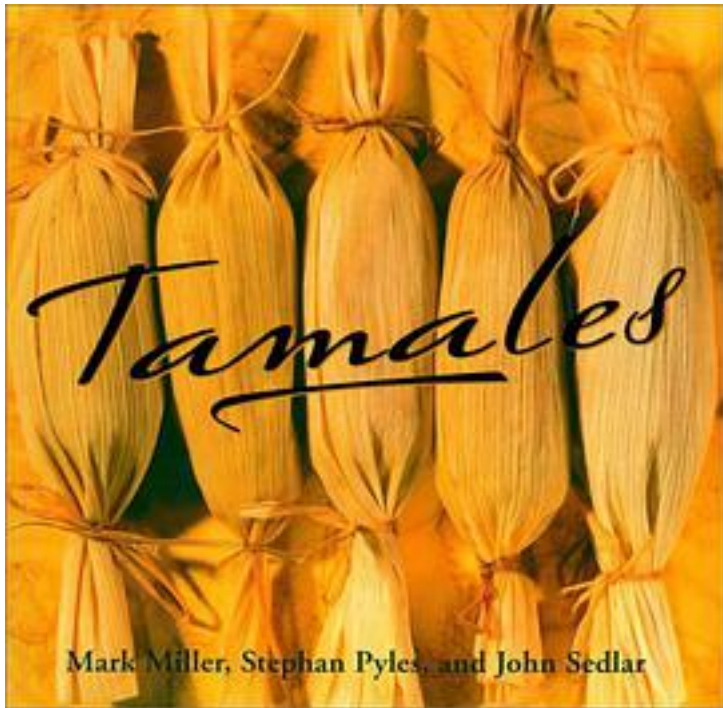


Tamales



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Tamales have endured for millennia, and are currently enjoying a resurgence in popularity due to the renaissance in Latin American and Mexican cooking. Today, tamales remain an important part of the traditions of Mexico, Central America, South America and the southwestern United States. In *Tamales*, Hoyer gives an overview of the ingredients, methods of preparation and flavor possibilities of tamales. More specifically, you'll find recipes for different types of masa, with variations on each, a variety of fillings, and enough filling, sauce, and salsa recipes to inspire you to create your own interpretations. *Tamales* is a book that will encourage further exploration of the subject through practice, travel to areas known for tamale making and discussion

with other cooks. Chef Daniel Hoyer teaches at The Santa Fe School of Cooking, where he has been an instructor for over thirteen years, and as a guest instructor in other locations around the country; consults for restaurants internationally; writes for food magazines and newspapers and is a leader of gastronomic adventure tours in Mexico and Southeast Asia through his company Well Eaten Path-Chef Tours, www.welleatenpath.com. He is also the author of Culinary Mexico, Fiesta on the Grill, and Mayan Cuisine: Recipes from the Yucatan Region. Daniel lives near Taos, New Mexico.

作者介绍:

目录:

[Tamales_ 下载链接1](#)

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