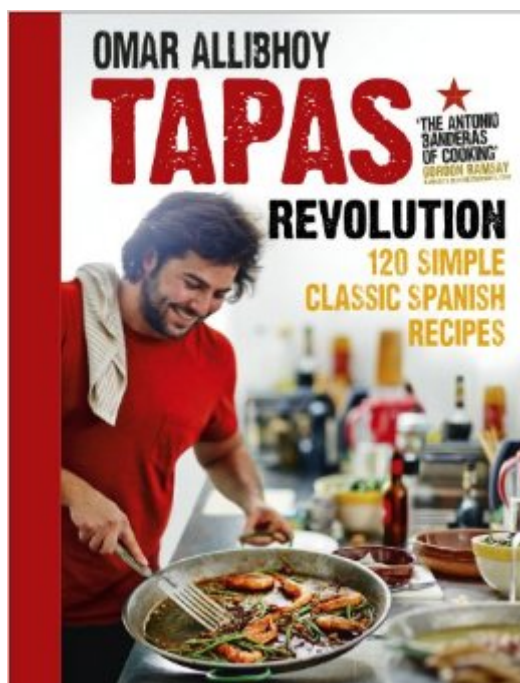


The book was found

Tapas Revolution



Synopsis

Omar Allibhoy is the new face of Spanish cooking: he's charismatic, effusive, passionate, and wants to bring Spanish food to the people of the UK. Tapas Revolution is the breakthrough book on simple Spanish cookery. Using everyday store-cupboard ingredients, Omar offers a new take on the classic tortilla de patatas, making this iconic dish easier than ever, and brings a twist to pinchos morunos and pollo con salsa. With sections covering vegetables, salads, rice dishes, meat, fish, cakes, and desserts, the emphasis is on simplicity of ingredients and methodsâ€”reinforcing the fact that absolutely anyone can cook this versatile and accessible food. Tapas, not pasta!

Book Information

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Average Customer Review: 4.7 out of 5 starsÂ Â See all reviewsÂ (6 customer reviews)

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Customer Reviews

Very good recipes with good instruction. Of note for American cooks - all measurements are metric. Have a conversion table ready. I'm not 100% sold on the e-book vessel for cook books (this is my first) as it's a little harder to flip through the pages to see if something catches your eye, and it's harder to reference with messy hands (you can't just leave it open like a regular book), but it's certainly usable.

I'm Spanish, from Madrid. And I am a food blogger ([...]). With this, I mean I know what I'm talking about when it comes to Spanish food. When I saw this book and its range of recipes, I decided to give it a chance, since there were some very traditional Spanish recipes I had never cooked before. The book is packed with very appealing dishes from the diverse traditional cooking from

many Spanish regions. Some of those recipes, we take them as "tapas" while enjoying a beer or a glass of wine in a bar, like garlic prawns, spanish omelette, cider chorizo, or ham croquettes. But most of the recipes in this book are traditional dishes eaten at the Spanish homes, cooked by our mothers and grandmothers, and all of them absolutely delicious. The selection of recipes made by Omar Allibhoy is a winner horse. Anyone interested on our cuisine will have a real chance to learn how to cook it, with clearly written recipes, with simple ingredients in most of cases, and usefull hints to succeed. I truly recommend this book to you if you want to know our cuisine beyond the paella, the sangria and the spanish omelette (yes, those recipes are also in the book). And I encourage you to try as many recipes as you can, since they are precise and effective (I bought the book two weeks ago and I have cooked four recipes so far, all of them acclaimed by my family), and you'll be able to discover a wide range of dishes you did not know and, I'm sure, you'll fall in love with. 115 recipes, including a desserts section

I have over a 100 cookbooks, sometimes if you are lucky, some of the recipes will be edible and come out without much tweaking. I cooked about 6 different recipes from this book, everything came out delicious, everything works, not hard to obtain ingredients . I rarely write any reviews, but this cookbook deserves it

The book has some great recipes. Omar is the best. 1) All recipes are in KG and ML 2) Too many Cod Recipes, not enough types of fish readily available in US markets 3) There is no TOC. If you want to find a specific recipe, it's a hassle 4) Not enough "tips". Watching his videos provide much more insight as to the cooking methods and goals of the preparation All in all, i would have liked to see it cover more than just tapas, I get the title of the book, but Paella isn't a Tapa and it's included. Many of the ingredients used are difficult to get in the same quality in the US (Chorizo, Fresh Cod and Anchovies in particular). There are several recipes that are fantastic which make the book worth it; but it's likely more worth it if you're in Spain or the UK where the ingredients are more readily available.

Terrific book. I especially love the recipes for soup. The gazpacho recipe is the best I have ever had. Instructions are clear, even on an iPad. Nice illustrations, again, even on an iPad. I liked this book so much that I bought another as a gift.

This is one of those rare books that wont sit on your shelf! Keep it on your kitchen counter and use

it. The recipes are amazing!

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