

Akelare New Basque Cuisine

“Whenever I see that Dos Equis commercial – it’s the most interesting man in the world” – I always think, no, that’s not true. The most interesting man in the world is Alex Atala” – David Chang
‘A cuisine unlike anything I’ve ever had in my life.” – Daniel Humm, Eleven Madison Mark At D.O.M. in São Paulo, widely regarded as one of the world’s best restaurants, you won’t find the traditional staples of fine dining on the menu. For the past 15 years, acclaimed chef Alex Atala – a native of Brazil and the only chef named one of TIME magazine’s 100 Most Influential People in the World in 2013 – has refused to import any ingredients traditionally found in the European kitchens where he once trained. Instead, Atala scours the lush bounty of the Amazon for indigenous produce and proteins, crafting a cuisine that is steeped in classical techniques yet distinctly and uniquely Brazilian. D.O.M., Rediscovering Brazilian Ingredients in Atala’s first major cookbook. Here, he offers an in&#xhyphen;depth look at the products and creative process that make up his innovative cuisine. The book features 65 recipes such as Fresh Heart of Palm with Scallops and Coral Sauce, Lightly Toasted Black Rice with Green Vegetables and Brazil Nut Milk, Lamb Hind Shanks with Yam Puree and Pitangs, and Pripricoa, Lime, and Banana Ravioli. 150 stunning color photographs bring each dish to life and reveal the lush, vibrant landscapes of Atala’s Brazil. The result is an immersive experience that transports readers into the streets of São Paulo and the rain forests of Amazon. Also featuring an introduction by chef Alain Ducasse, D.O.M.: Rediscovering Brazilian Ingredients explores the mind of one of the world’s best chefs as he captures flavors that can be found nowhere else in the world.”

The first cookbook from cult yakitori restaurant Yardbird puts the spotlight on chicken - taking grilling to a whole new level! Chicken is the world’s best loved meat, and yakitori is one of the simplest, healthiest ways to cook it. At Yardbird in Hong Kong, Canadian chef Matt Aberg has put yakitori on the global culinary map. Here, in vivid style, with strong visual references to Aberg’s passion for skateboarding, he reveals the magic behind the restaurant’s signature recipes, together with detailed explanations of how they source, butcher, skewer, and cook the birds with no need for special equipment. Fire up the grill, and enjoy. The first comprehensive book about yakitori to be published in English, this book will appeal to home cooks and professional chefs alike.

Spanish cuisine is a melting-pot of cultures, flavors, and ingredients: Greek and Roman; Jewish, Moorish, and Middle Eastern. It has been enriched by Spanish climate, geology, and spectacular topography, which have encouraged a variety of regional food traditions and “cocinas,” such as Basque, Galician, Castilian, Andalusian, and Catalan. It has been shaped by the country’s complex history, as foreign occupations brought religious and cultural influences that determined what people ate and still eat. And it has continually evolved with the arrival of new ideas and cookbooks from Italy, France, and the Americas, including cocoa, potatoes, tomatoes, beans, and chili peppers. Having become a powerhouse of creativity and innovation in recent decades, Spanish cuisine has placed itself among the best in the world. This is the first book in English to trace the history of the food of Spain from antiquity to the present day. From the use of pork fat and olive oil to the Spanish passion for eggplants and pomegranates, Mar i a Joxe E. Sevilla skillfully weaves together the history of Spanish cuisine, the circumstances affecting its development and characteristics, and the country’s changing relationship to food and cookery.

A guide to bold, authentic Thai cooking from Andy Ricker, the chef and owner of the wildly popular and widely lauded Pok Pok restaurants. After decades spent traveling throughout Thailand, Andy Ricker wanted to bring the country’s famed street food stateside. In 2005 he opened Pok Pok, so named for the sound a pestle makes when it strikes a dry mortar, in an old shack in a residential neighborhood of Portland, Oregon. Ricker’s traditional take on Thai food soon drew the notice of the New York Times and Gourmet magazine, establishing him as a culinary star. Now, with his first cookbook, Ricker tackles head-on the myths that keep people from making Thai food at home: that it’s too spicy for the American palate or too difficult to source ingredients. Ricker shares more than fifty of the most popular recipes from Thailand and his Pok Pok restaurants—ranging from Khao Soi Kai (Northern Thai curry noodle soup with chicken) to Som Tam Thai (Central Thai – style papaya salad) to Pok Pok – a now-classic (and obssessed-over) Fish-Sauce Wings. But Pok Pok is more than just a collection of favorite recipes: it is also a master course in Thai cooking from one of the most passionate and knowledgeable authorities on the subject. Clearly written, impeccably tested recipes teach you how to source ingredients; master fundamental Thai cooking techniques and skills; understand flavor profiles that are unique to Southeast Asian cuisine; and combine various dishes to create show-stopping, well-balanced meals for family and friends. Filled with thoughtful, colorful essays about Ricker’s travels and experiences, Pok Pok is not only a definitive resource for home cooks, but also a celebration of the rich history, vibrant culture, and unparalleled deliciousness of Thai food.

Puerto Rico Grand Cuisine of the Caribbean
A History of Food in Spain
Gelupo Gelato
Yakitori, Yardbird, Hong Kong
A Book of Ideas

The ideal travel companion, full of insider advice on what to see and do, plus detailed itineraries and comprehensive maps for exploring this diverse and compelling country. Marvel at Granada’s magnificent palace of Alhambra, get lost in Barcelona’s Gothic Quarter or meander between the Costa Vasca’s enchanting seaside towns; everything you need to know is clearly laid out within colour-coded chapters. Discover the best of Spain with this indispensable travel guide. Inside DK Eyewitness Travel Guide Spain – Over 65 colour maps help you navigate with ease - Simple layout makes it easy to find the information you need - Comprehensive tours and itineraries of Spain, designed for every interest and budget - Illustrations and floorplans show the inside of icons such as the world-famous Sagrada Família in Barcelona, the lavish Palacio Real in Madrid, the Moorish Real Alcázar in Seville and more - Colour photographs of Spain’s historic cities including quirky Barcelona, Moorish Seville and museum-filled Madrid; picturesque towns; white-sand beaches and more - Historical and cultural context gives you a richer travel experience: learn about the country’s fascinating history and culture, diverse architecture, national parks, art and literature, colourful fiestas, delicious tapas, outdoor activities and more - Detailed chapters, with area maps, cover Galicia; Asturias and Cantabria; the Basque Country, Navarra and La Rioja; Barcelona, including the Old Town, Eixample and Montjuïc; Catalonia; Aragón; Valencia and Murcia; Madrid, including Old Madrid, Bourbon Madrid and Madrid Province; Castilla y León; Castilla-La Mancha; Extremadura; Seville; Andalucía; the Balearic Islands; the Canary Islands - Essential travel tips: our expert choices of where to stay, eat, shop and sightsee, plus useful phrases, and visa and health information DK Eyewitness Travel Guide Spain is a detailed, easy-to-use guide designed to help you get the most from your visit to Spain. DK Eyewitness: winner of the Top Guidebook Series in the Wanderlust Reader Travel Awards 2017. “No other guide whets your appetite quite like this one” - The Independent On a shorter break? Try our DK Eyewitness Travel Guide Barcelona. DK Eyewitness Travel Guide Madrid or our DK Eyewitness Travel Guide Seville and Andalucía. About DK Eyewitness Travel: DK’s highly visual Eyewitness guides show you what others only tell you, with easy-to-read maps, tips, and tours to inform and enrich your holiday. DK is the world’s leading illustrated reference publisher, producing beautifully designed books for adults and children in over 120 countries.

This stunning cookbook combines beautiful photography and creative styling and design with excellent recipes that have been designed to make Japanese cooking accessible. It’s also the story of Masa a Japanese restaurant in Auckland winning awards, including Metro Restaurant of the Year 2014, and much acclaim from diners. Every cook needs this book in their kitchen so they can make beautiful Japanese inspired food. Nic Watt gives you lists of the items you need for a Japanese pantry, the tools to make great Japanese food and the philosophy behind it. You’ll learn how to make sushi simply, how to make great salads and soups and how to wow your family and friends with menus that look and taste sensational but are actually really easy to make. The book includes a number of delicious desserts and cocktails: try the scrumptious white miso pavlova and you’ll be in heaven. This is clever Japanese inspired cooking for everyone.

A cookbook offering recipes, tips, and techniques, as well as a behind-the-scenes look at the Spanish restaurant famous for its New Basque cuisine. Juan Mari Arzak is the owner and chef of Arzak restaurant in San Sebastian, Spain, and was one of the first Spanish chefs to be awarded 3 Michelin stars. The restaurant is now rated 8th best in the world, and Juan’s daughter Elena, who cooks with him, was voted best female chef in the world in 2012. They both studied with the great chefs of their day—Juan in France with Paul Bocuse and the Troisgros brothers; Elena with Alain Ducasse, Ferran Adrià, and Pierre Gagnaire. “What we eat, is in our culture,” says Elena. “Our signature cuisine is Basque. Our taste is from here. We were born here. We cook unconsciously with this identity.” Arzak is considered to be one of the most influential masters of the New Basque cuisine, and he has had a major influence on international cuisine, particularly on such world-renowned chefs as Ferran Adrià, who took the techniques pioneered by Arzak to new heights. Now available in English for the first time, Arzak Secrets is a gorgeously photographed glimpse at some of the secrets behind the dishes that have made the restaurant and chef famous. Arzak’s kitchen is a laboratory for flavors, aromas, and textures. His dishes and techniques are revealed in this fascinating cookbook, which is not only for professionals looking for inspiration but for any dedicated cook committed to understanding the creative development and innovations behind this exceptional food.

Featured on the Netflix documentary series Chef’s Table “Elemental, fundamental, and delicious” is how Anthony Bourdain describes the trailblazing live-fire cooking of Chef’s Mallmann. The New York Times called Mallmann’s first book, Seven Fires, “captivating” and “inspiring.” And now, in Mallman on Fire, the passionate master of the Argentine grill takes us grilling in magical places—in winter’s snow, on mountaintops, on the beach, on the crowded streets of Manhattan, on a deserted island in Patagonia, in Paris, Brooklyn, Bolinas, Brazil—each locale inspiring new discoveries as revealed in 100 recipes for meals both intimate and outsized. We encounter legs of lamb and chicken hung from strings, coal-roasted delicata squash, roasted herbs, a parillada of many fish, and all sorts of grilled and charred meats, vegetables, and fruits, plus rustic desserts cooked on the chapa and baked in wood-fired ovens. At every stop along the way there is something delicious to eat and a lesson to be learned about slowing down and enjoying the process, not just the result.

Wine Enthusiast
Quick and easy everyday meals
Chez Panisse Cafe Cookbook
The Basque Book
DK Eyewitness Northern Spain
A new and yet unvarnished tribute to the greatest chefs in Europe and the United States who over the last two decades have led a revolution unlike any in the history of dining. Knives on the Cutting Edge is a culinary pilgrimage that examines the several current and important megatrends such as the rise of celebrity chefs, the healthy eating movement, and the growing emergence of boldier flavors in gourmet foods. Through visits to many of the world’s greatest restaurants, Bob Macdonald provides anecdotes, personal insights, and memories that demystify the dining experience and make ordering wine at a restaurant an enjoyable hobby rather than a formidable ordeal. Tucked away in a backstreet of London’s goet Soho district, POLPO is one of the hottest restaurants in town. Critics and food aficionados have been flocking to this understated baccaro where Russell Norman serves up dishes from the back streets of Venice. A far cry from the tourist-trap eateries of the famous floating city, this kind of cooking is unfussy, innovative and exuberantly delicious. The 140 recipes in the book include caprese stacks, zucchini shoestring fries, asparagus with Parmesan and anchovy butter, butternut risotto, arancini, rabbit cacciatore, warm duck salad with wet walnuts and beets, crispy bap pizzas with prosciutto and rocket, scallops with lemon and peppermint, mackerel tartare, linguine with clams, whole sea bream, warm octopus salad, soft-shell crab in Parmesan batter with fennel salad, walnut and honey semifreddo, tiramisù, fizzy bellinis and glasses of bright orange spritz. With luminiscent photography by Jenny Zarins, which captures the unfrequented corners, the bustling baccari and the sublime waterways of Venice, POLPO is a dazzling tribute to Italy’s greatest hidden cuisine. Aska is the debut cookbook from chef Fredrik Berselius, following the reimagining and rebuilding of his two-Michelin-starred restaurant. He celebrates the heritage and tradition of his native Sweden, his land in upstate New York, and a deep appreciation for the restaurant’s home in Brooklyn. Berselius shares his culinary journey of Scandinavian flavors and techniques through the courses of his exquisite seasonally-driven tasting menu, which features ingredients from an urban farm and local producers across the Northeast United States. With a stark and poetic Nordic aesthetic, Aska includes 85 recipes, evocative personal writing, and stunning photography. “Mr. Berselius is the rare chef who thinks like an artist and gets away with it.”—Pete Wells, New York Times Winner of the 2017 IACP Award: Literary or Historical Food Writing Gourmand World Cookbook Award Winner: Culinary Travel Amazon Best Book of November (2016): Cookbooks, Food and Wine Financial Times Best Books of 2017: Food and Travel “Goulding is pioneering a new type of writing about food. His last book, Rice, Noodle, Fish, took an immersive approach to Japan that combined travel, social observation and food lore. His new book on Spain offers a little cooking advice but an inquisitive foodie intellectual’s experience.” (Financial Times) Crafted in the name “refreshing” (AP), “inspirational” (Publishers Weekly) and “impeccably observed” (Eater.com) style that drove Rice, Noodle, Fish, Roads & Kingdoms again presents a book that will change the way readers eat and travel abroad. The second in their series of unexpected and delightful gastro-tourism books, Grape, Olive, Pig is a deeply personal exploration of a country where eating and living are inextricably linked. As Anthony Bourdain said: “Any reasonable, sentient person who looks to Spain, comes to Spain, eats in Spain, drinks in Spain, they’re gonna fall in love. Otherwise, there’s something deeply wrong with you.” Matt Goulding introduces you to the sprawling culinary and geographical landscape of its adoptive home, and offers an intimate portrait of this multifaceted country, its remarkable people, and its complex history. Fall in love with Barcelona’s tiny tapas bars and modernist culinary temples. Explore the movable feast of small plates and late nights in Madrid. Join the three-thousand-year-old hunt for Bluefin tuna off the coast of Cadiz, then continue your seafood journey north to meet three sisters who risk their lives foraging the gooseneck barnacle, one of Spain’s most treasured ingredients. Delight in some of the world’s most innovative and avant-garde edible creations in San Sebastian, and then wash them down with cider from neighboring Asturias. Sample the world’s finest acorn-fed ham in Salamanca, share in the traditions of cave-dwelling shepherds in the mountains beyond Granada, and debate what constitutes truly authentic paella in Valencia. Grape, Olive, Pig reveals hidden gems and enduring delicacies from across this extraordinary country, contextualizing each meal with the stories behind the food in a cultural narrative complemented by stunning color photography. Whether you’ve visited Spain or have only dreamed of bellying up to its tapas bars, Grape, Olive, Pig will wake your imagination, rouse your hunger, and capture your heart.

Hawksmoor: Restaurants & Recipes

Bright, Wild Flavors from the Edge of the Yucatan

The Rough Guide to Spain

Lonely Planet’s Ultimate Eatlist

DK Eyewitness Travel Guide Spain

Food and Stories from the Streets, Homes, and Roadside Restaurants of Thailand [A Cookbook]

We hung the walls with old French movie posters advertising the films of Marcel Pagnol, films that had already provided us with both a name and an ideal: to create a community of friends, lovers, and relatives that span generations and is in tune with the seasons, the land, and human appetites. So writes Alice Waters of the opening of Berkeley’s Chez Panisse Café on April Fool’s Day, 1980. Located above the more formal Chez Panisse Restaurant, the Café is a bustling neighborhood bistro where guests needn’t reserve far in advance and can choose from the ever-changing à la carte menu. It’s the place where Alice Waters’s inventive chefs cook in a more impromptu and earthy vein, drawing on the healthful, low-tech traditions of the cuisines of such Mediterranean regions as Catalonia, Campania, and Provence, while improvising and experimenting with the best products of Chez Panisse’s own regional network of small farms and producers. In the Chez Panisse Café Cookbook, the follow-up to the award-winning Chez Panisse Vegetables, Alice Waters and her team of talented cooks offer more than 140 of the café’s best-recipes—some that have been on the menu since the day café opened and others freshly reinvented with the honesty and ingenuity that have made Chez Panisse so famous. In addition to irresistible recipes, the Chez Panisse Café Cookbook is filled with chapter-opening essays on the relationships Alice has cultivated with the farmers, foragers and purveyors—most of them women—of Berkeley—who make it possible for Chez Panisse to boast that nearly all food is locally grown, certifiably organic, and sustainably harvested. Alice encourages her chefs and cookbook readers alike to decide what to cook only after visiting the farmer’s market or produce stand. Then we can all fully appreciate the advantages of eating according to season—fresh spring lamb in late March, ripe tomato salads in late summer. Come picnic crispis in autumn. This book begins with a chapter of inspired vegetable recipes, from a vivid salad of avocados and beets to elegant Morel Mushroom Toasts to straightforward side dishes of Spicy Broccoli Raab and Garlicky Kale. The chapter on eggs and cheese includes two of the café’s most famous dishes, a garden lettuce salad with baked goat cheese and the Crostata di Pirella, the café’s version of a calzone. Later chapters focus on fish and shellfish, beef, pork, lamb, and poultry, each offering its share of delightful dishes. You’ll find recipes for curing your own proccetta, for simple grills and succulent braises, and for the definitive simple roast chicken—as well as sumptuous truffed chicken breasts. Finally the pastry cooks of Chez Panisse serve forth a chapter of uncomplicated sweets, including Apricot Bread Pudding, Chocolate Almond Cookies, and Wood Oven-baked Figs with Raspberries. Gorgeously designed and illustrated throughout with colored block prints by David Lance Goines, who has eaten at the café since the day it opened, Chez Panisse Café Cookbook is destined to become an indispensable classic. Fans of Alice Waters’s restaurant and café will be thrilled to discover the recipes that keep them coming back for more. Loyal readers of her earlier cookbooks will delight in this latest collection of time-tested, deceptively simple recipes. And anyone who loves vibrant, interspersed with inspiring, gorgeously illustrated essays about this setting and story, making Hartwood an exhilarating experience from beginning to end.

The debut cookbook from the first female American chef to earn two Michelin stars. Atelier Grenn is the debut cookbook of Dominique Grenn, the first female chef in America to be awarded two Michelin stars—and arguably the greatest female chef in the country. This gorgeous book traces Grenn’s rise from her childhood in France to her unprecedented success with her own restaurant, Atelier Grenn, in San Francisco. Grenn’s food is centered around organic, sustainable ingredients with an unusual, inventive, and always stunning presentation. To put it simply, Grenn’s dishes are works of art. Her recipes reflect her poetic nature, with evocative names like “A Walk in the Forest,” “Birth,” and “The Sea.” Even the dishes that sound familiar, like Fish and Chips, or Broccoli and Beef Tartare, challenge the expected with their surprising components and her signature creative plating. Her first cookbook is a captivating treat for anyone who loves food. “Atelier Grenn perfectly captures the creativity, talent, and taste of Dominique Grenn.” —Daniel Boulud Ollie Dabbous is one of the UK’s most exciting chefs. His restrained but stunning dishes celebrate the essence of ingredients and flavour. Essential is his first cookbook for home cooks and it is made up of 100 everyday recipes that Ollie has made faultless. These are patch-predict versions of familiar dishes like cauliflower cheese, risotto, tuna steak, roast beef and cheesecake. Each chapter takes a different ingredient type - from Grains through to Fruit and Berries - and the recipes are simple, unfussy and incredibly elegant. Ollie may be Michelin-starred but in this book he doesn’t use complicated techniques or tools. He simply shares his intuitive approach to balancing, layering and tweaking ingredients to create perfect results time and again.

D.O.M.: Rediscovering Brazilian Ingredients

Deep Travels Through Spain’s Food Culture

The New Spanish Table

Food, Wine & Travel Quarterly Magazine

A Venetian Cookbook (Of Sorts)

Hartwood

Written as a series of interconnected essays—with recipes—Rela provides a rare glimpse into the mind of a top chef, and the opportunity to learn the language of one of the world’s most pioneering and acclaimed restaurants. Chef Christian F. Puglisi opened restaurant Relae in 2010 on a rough, run-down stretch of one of Copenhagen’s most crime-ridden streets. His goal was simple: to serve impeccable, intelligent, sustainable, and plant-centric food of the highest quality—in a setting that was devoid of the pretense and frills of conventional high-end restaurant dining. Relae was an immediate hit, and Puglisi’s “to the bone” ethos—which emphasized innovative, substantive cooking over crisp white tablecloths or legions of water-pouring waiters—became a rallying cry for chefs around the world. Today the Jægersborggade—where Relae and its once casual sister restaurant, Manfreds, are located—is one of Copenhagen’s most vibrant and exciting streets. And Puglisi continues to excite and surprise diners with his genre-defying, wildly inventive cooking. Relae is Puglisi’s much-anticipated debut: like his restaurants, the book is honest, unconventional, and challenges our expectations of what a cookbook should be. Rather than focusing on recipes, the core of the book is a series of interconnected “idea essays,” which reveal the ingredients, practical techniques, and philosophies that inform Puglisi’s cooking. Each essay is connected to one (or many) of the dishes he serves, and readers are invited to flip through the book in whatever sequence inspires them—from idea to dish and back to idea again. The result is a deeply personal, utterly unique reading experience.

“Debut cookbook from Alinea restaurant in Chicago, with recipes organized by season”—provided by publisher.

“Noma is the most important cookbook of the year.” - The Wall Street Journal
René Redzepi has been widely credited with re&#xhyphen;inventing Nordic cuisine. His Copenhagen restaurant, Noma, was recognized as the #1 best in the world by the San Pellegrino World’s 50 Best Restaurant awards in April 2010 after receiving the “Chef’s Choice” award in 2009. Redzepi operates at the cutting edge of gourmet cooking in Copenhagen, and plant-centric food of the highest quality—in a setting that was devoid of the pretense and frills of conventional high-end restaurant dining. Relae was an immediate hit, and Puglisi’s “to the bone” ethos—which emphasized innovative, substantive cooking over crisp white tablecloths or legions of water-pouring waiters—became a rallying cry for chefs around the world. Today the Jægersborggade—where Relae and its once casual sister restaurant, Manfreds, are located—is one of Copenhagen’s most vibrant and exciting streets. And Puglisi continues to excite and surprise diners with his genre-defying, wildly inventive cooking. Relae is Puglisi’s much-anticipated debut: like his restaurants, the book is honest, unconventional, and challenges our expectations of what a cookbook should be. Rather than focusing on recipes, the core of the book is a series of interconnected “idea essays,” which reveal the ingredients, practical techniques, and philosophies that inform Puglisi’s cooking. Each essay is connected to one (or many) of the dishes he serves, and readers are invited to flip through the book in whatever sequence inspires them—from idea to dish and back to idea again. The result is a deeply personal, utterly unique reading experience. “Debut cookbook from Alinea restaurant in Chicago, with recipes organized by season”—provided by publisher. “Noma is the most important cookbook of the year.” - The Wall Street Journal René Redzepi has been widely credited with re&#xhyphen;inventing Nordic cuisine. His Copenhagen restaurant, Noma, was recognized as the #1 best in the world by the San Pellegrino World’s 50 Best Restaurant awards in April 2010 after receiving the “Chef’s Choice” award in 2009. Redzepi operates at the cutting edge of gourmet cooking in Copenhagen, and plant-centric food of the highest quality—in a setting that was devoid of the pretense and frills of conventional high-end restaurant dining. Relae was an immediate hit, and Puglisi’s “to the bone” ethos—which emphasized innovative, substantive cooking over crisp white tablecloths or legions of water-pouring waiters—became a rallying cry for chefs around the world. Today the Jægersborggade—where Relae and its once casual sister restaurant, Manfreds, are located—is one of Copenhagen’s most vibrant and exciting streets. And Puglisi continues to excite and surprise diners with his genre-defying, wildly inventive cooking. Relae is Puglisi’s much-anticipated debut: like his restaurants, the book is honest, unconventional, and challenges our expectations of what a cookbook should be. Rather than focusing on recipes, the core of the book is a series of interconnected “idea essays,” which reveal the ingredients, practical techniques, and philosophies that inform Puglisi’s cooking. Each essay is connected to one (or many) of the dishes he serves, and readers are invited to flip through the book in whatever sequence inspires them—from idea to dish and back to idea again. The result is a deeply personal, utterly unique reading experience.

Throughout five centuries, Puerto Rico has developed an internationally renowned cuisine, which incorporates Caribbean ingredients and a long tradition of culinary culture. In this book, the profiles and recipes of nine great chefs showcase human and professional aspects of their careers, and how by their efforts—and that of many of their colleagues—Puerto Rico has turned into the gastronomic capital of the Caribbean.

Knives on the Cutting Edge

A delectable palette of ice cream surprises

The Great Chef’s Dining Revolution

Mallmann on Fire

The Cookbook

Courmetools

Explore wild mountain terrain, vibrant cities and romantic coastline. Whether you want to trek the dramatic peaks of the Picos de Europa, appreciate contemporary art at Museo Guggenheim or hop from bar to bar in the side streets of San Sebastian, your DK Eyewitness travel guide makes sure you experience all that Northern Spain has to offer. From sandy Atlantic beaches to soaring emerald mountains, pensive pilgrimage treks to trendy tapas trails, prehistoric paintings to postmodern architecture: Northern Spain offers an endless variety of experiences. Our recently updated guide brings Northern Spain to life, transporting you there like no other travel guide does with expert-led insights and advice, detailed breakdowns of all the must-see sights, photographs on practically every page, and our hand-drawn illustrations which place you inside the region’s iconic buildings and neighbourhoods. You’ll discover - our pick of Northern Spain’s must-sees, top experiences and hidden gems - the best spots to eat, drink, shop and stay - detailed maps and walks which make navigating the region easy - easy-to-follow itineraries - expert advice: get ready, get around and stay safe - colour-coded chapters to every part of Northern Spain, from Galicia to the Basque Country, Asturias and Cantabria to Central and Eastern Pyrenees Touring the country? Try our DK Eyewitness Spain.

Please note that the content of this book primarily consists of articles available from Wikipedia or other free sources online. Pages: 22. Chapters: Akelare, Arzak, Biko (restaurant), Boletus aereus, Bota bag, Chistorra, Croustade, Cujajada, Espelette pepper, Eva Arguiano, Gateau Basque, Idiazabal cheese, Irouleguy AOC, Izarra (liqueur), Kalamitxo, Karlos Arguiñano, Luis Irizar, Martín Berasategui, Mugartzi, Ossau-Iraty, Pintxos, Pincho, Piperadito, Pisto, Sagardotegi, Talo, Tuna pot, Txakoli, Txoko. Except a sagardo (pronounced) is a type of cider house found in the Basque Country. Modern sagardotegi can be made as a cross between a steakhouse and a cider house. Most Basque cider, like most cider varieties in Spain, is called “natural” because, unlike many other European varieties, it is still, instead of sparkling. It normally contains 4% alcohol and is served directly from the barrel in a sagardotegi. Pressing apples in a traditional way without a press: The word sagardotegi is composed of three elements: sagar “apple” and ardo “wine.” yielding sagardo or “cider” and the suffix -tegi which denotes a building where an activity takes place. The word thus translates as “cider house.” In some Northern Basque dialects cider is called sagarno or sagarano but that only reflects a different development of the Proto-Basque root *ardano “wine.” Although the word ardo today exclusively means “wine,” the original meaning seems to have been “fermented drink.” This is evidenced by the recorded form mahatsarno “wine”; mahats meaning “grape” so literally “fermented drink from grapes.” Thus the original meaning of the related sagardo and garagardo “beer” must have been “fermented drink from apples” and “fermented drink from barley” (garagar “barley”). Collectively all Basque cider houses are referred to as sagardotegi but since the emergence of more restaurant-style sagardotegi, the traditional type where the grill and eating area are under the...

Chefs Alexandra Raij and Eder Montero share more than one hundred recipes from Txikito—all inspired by the home cooking traditions of the Basque Country—that will change the way you cook in this much-anticipated and deeply personal debut. Whether it’s a perfectly ripe tomato served with just a few slivers of onion and a drizzle of olive oil, salt cod slowly poached in oil and topped with an emulsion of its own juices, or a handful of braised leeks scattered with chopped egg, Basque cooking is about celebrating humble ingredients by cooking them to exquisite perfection. Chefs Alexandra Raij and Eder Montero are masters of this art form, and their New York City restaurant Txikito is renowned for its revelatory preparations of simple ingredients. Dishes like Salt Cod in Pil Pil sauce have fewer than five ingredients yet will astonish you with their depth and elegant textures. By following Raij’s careful but encouraging instructions, you can even master Spaid in its Own Ink—a rite of passage for Basque home cooks, and another dish that will amaze you with its richness and complexity. The Basque Book is a love letter to the Basque Country, which inspired these recipes and continues to inspire top culinary minds from around the world, to ingredients high and low; and to the craft of cooking well. Read this book, make Basque food, learn to respect ingredients—and, quite simply, you will become a better cook. - Food & Wine Magazine, Editor’s picks for Best of 2016

Gelato has a special place in the hearts of Italians of all ages – it surprises, delights, comforts and nurtures. But perhaps the most wonderful thing about gelato is how easily it can be made at home, needing little more than milk and sugar. Gelupo Gelato presents a rainbow spectrum of gelati: from fruity Yoghurt & Lemongrass, Lime Sherbet or Peach and Blood Orange to creamy Marron Glac é, Bacio, Chocolate & Whisky or Espresso. There are also recipes for profiteroles, cones and brioché buns to serve your ice cream in and the only chocolate sauce you’ll ever need, as well as a guide to pairing flavours. With a simply beautiful design and charming illustrations, this is the perfect book for every ice cream lover (which, let’s face it, is everyone).

Chicken and Charcoal

Pok Pok

Akelare, Arzak, Biko (Restaurant), Boletus Aereus, Bota Bag, Chistorra, Croustade, Cujajada, Espelette Pepper, Eva Arguiñano, Gâteau Basque

Essential

A Love Letter in Recipes from the Kitchen of Txikito [A Cookbook]

Akelare

Ask any Spaniard where you will find the best food in the country and the answer is invariably the Basque provinces. In this beautifully written book, Maria José Arguñano describes the region through the eyes of men and women whose lives embrace every aspect of its cooking and culinary traditions, and records the recipes she has learned from them. The author takes us from market to caserío, or farmstead, and shows how the strength of Basque cuisine comes from the quality and range of local produce: superb fish from the Cantabrian coast, cheeses and wild mushrooms from the mountains, and vegetables and fruit—including apples for cider-making—from the caseríos of the valleys. Through her portraits of a fisherman, a craftsman of wooden cheese-making utensils, a wine producer, and a young city housewife, the author shows the historical influences and fierce regional pride behind this distinctive culinary repertoire. Finally, three professional chefs take us into their kitchens, and show us how their superb cooking is based on rich popular traditions. More than eighty authentic recipes punctuate evocative descriptions of cultural and culinary traditions, making this an ideal book for the inquisitive traveler who enjoys good food.

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 Pequiño Peppers. Heralds a gapacho 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 taverna 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!

Bella Arguinzoniz has achieved world fame as a grill genius with his restaurant Etxebarri, located in the farming community of Axpe, a tiny village nestled beneath mountains an hour’s drive southeast of Bilbao. When he bought the restaurant building in the center of the village more than twenty-five years ago, he and his family rebuilt it entirely themselves. He is self-taught and has only ever worked in one kitchen - his own - where he designed and built his famous adjustable-height grills. With no other reference than the oldest culinary technique in the world - fire - he grills using utensils designed by himself, uses specific woods and has an obsessive search for the best product. Arguinzoniz has revolutionized the way people roast meat, fish or vegetables. He cooks everything over a grill - even dessert - so everything has a unique taste to it. Michelin awarded Asador Etxebarri a Michelin star in 2010, describing the food as “an unadulterated pleasure for lovers of simply grilled and roasted dishes...” and he’s ranked number 6 in the San Pellegrino World’s 50 Best Restaurants 2017. He rarely leaves the restaurant except to tend to his farm animals, which supply many of the raw ingredients for his tasting menu. This book describes the man, his kitchen and his recipes in words and stunning photography.

The world’s top 500 food experiences – ranked! We asked the planet’s top chefs and food writers to name their favourite gastronomic encounters. Discover Japanese bullet train bento boxes, Israeli shakshuka, San Sebastian pintxos bars and 497 more mouth-watering destinations in this must-own bucket list for foodies and those who love to travel.

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Vacations and Libations

Eleven Madison Park

100 Inspired Recipes to Grill Anytime, Anywhere

Basque Cuisine

‘Hawksmoor has redefined the steakhouse. It’s brought great food, an amazing vibe and great cocktails together all under one roof to make it one of the best restaurants, not just in London, but in all of Britain.’ Gordon Ramsay
From inauspicious beginnings, Hawksmoor has become a restaurant institution. Both the company and the restaurants have won numerous awards, and the distinctly British food, revolving around charcoal-grilled steaks and seafood, has made Hawksmoor amongst the busiest restaurants in the country. Now with seven restaurants, including a dedicated cocktail bar, Hawksmoor brings you Restaurants & Recipes, an essential read for anyone interested in the realities of restaurants, revealing the trials and tribulations faced along the way, as well as the people, places and plates that have made it so successful. From refined, tweaked and perfected Hawksmoor favourites like Mac ‘n’ Cheese to the Steak Slice that caused a social media storm, and from a light and elegant Lobster Law to big carnivorous sharing feasts, this book will make you look at the classics anew and fall in love with a whole new collection of dishes for the first time. Bringing together recipes from all the Hawksmoor restaurants, and with insights like how to cook the titles of steaks like the Tomahawk, and the intricate cocktail spec sheets used by the bar staff, Hawksmoor: Restaurants & Recipes is the ultimate bible for booze and beefy perfection - an immaculately researched, sometimes irreverent look into Hawksmoor’s obsessions and inspirations. 80 brilliant, flavour-packed Indian recipes to make in 30 minutes or less. Chetna Makan’s bestselling cookbooks combine her creative flavour twists with a love of simple Indian home cooking. Taking inspiration from the eclectic tastes of Indian cuisine, these tempting recipes can all be on the table and ready to eat in less than 30 minutes. Featuring fabulous salads, traditional fast snacks, imaginative toppings for toasts, delicious dals, comforting veggie, fish and meat curries, all-in-one rice dishes, surprising raitas and dips as well as indulgent desserts, there are speedy options for every occasion. With brilliantly useful meal plans included, dishes can be enjoyed on their own or paired together and cooked quickly for an easy feast to enjoy with friends. No complicated methods, just delicious, vibrant and varied food that the whole family can enjoy every single night of the week and in little to no time at all.

After forty years, Pedro Subijana, the most celebrated Michelin chef and his world-famous restaurant, Akelare®, is at the forefront of the New Basque Cuisine, championed in the 70s by Juan Mari Arzak. In the words of Subijana, “New Basque Cuisine aims to focus on seasonal products but adding a large dose of imagination and pushing back the frontiers.” Above all, he says, “Throughout the meal, we take care of every last detail to ensure that the occasion is a memorable one.” His restaurant Akelare (a Basque word that has entered the Spanish language, meaning a coven of witches) is in a spectacular location on the slopes of the Monte Igeldo, one of the symbols of the beautiful city of San Sebastián, and looks over the Bay of Biscay; it has got to be one of the most special places for a meal anywhere in the world. Here in this visually stunning production you will find some of the culinary creations of Pedro Subijana from the last ten years and you will find excellence, innovation and the avant garde, three terms that could define Akela’s style, as well as an insight into the work of the kitchen and its extensive team.

Never Trust a Skinny Italian Chef is a tribute to three-michelin star restaurant, Osteria Francescana and the twenty-five year career of its chef, Massimo Bottura, the ‘Jimi Hendrix of Italian chefs.’ Voted #1 in the S. Pellegrino World’s 50 Best Restaurants Awards 2016, Osteria Francescana is Italy’s most celebrated restaurant. At Osteria Francescana, chef Massimo Bottura (as featured on Netflix’s Chef’s Table) takes inspiration from contemporary art to create highly innovative dishes that play with Italian culinary traditions. Never Trust a Skinny Italian Chef is a tribute to Bottura’s twenty-five year career and the evolution of Osteria Francescana. Divided into four chapters, each one dealing with a different period, the book features 50 recipes and accompanying texts explaining Bottura’s inspiration, ingredients and techniques. Illustrated with photography by Stefano Graziani and Carlo Benvenuto, Never Trust a Skinny Italian Chef is the first book from Bottura - the leading figure in modern Italian gastronomy.

Chetna’s 30-minute Indian

Life and Food in the Basque Country

Time and Place in Nordic Cuisine

Spain For Dummies

POLPO

Delicioso

This is a summary of European travel notes and experiences of Scott, Melanie and Drew Bailey compiled over a fifteen year period 1995 - 2011. It is not a travel guide, comprehensive wine book nor is it a substitute for the encyclopedic dining guides. We report on our food, wine and travel experiences; Highly Recommended (excellent); Recommended (very good/good) or Not Recommended. In certain circumstances, we may defer as Judgment Reserved. Our trip style is in the nature of assimilating into European culinary and oenological life and living it as a native does, rather than a tourist on a once-in-a-lifetime European grand swing to see all the touristic sights. These notes are presented to the reader as a series of regional experiences and practical tips that should increase your enjoyment of participating in the finer points of French and European ways of life. These are our personal recommendations, which you may find helpful in making plans for your own gastronomic and vinous travels and explorations. Bonne Journée, et Bon Appétit! Eleven Madison Park is one of New York City’s most popular fine-dining establishments, and one of only a handful to receive four stars from the New York Times. Under the leadership of Executive Chef Daniel Humm and General Manager Will Guidara since 2006, the restaurant has soared to new heights and has become one of the premier dining destinations in the world. “Eleven Madison Park: the cookbook” is a sumptuous tribute to the unforgettable experience of dining in the restaurant, where the latest culinary techniques are married with classical French cuisine. The book features more than 125 sophisticated recipes, arranged by season, adapted for the home cook, and accompanied by stunning full-color photographs by Francesco Tonelli.

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Etxebarri

Massimo Bottura: Never Trust A Skinny Italian Chef

Relae

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