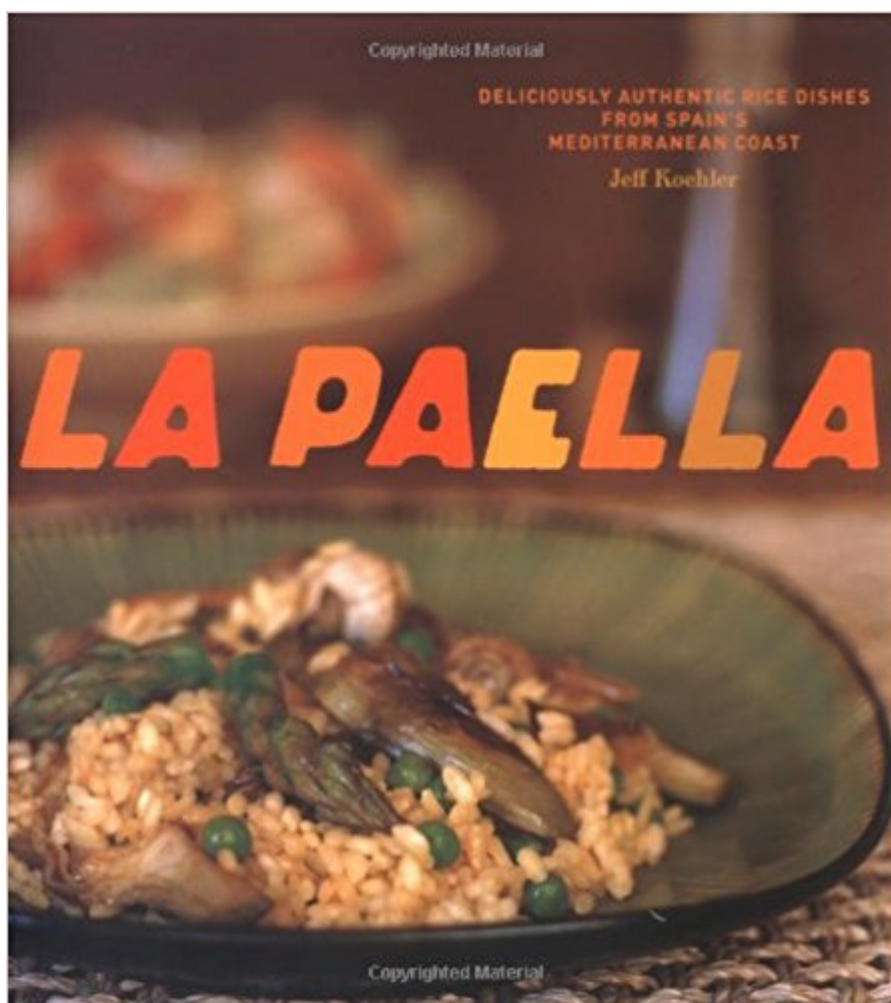


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La Paella: Deliciously Authentic Rice Dishes From Spain's Mediterranean Coast



Synopsis

The most famous dish of the hottest cuisine in town right now, paella is as flavorful as it is festive. Longtime Barcelona resident and Spanish food expert Jeff Koehler fills us in on this cherished rice dish, from its origins to just what it takes to make the perfect one (even without an authentic paella pan). Thirty recipes range from the original paella valenciana, studded with chicken and rabbit, to his mother-in-law's Saturday shellfish special, to sumptuous vegetarian variations, to surprising soups and sweet takes. Stunning scenic photographs, shots of the finished dishes, plus a source list of unusual ingredients and special equipment round out this gorgeous homage to one of Spain's national culinary treasures.

Book Information

Hardcover: 144 pages

Publisher: Chronicle Books; 1st edition (September 21, 2006)

Language: English

ISBN-10: 0811852512

ISBN-13: 978-0811852517

Product Dimensions: 7.4 x 1.8 x 8.2 inches

Shipping Weight: 1.3 pounds (View shipping rates and policies)

Average Customer Review: 4.3 out of 5 stars 52 customer reviews

Best Sellers Rank: #71,409 in Books (See Top 100 in Books) #10 in [Books > Cookbooks, Food & Wine > Regional & International > European > Spanish](#) #15 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Rice & Grains](#) #40 in [Books > Cookbooks, Food & Wine > Regional & International > European > Mediterranean](#)

Customer Reviews

Koehler does an excellent job of deconstructing paella, an often intimidating dish. He clearly explains the different types of rice and the best pans (from which the name paella comes); the largest section of the book focuses on the endless variations of paella, starting with the original Paella Valenciana, made with fresh beans and snails. Paella *la marinera* (Fisherman's Paella), one of many seafood versions, includes mussels, monkfish and squid, while Paella de pescado azul is made with bluefish and artichokes. The popular Mixed Poultry and Seafood Paella is included as well as Rosa's famous Shellfish Paella. Other delightful versions are Paella with Rabbit and Artichokes and Paella with Pork Ribs and Turnips. Freelance food and travel writer Koehler also presents dishes using the traditionally Spanish cazuela (a wide, shallow terra-cotta casserole) and

the caldero (a heavy cast-iron or terra-cotta pot), which produce dishes that are moister and soupier than paella. Two rice pudding recipes make up the dessert section, and Koehler finishes with sources on where to buy rice-cooking equipment and Spanish ingredients, as well as a list of restaurants in Spain that will accommodate every desire. (Nov.) Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

Jeff Koehler has written about food and travel for numerous publications, including *Gourmet*, *Food & Wine*, *Eating Well*, the *Washington Post*, and the *Los Angeles Times*, and has photographed books on the cuisines of Spain and Seattle's Pike Place Market. After years of travel, he settled in Barcelona, where he has lived for most of the past ten years.

I've seen this book recommended for starting Paella and so I ordered it for that purpose. It has maybe 3 recipes for paella in it and they are fairly bland. I ended up finding a spanish website (in English) that had a wealth of knowledge for recipes and techniques that this book just doesn't come close to. There are some decent recipes in here, but in retrospect, I would've spent my money elsewhere.

I read the book in one sitting with a flashlight during commercials. I had my 1st paella in 1980 when I was stationed in Spain for 3 yrs. Every Thursday that's what I had for lunch. When I came back to the states I prepared it for my friends & they raved. It became my most requested dinner. This book is an excellent introduction for anyone wanting to learning the origins of paella as well as the different styles of preparation.

If you are going to buy a Paella this is the one to get. It has details on things like servings per pan size and the basics to begin making paella. You will soon find you can create your own recipes with the knowledge you receive.

Great for beginners

The book is awesome, the information wonderful. There is always a joy in reading about someone who is writing about a personal passion, and Jeff Koehler has a passion for Paella. Unfortunately, the joy of the book was marred by the transaction with the vendor. But, we live and learn. I would seriously look at anything Jeff Koehler writes again, I just will not purchase through the vendor I

picked again.

none

Nice book - lots of pictures and details. Interestingly enough, none of the recipes resemble anything I was served in Spain. And, some of the main ingredients include things we don't readily get here in our local markets, like rabbit. (Though, my husband's family used to raise rabbits on their farm - 50 years ago.) I will do more reading and trying out recipes.

Nice photos but recipes aren't that unique.

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