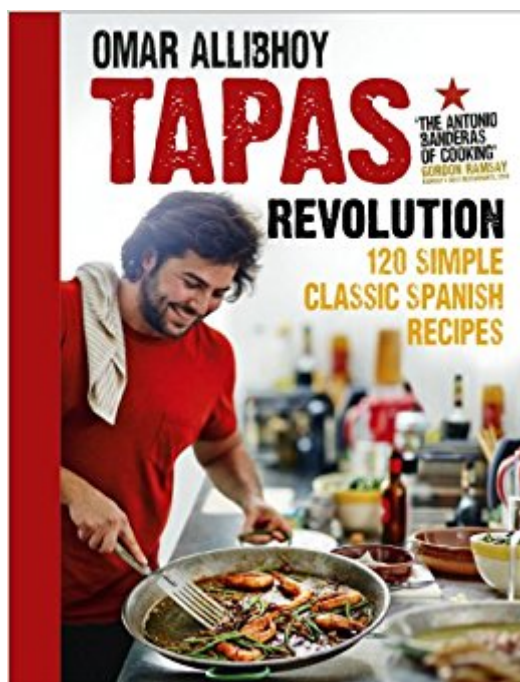


The book was found

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 methods – reinforcing the fact that absolutely anyone can cook this versatile and accessible food. Tapas, not pasta!

Book Information

Hardcover: 224 pages

Publisher: Ebury Press (August 1, 2013)

Language: English

ISBN-10: 0091951259

ISBN-13: 978-0091951252

Product Dimensions: 7.7 x 0.9 x 9.9 inches

Shipping Weight: 1.8 pounds (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 stars 13 customer reviews

Best Sellers Rank: #136,452 in Books (See Top 100 in Books) #18 in Books > Cookbooks, Food & Wine > Regional & International > European > Spanish #31 in Books > Cookbooks, Food & Wine > Entertaining & Holidays > Appetizers #34 in Books > Cookbooks, Food & Wine > Regional & International > Latin American

Customer Reviews

"This is real fast food for people who care about eating." --Tom Parker Bowles

Omar Allibhoy worked with Ferran Adria of the legendary El Bulli restaurant, before becoming chef at El Pirata de Tapas in London's Notting Hill. He subsequently opened his two Tapas Revolution restaurants at Bluewater and Westfield.

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.

Great Stuff!

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.

A gift for my daughter. She loved it.

found some wonderful memories in this book. Not always able to find all that I need.

This is one of those rare books that won't sit on your shelf! Keep it on your kitchen counter and use it. The recipes are amazing!

I love this cookbook - it's very easy to follow. Well done Omar!

Used occasionally!!

[Download to continue reading...](#)

500 Tapas: The Only Tapas Compendium You'll Ever Need (500 Series Cookbooks) (500 Cooking (Sellers)) Spanish Tapas Cookbook: Top 20 Real Home Cooking Spanish Tapas Recipes Tapas of San Sebastian / Tapas of Saint Sebastian (Cocina / Cooking) Tapas Revolution Tapas: A Taste of Spain in America Tapas: Our 100 top recipes presented in one cookbook The Book of Tapas Tapas and Traditional Spanish Cooking Tapas (Revised): The Little Dishes of Spain Tapas: The Little Dishes of Spain Small Plates: Tapas, Meze Etc and Other Plates to Share Revolution!: The Brick Chronicle of the American Revolution and the Inspiring Fight for Liberty and Equality that Shook the World Revolution within the Revolution: Women and Gender Politics in Cuba, 1952-1962 (Envisioning Cuba) Indian and Slave Royalists in the Age of Revolution: Reform, Revolution, and Royalism in the Northern Andes, 1780-1825 (Cambridge Latin American Studies) They Made a Revolution: The Sons and Daughters of the American Revolution (Jules Archer History for Young Readers) The Diary Of A Revolution: The Tunisia Revolution Told by A British Expatriate Hamilton: The Revolution The House of Government: A Saga of the Russian Revolution Taverns of the

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)