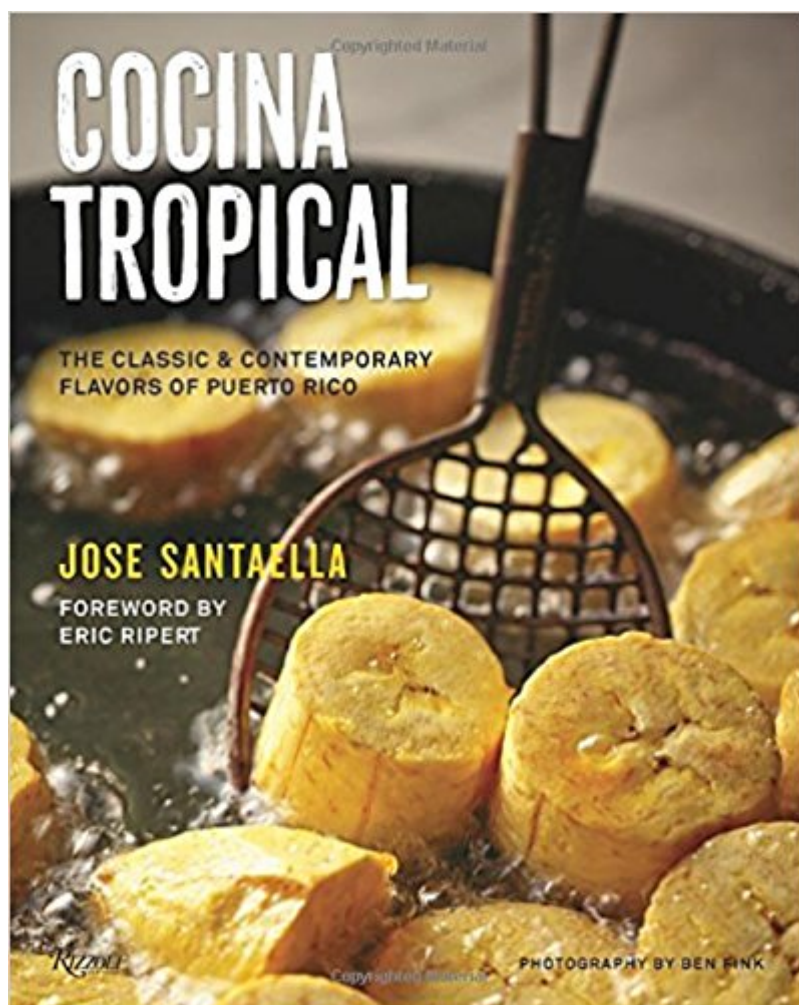


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# Cocina Tropical: The Classic & Contemporary Flavors Of Puerto Rico



## Synopsis

Explore the tropical flavors and rich culinary traditions of America's island paradise. Puerto Rico, a land of gorgeous beaches and luxurious resorts, also boasts a rich culinary culture with a mix of influences: Spanish, African, Taíno (Native American), and French. For adventurous mainland cooks in pursuit of exotic flavors, this book offers exciting new territory, and for Puerto Rican descendants everywhere, it pays tribute to the beloved homeland. Jose Santaella presents foods that only a local would know: the tradition of lechón--spit-roasted suckling pig--in the mountains near the rainforest, or dumplings of mashed plantains with land crab hand-rolled in ramshackle shacks along the shore. Among the book's more than one hundred recipes are classics like Salt Cod Fritters with Pique and Fried Whole Snapper with Pineapple and Cilantro Salsa, as well as contemporary creations, such as Avocado and Papaya Salad and Curried Goat with Lime and Orange Rice. *Cocina Tropical* captures the flavors and spirit of this truly enchanting island.

## Book Information

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## Customer Reviews

"I often say that at elBulli we learned the most from other chefs who came to cook with us. This applies to Jose Santaella, among a few others. With rigor, sensitivity, and generosity, Jose shared the dishes and knowledge of his Puerto Rico and became a very important person in our kitchen. I invite you to enjoy the tropical delights that Jose passionately offers in these pages." -Ferran Adrià "This collection of personal, local, and iconic recipes makes me smile and immediately transports me back to the magical island of Puerto Rico. *Cocina Tropical* gives me the perfect excuse to bring my family and friends together, to fill the house with salsa music, to dance, to eat,

to laugh, and to once again enjoy all the simple pleasures that life offers us." -Eric Ripert"Jose Santaella embraces his undeniably rich heritage and its vast diversity with extreme passion and pride. He flirts with modern Caribbean food while holding tightly to the island's cocina criolla and its traditional recipes. Just looking at the photographs takes me back to the inviting aromas, flavors, and colors of Puerto Rico. Jose lovingly shares a taste of his paradise with us in Cocina Tropical."

-Gary Danko "One of the most beloved Puerto Rican chefs, Jose Santaella, offers a beautiful homage to Puerto Rican cuisine in his lushly photographed and well-researched cookbook, Cocina Tropical. Learn how to make his favorite boricua recipes, from appetizers and desserts to morcillas (blood sausages) to the perfect plantain mofongo."

• "NBC News "New Cookbook Worth Your Time. Puerto Rican food, with its wide range of Spanish, Native American, French and African flavors, is an ethnic cuisine with broad appeal. Jose Santaella's book captures the local flavors of his eponymous San Juan, Puerto Rico restaurant. It will likely expand culinary territory for many chefs and provide a springboard for new ideas."

• "FoodFanatics "Acclaimed Puerto Rican chef and restaurateur Jos   Santaella is celebrating the island's rich culinary tradition with a new cookbook. Cocina Tropical pays tribute to his native island, a land of gorgeous beaches and luxurious resorts with a culinary culture that is a mix of influences: Spanish, African, Ta  no and French. In this beautifully photographed cookbook, Santaella presents foods that only a local would know among the book's more than one hundred recipes are classics as well as contemporary creations. Peppered throughout are helpful sidebars with tips and tricks aimed at aiding the home cook. Cocina Tropical captures the flavors and spirit of this truly enchanting island."

• "CaribbeanBusiness.com "Cocina Tropical breaks some new ground and is a solid contribution to the culinary bookshelf. While other Puerto Rican chefs have written cookbooks, none has demonstrated the crossover potential that Cocina Tropical is likely to have."

• "The Latin Kitchen

Jose Santaella trained with Ferran Adri  , Eric Ripert, and Gary Danko before opening his own eponymous restaurant in his native San Juan. Santaella has been lauded in Departures, Delta Sky, Food & Wine, Ralph Lauren Magazine and Marie Claire. Eric Ripert is the chef of Le Bernardin and the author of four cookbooks.

The best Puerto Rican cookbook, and I know them all. It's expensive and hard to find but well worth it. You get basic recipes like tostones to complicated ones like alcapurrias. I pair this book with Cocine Conmigo or Cocina Criolla and you have all the basics of Puerto Rican cuisine. This book doesn't have many desserts that the other books include. It's also a beautiful book showing off

details of cooking and many fruits and vegetables from Puerto Rico.

Have the classic puertorrican recipes with a modern touch. I did the longaniza recipe and was good

The recipes I grew up with are all in this book. Never again will I have to borrow a book from the library. I have these right at my fingertips. Thanks!

Great job by JosÃ©!!! This book is not just a recipes collection, this is a travel through our beautiful Island of Enchantment and its gastronomy culture. Comprehensive and beautifully illustrated. Highly recommended!

As much as I loved this cookbook and it's authenticity I just don't live in an area where most of these ingredients are available. Perfect cookbook to add to your collection though.

Excellent book. The true flavors of Puertorican Cuisine in the recipes of this book.

Great book!!!! Not only a great piece of PR culture literature, but also great, easy to follow & delicious recipes.

excellent cookbook

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