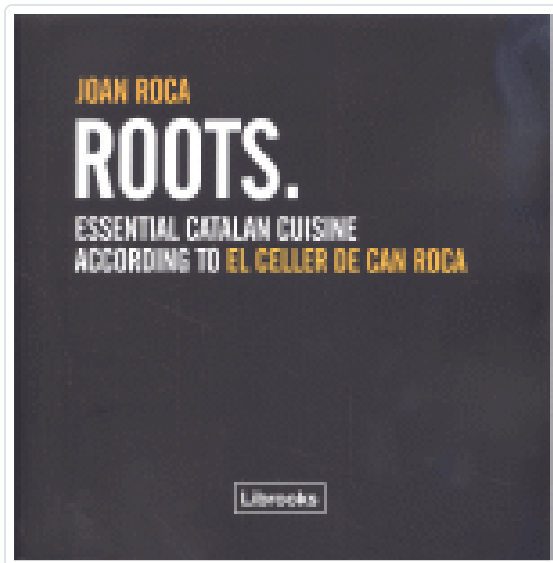


ROOTS (ING) ESSENTIAL CATALAN CUISINE



ROCA, JOAN

SINOPSIS

In this book the prestigious chef Joan Roca, at the head of the celebrated restaurant El Celler de Can Roca, introduces a top selection of traditional Catalan recipes from among those his mother, Montserrat, has always prepared at the Can Roca restaurant in Girona, where he began his professional training. The foundations of the cuisine that now bears the name of this master chef are encompassed in these pages: from the fried calamari to the delicious crema catalana, as well as the festival cannelloni and the fish suquet. The recipes are explained in a straightforward fashion for the inexperienced cook and complemented by interesting observations about the different products, preparations, versions and presentations of each dish. Over one hundred twenty recipes that comprise a small tribute to traditional Catalan cuisine, the ROOTS for that of El Celler de Can Roca. ...



Editorial	LIBROOKS BARCELONA (UDL)
Materia	COCINA-GASTRONOMIA-REPOSTERIA
Colección	COOKING
EAN	9788494509544
Status	Disponible
Páginas	184
Tamaño	22x22x1 mm.
Peso	551
Precio (Imp. inc.)	20,00€
Fecha de lanzamiento	15/06/2016

Títulos relacionados



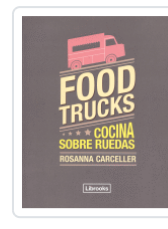
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