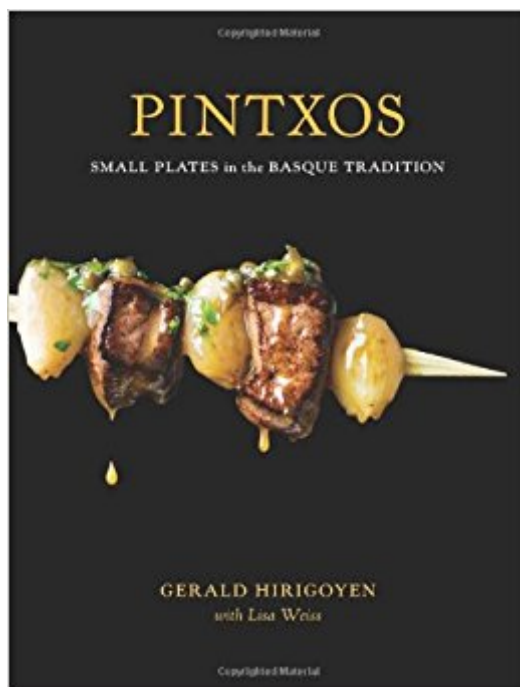


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Pintxos: Small Plates In The Basque Tradition



Synopsis

An authentic small plates cookbook from the top Basque chef in America. Acclaimed chef Gerald Hirigoyen's sophisticated and delectable small plates, served at his restaurants, Bocadillos and Piperade, set the standard for tapas in San Francisco. This book features 75 distinctive California-inflected versions of Spanish tapas and French Basque dishes (including Salt Cod with Piperade, Roasted Beets with Moroccan Spices, and Oxtail Empanadas with Spicy Mango Dip) specially written for the home cook. Conveniently organized by type of dish--grilled, soups, braises, skewers and toasts, sandwiches, bean dishes, and fried foods--and illustrated with the exemplary photography of James Beard award-winning photographer Maren Caruso, Pintxos is all you need to host an authentic and stylish tapas party at home.Â Â

Book Information

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Customer Reviews

Hirigoyen, chef/owner of San Francisco's Piperade and Bascadillos and author of The Basque Kitchen, makes a worthy contribution to the rapidly growing number of cookbooks from the Iberian peninsula. Hirigoyen focuses on pintxos, Basque for tapas or finger foods, a specialty taken very seriously in his homeland. Many of the selections can be made ahead of time, and many are served at room temperature. Recipes are paired with wine suggestions, including such hard-to-match plates as fried chicken sandwiches, lamb's tongue, and artichoke chips. Dishes are grouped by food typeâ "little sandwiches, stews and braises, fried bites, skewers, etc. Highlights include duck breast with oranges and green olives, tuna belly with lemon confit, tomato and watermelon salad, and fava

beans with crÃ©me fraÃ©che and mint. A detailed pantry section includes recipes for such staples as aioli, with lemon and orange/saffron variations; ham dust; garlic chips; and veal stock. With 75 recipes and 50 full-color photographs, Hirigoyen showcases a tasty and broad array of small plates that will tantalize and satisfy. (Apr.) Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

"[Bocadillos is] the most captivating and authentic-feeling Spanish tapas-style restaurant in the city."
--Michael Bauer, San Francisco Chronicle
[A] tasty and broad array of small plates that will tantalize and satisfy. • "Publishers Weekly"

I bought this as a Kindle book. Probably a bad idea. The Kindle is far more portable, but isn't easy to work with when assembling food. The recipes are very interesting. I get stuck in a rut, and Tapas fire off my imagination. Many good recipes, and I will probably buy this again on paper.

Wonderful ideas for eady light meals.

Although the ingredients of some items are a bit difficult to find in stores, the cookbook lists some sources and has most of them. All the recipes I've tried have worked well and been enjoyed by our friends. Quite a few of them are very simple to do although sauces may need to be prepared in advance (which actually makes the process simpler before guests arrive).

Great for small plates

I really enjoy Chef Hirigoyen's food and this book provides interesting insight into how it is prepared. Most home cooks might find this a bit daunting.

I was very happy with this book. don't really know what to say beyond that -- overall, everything I made from this was delicious, the recipes are thorough and easy to follow, all the photos are beautiful, and I look forward to making more from this book. money well spent

This book met my expectations and more. The recipes are truly authentic and the explanations for making the items and on line stores, at the end of the book, are very helpful in a country where it is difficult to obtain speciality products

This was actually a gift for a friend. I will admit to opening it up and perusing all the recipes. Basque food is delicious and I will end up buying this book for myself eventually. The pictures of the food are great. The recipes were easy to follow. I have been looking for a Basque cookbook for a while and this one is great for appetizer style food.

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