



1080 Recipes

Simone Ortega, Inés Ortega

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The definitive book on traditional and authentic Spanish home cooking, trusted throughout Spain for more than 30 years, 1080 Recipes contains recipes from all Spanish regions, covering everything from appetizers to stews, from vegetables to desserts.

1080 Recipes Details

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From Reader Review 1080 Recipes for online ebook

Louise Davy says

I bought this book because of an unintended joke - 1080 is a poison used to kill rabbits in Australia. I fell about laughing in the bookshop and told my wonderful independent bookseller that I was buying it just for the title.

Actually I really enjoy Spanish cooking - I used to own Penelope Casals (sp?) but gave it to the person I had lent it to as a birthday present after he had kept it for years and spilled cuttlefish ink on it.

This book adds to Colman Andrew's Catalan Cuisine and The Cooking of Spain & Portugal by Elizabeth Lambert Ortiz and Classic Spanish Cooking by Elizabeth Luard. I like the simple cooking of fresh ingredients, especially my favourite - eggplant.

Jon Awerman says

Incredibly comprehensive if you are interested in spanish cuisine and can or have the patience to translate it. Thankfully mi cuñado es de España, and also the man who thankfully showed me this wonderful book.

Ragallachmc says

Spanish cooking is hot these days, and new Spanish cookbooks seem to be coming out every month. As far as traditional Spanish cooking go, this looks like the one to buy. Reminds me a lot of The Silver Spoon, which is also from Phaidon, in its layout and scope. Although there are some intriguing recipes to be had in here, it interests me more almost in an anthropological way. Seeing what real Spanish people eat gives a good insight into them as a people.

Carlos Vazquez says

Una bendición para los que no sabemos cocinar. No es como el clásico de la marquesa de Parabere, muy bueno, pero un libro donde se da por hecho uno conoce las cantidade y los pesos por persona, ni lo que es rehogar, ni... etc, etc.

En este libro, tiempos y pesos y cantidades son precisos, y garantizo que si la cosa no sale perfecta -que no ale- se aproxima y es comible, y lo dice quien no siente atracción alguna por este género tan explotado en libros y tele como es la cocina. No iré al infierno por glotón.

Sabrina Robinson says

All in Spanish - but I see there's an edition in English now, too.

Bartley says

Now I know where to go to cook frittered brains, lamb's pluck, and langoustines with American sauce and rice. The illustrations by Javier Mariscal were wonderful. Really, I just wanted a picture book to look at.

Wayne says

This is a beautiful book and has some inspiring ideas and it is wonderful to have something that has been used for several generations in Spanish homes as the go to cookbook, BUT some of the recipes are disasters and I warn you to take much of the procedures with a grain of salt. If you know how to cook well, you can use this to inspire you and give you ideas, but if you don't watch out, the recipes can set you up for major failures and heartache.

Christina says

I am SO excited about this cookbook. It was the best selling cookbook of Spain for the last 30 years, and this is the first English edition w/ converted measurements. The colorful, loose illustrations are fantastic & makes this double as an art boook. Lots of home-spun Spanish recipes, but also interesting general recipes like "Asaparagus Mousse."

Catherine Woodman says

This is a beautiful cookbook that parallels the Silver Spoon but for Spanish food--I have made several things out of it that have been deilcious, and better yet, it gives a very good sense of what the range of the Iberian Peninsula's cuisine

Sara Escribano says

An essential book, for every person that loves cooking.

Kimberly says

A must-read for any home cook (and it has illustrations in CRAYON!)

Charlotte says

Although I seriously doubt I will ever cook either octopus or partridge, there are plenty of other lovely

Spanish recipes here to choose from. Leek gratin? yum. The illustrations throughout are gorgeous.

Azem says

This book is HUGE! Because I don't really eat pork, I was worried that there might not be much interesting for me to eat in here - or that I would have to adapt and improvise. I was wrong. Though pork is still all over the place, there are enough vegeratian, fish and poultry recipes to get on with. The sweets and desserts section is also amazing

Nuria Martí says

My grandma had it, my mum has it... so I must have it too. Best cooking book ever, because it explains from easier to harder cooking recipes of all time, even how to cook french fries.
For all kind of cookers, all ages!

Liam says

Beautifully illustrated with drawings and some excellent photographs
