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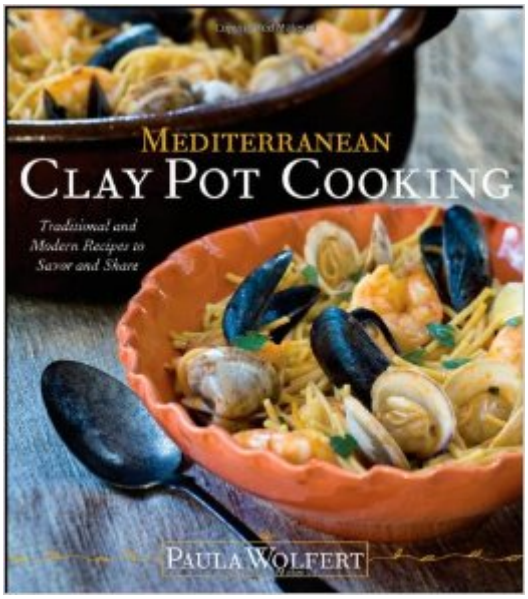
Mediterranean Clay Pot Cooking: Traditional And Modern Recipes To Savor And Share



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Synopsis

A one-of-a-kind cookbook showcasing modern and authentic clay pot cooking from the premier expert on Mediterranean cuisinesPaula Wolfert is legendary for her expertise on and explorations of Mediterranean cooking. Now, Wolfert shares her inimitable passion for detail and insatiable curiosity about cultural traditions and innovations, with Mediterranean Clay Pot Cooking.Here, the self-confessed clay pot "junkie"-having collected in her travels ceramic pots of all sorts: cazuelas, tagines, baking dishes, bean pots, Romertopf baking dishes, French diablos, ordinary casseroles, even Crockpots, which have a ceramic liner-shares recipes as vibrant as the Mediterranean itself along with the delightful stories behind the earthy pots, irresistible dishes, and outstanding cooks she has met along the way.Wolfert demystifies the process of clay pot cooking by which fresh ingredients are transformed slowly, richly, lusciously into magnificent meals. She shares 150 recipes featuring soups, fish and shellfish, poultry, meats, pasta and grains, vegetables and beans, pies and breads, eggs and dairy, and desserts.Mediterranean Clay Pot Cooking offersExpert techniques and tips from Paula Wolfert, one of the world's foremost authorities on Mediterranean cuisine and now on clay potsAn introduction to this ancient and modern-and practically foolproof-way of cookingA thorough clay pot primer, familiarizing you with the numerous names for different types of clay pots and tips on "Other Pots You Can Use"A delicious range of dishes, including Pumpkin Soup with Roquefort Cream; Wine-Marinated Chicken Thighs with Almonds and Sweet Tomato Jam; Fideos with Clams, Shrimps and Mussels; Tian of Leeks and Pancetta; Corsican Cheesecake; and Roasted Peach GratinPaula Wolfert in Mediterranean Clay Pot Cooking will seduce you with the pleasures and benefits of cooking in clay.

Book Information

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Customer Reviews

This is my third book by Paula Wolfert. I intend to get all of them. Her books are not just full of recipes, but also contain relevant background information and insights into other cultures. I'm especially interested in learning more about cooking in clay. So this is the perfect book for me. In addition to the material in the book, you'll find more information about Paula's methods on eGullet's forums. I came across a thread on tagines and another on how to cure claypots. Paula contributed to both threads. Her knowledge, enthusiasm, and curiosity are amazing. It also speaks well of her how she encourages others on the forums. Clearly, a very neat lady.Now the warning: you may end up with a house full of a new class of toys. So far I've accumulated a Chinese sandpot (which I cracked making a Wolfert recipe and successfully repaired using Paula's instructions), four different tagines, an Emile Henry Flame Top dutch oven, two Roemertopf's, a Japanese donabe, a Spanish Cazuela, and a Baeckeoffe oval tureen from Alsace. Regrettably, I'm not done yet. I still want to get some Black Chamba Clay Cookware and perhaps a daubiÃ¨re... unless my wife puts me out of my misery first.Update (1-21-2010):I've made numerous recipes from the book by now: Moroccan Fish Tagine with Tomatoes, Olives, and Preserved Lemons (for which I bought an inexpensive Rifi Tagra), Fried Spatchcocked Chicken (made in an Italian mattone), Moroccan Chicken Tagine with Sweet Onions and Raisins, Baked Moroccan Chicken with Charred Tomatoes, Moroccan Lamb Tagine with Winter Squash and Toasted Pine Nuts, etc. , etc. They were fun to make and tasted wonderful. Some recipes are easy to make and some require patience and dedication.

I adore Paula Wolfert's cookbooks, and this has been a fun addition to my cookbook library. If you are buying it, you should know that making the recipes "authentically" does require some specialized cookware. I have purchased an 11 inch cazuela and a Pommaireware 4 quart clay pot, and this combo allows me to make most of the recipes without additional stuff. Some of the recipes could be easily adapted to a crockpot, but I don't think the flavor would be quite the same. Something magic seems to happen to stews which are slow cooked clay, an observation which is made several times within the pages of this book.Paula Wolfert is the queen of the slow food movement, and many of the recipes in this book require 2-3 days of small steps before the final dish is ready for the table. For example, marinate on day 1, simmer for hours on day 2, chill overnight, shred meat, strain sauce, reduce sauce, reassemble, slow roast for several hours, eat late on day 3. Definitely reserved for weekend cooking, this book is leading me to a series of Sunday night dinner

parties! So far, I have made one of the daube of beef dishes, served alongside the fabulous potato gnocci. It was worth every minute of the prep time.If you are looking for a book for mid-week supper ideas, this will not be your book. I've made several of the fish dishes which take about 90 minutes to prepare and each has been delicious. These are the "fastest" recipes to prepare in the book.There are a few things I particularly love about Paula Wolfert's books, and they are all true about this one:1) Her recipes are truly authentic.

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