The Family Meal is the first home cooking cookbook by the world's greatest chef, Ferran Adria. It features nearly 100 delicious recipes by Ferran Adria that anyone can prepare, inspired by the dishes eaten every day by the staff at his legendary restaurant El Bulli, awarded World's Best Restaurant five times.

The recipes in The Family Meal are easy-to-prepare and meant for family dining at home. From Roast Chicken with Potato Straws, Sea Bass Baked in Salt and Mexican-style Slow-Cooked Pork to White Chocolate Cake and Baked Apples with Whipped Cream, there is a wide selection of everyday classics for every night of the week. The cookbook is also the first by such a renowned chef to ensure that the dishes are affordable and the ingredients are widely available at the local supermarket.

The Family Meal is organized into three-course menus, with appetizers, mains and desserts, so you can prepare a well-balanced meal at home without fuss. Each recipe is shown with numerous step-by-step full-color photographs, and conversions on how you can prepare a meal for a small or large group - for 2, 6, 20 or 75 people.

This is the cookbook by Ferran Adria everyone has been waiting for, it is sure to be one of the most talked about and popular cookbooks of the season.

My Personal Review:
I've never eaten at El Bulli, and I know Chef Adria only via some guest appearances on TV. I can't say enough good things about this cookbook. It
will work for novices and experts alike. There are tons of tips, and many of
the sauces have freezing instructions as well. Pretty much every step has
a full-color photo, so its hard to make a mistake. There are no strange
ingredients either. My only complaint (if I can say that) is nearly every meal
contains a fish course--and I'm not a fan of fish. My husband is, however,
so thinks its the best cookbook I own. :)  

When I bought it, Amazon did not have any way to preview it. So, I'll try and
tell you what's in it.

First, there are the basic recipes. Each one of these has step by step
close-up pictures.

Picada, Tomato sauce, Sofrito, Bolognese sauce, Romesco sauce, Pesto
sauce, Barbecue sauce, Teriyaki sauce, Chimichurri sauce, Croutons, and
Aiolo. Most have two different quantities you can make depending on your
needs.

Stocks: One nice tip he gives is that they reboil the stuff they made a stock
with, calling it second stock....and then use that as the water the next time
they make stock.

Fish stock, chicken stock, beef stock, and ham stock.

Now the meals. There are 31. Each one contains ingredients for 2, 6, 20,
and 75 people. Each one contains step by step pictures and a timeline.

Meal 1: Caesar salad, Cheeseburger & potato chips, Santiago cake

Meal 2: Pasta bolognese, mackerel & potato stew, chocolate cookies

Meal 3: Vichyssoise, lamb w/mustard & mint, chocolate truffles

Meal 4: Beans w/clams, salt cod & vegetable stew, baked apples

Meal 5: Polenta & parmesan gratin, sesame sardines w/carrot salad,
mango w/white chocolate yogurt

Meal 6: Potato chip omelet, pork loin w/peppers, coconut macaroons

Meal 7: Saffron risotto w/mushrooms, Catalan style turkey, Yogurt foam
w/strawberries

Meal 8: Roasted eggplant w/miso dressing, sausages w/tomato sauce,
creme Catalane

Meal 9: Lime-marinated fish, osso buco, pina colada

Meal 10: Miso soup w/clams, Mackarel w/vinaigrette, almond cookies
Meal 11: Fried egg w/asparagus, chicken wings w/ mushrooms, sangria w/ fruit

Meal 12: Potato salad, Thai beef curry, strawberries w/vinegar

Meal 13: Farfalle w/ pesto, Japanese-style bream, Mandarin oranges w/Cointreau

Meal 14: Tomato & basil salad, crab & rice stew, coconut flan

Meal 15: Bread & garlic soup, Mexican-style slow-cooked pork, Figs w/cream & Kirsch

Meal 16: Noodles w/shitake & ginger, duck w/ chimichurri sauce, pistachio custard

Meal 17: Baked potatoes w/romesco sauce, whiting in salsa verde, rice pudding

Meal 18: Guacamole w/tortilla chips, Mexican style chicken w/ rice, Watermelon w/ menthol candies

Meal 19: Spaghetti w/tomato & basil, Fried fish w/garlic, Caramel foam

Meal 20: Cauliflower w/bechamel, pork ribs w/bbq sauce, Banana w/lime

Meal 21: Gazpacho, black rice w/squid, bread with chocolate and olive oil

Meal 22: Peas & ham, roasted chicken w/potato straws, pineapple w/molasses & lime

Meal 23: Tagliatelle carbonara, cod & green pepper sandwich, almond soup w/ice cream

Meal 24: Garbanzo beans w/spinach & egg, glazed teriyaki pork belly, sweet potato w/ honey & cream

Meal 25: Potatoes and green beans w/Chantilly, quail w/couscous, caramelized pears

Meal 26: Fish soup, sausages w/mushrooms, oranges w/honey, olive oil, and salt

Meal 27: Mussels w/paprika, baked sea bass, caramel pudding

Meal 28: Melon w/cured ham, rice w/duck, chocolate cake
Meal 29: Roasted vegetables w/olive oil, salmon stewed w/lentils, white chocolate cream

Meal 30: grilled lettuce hearts, veal w/red wine and mustard, chocolate mousse

Meal 31: Waldorf salad, noodle soup w/mussels, melon & mint soup w/pink grapefruit

There are not that many vegetarian options--and none of these are bargain meals. Still, Chef Adria gives good tips like on what to do with leftover almond pulp after making almond milk, tomato pulp, etc. Sounds like nothing is ever wasted.

This is a beautiful book. Even if you dont think you'll make an entire meal as written, I'm sure you'll enjoy the detailed instructions and fabulous recipes for many of the different courses.

For More 5 Star Customer Reviews and Lowest Price:
The Family Meal: Home Cooking with Ferran Adria by Ferran Adrià - 5 Star Customer Reviews and Lowest Price!