Nestled between the Atlantic Ocean and Spain, Portugal is today’s hot-spot vacation destination, and world travelers are enthralled by the unique yet familiar cuisine of this country. The New Portuguese Table takes you on a culinary journey into the soul of this fascinating nation and looks at its 11 surprisingly different historical regions, as well as the island of Madeira and the Azores, and their food culture, typical dishes, and wines. This book also showcases Portugal’s pantry of go-to ingredients, such as smoked sausages, peppers, cilantro, seafood, olive oil, garlic, beans, tomatoes, and bay leaves—all beloved by Americans and now combined in innovative ways.

In The New Portuguese Table, David Leite provides a contemporary look at the flavorful food of this gastronomic region, sharing both the beloved classics he remembers from cooking at his grandmother’s side, such as Slowly Simmered White Beans and Sausage, as well as modern dishes defining the country today, like Olive Oil–Poached Fresh Cod with Roasted Tomato Sauce. With full-color photographs throughout and a contemporary perspective, The New Portuguese Table is the handbook to the exciting cuisine of Portugal.

Features:

I purchased four books for Christmas gifts, including one for myself. Interesting enough, the book was on some of my intended receivers’ wish list. The book is a very well done approach at Portuguese recipes, using either the traditional or more modern ingredients available in the U.S.. The photographs are excellent, as are descriptions. I was particularly interested
in the recipes from S. Miguel, Azores, since I am from there. I was not disappointed. When I received the book, I could not put it down. David's descriptions are on the mark and his experiences with the locals, typical. There are several mistakes in the descriptions and spelling, that I am sure will be corrected on subsequent printings. As a result of reliving some of my culinary childhood tastes and smells, my wife and I, as well as several friends, are now considering doing a culinary tour of Portugal. The New Portuguese Table, is certain to become a reference for Portuguese cuisine. Congratulations on a job well done. And now, I am going to make some Pasteis de Nata.

For More 5 Star Customer Reviews and Lowest Price:
The New Portuguese Table: Exciting Flavors from Europes Western Coast by David Leite - 5 Star Customer Reviews and Lowest Price!