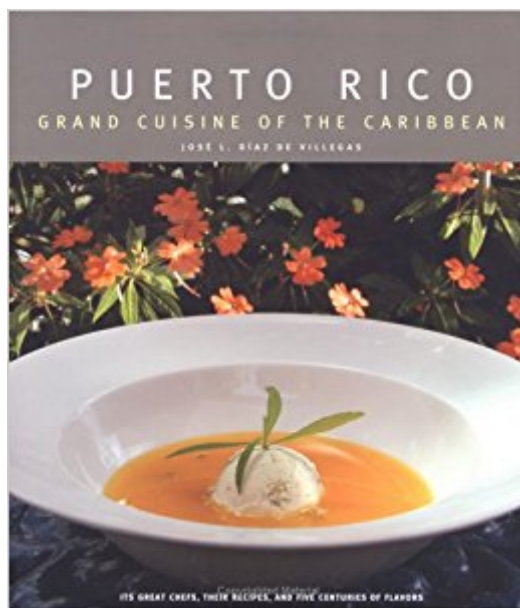


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Puerto Rico: Grand Cuisine Of The Caribbean



Synopsis

Throughout five centuries, Puerto Rico has developed an internationally renowned cuisine, which incorporates Caribbean ingredients and a long tradition of culinary culture. In this book, the profiles and recipes of nine great chefs demonstrate human and professional aspects of their careers, and how by their efforts-and that of many of their colleagues-Puerto Rico has turned into the gastronomic capital of the Caribbean.

Book Information

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Customer Reviews

The Caribbean has a very rich culture, intermingling the rhythms of rumba, plena and meringue with calypso and reggae; the poetry of Derek Walcott with the prose of Luis Rafael Sanchez; the ideas of Eugenio Maria de Hostos with those of Aime Cesaire and Jose Marti; the flavors of callaloo and the pepperpot with those of the ajiaco, foo-foo, pigeon pea soup, and congri. Yet, within that diversity, each region preserves its own character, and the observant traveler discovers differences between the cuisines of Martinique, Jamaica, Curacao, Cuba and Puerto Rico. For five centuries each has been developing its own gastronomic personality, but it is Puerto Rico that best offers haute cuisine at an international level, incorporating Caribbean ingredients and a long tradition of culinary culture. In this book, Jose Luis Diaz de Villegas, Jochi Melero and Jose L. Diaz de Villegas Freyre, take us on a delightful journey through aromas and flavors. The reader will join them in an exploration of the Puerto Rican archipelago, savoring arepas on the island of Vieques, ostiones on the coastal town of Salinas, and dishes which constitute the most contemporary expression of tropical cuisine. The profiles and recipes of nine master chefs in this book reveal both the human and professional sides of their careers, and how through their efforts, as well as those of their

colleagues, Puerto Rico has become the gastronomic capital of the Caribbean. The Introduction enlightens the reader by providing interesting details on the transformation of fine dining over the course of five centuries. The four Interludes round out the historic context and relate the work of the chefs to the cultural roots of the island: its Caribbean, Spanish, and African culinary heritage, and the American and French influences. It is a culture with one foot in history and the other in the future, which has made Puerto Rico home to the Grand Cuisine of the Caribbean.

"Culinary art is a vital cultural expression and by no means ephemeral. . . This book will help to achieve recognition for a culinary reality still ignored by many gastronomes and travelers. There is no doubt in my mind that it will be a seminal work in Caribbean cooking."Santi Santamaria, Catalan culinary artists, Barcelona
"This beautiful compilation of recipes is the reflection of today's talented Puerto Rican chefs. . . Their cooking is a tribute not only to their own culture, ingredients, farmers, and vegetable growers, but also to Mother Earth. . . This is the cuisine of Puerto Rico at its best."Eric Ripert, French culinary artist, New York
"In chapter after chapter of 'Puerto Rico, Grand Cuisine of the Caribbean' I have found myself so engaged by the lively and delightful text that I ahve felt almost as though I were redaing a novel."Jose Carlos Capel, journalist, Spain

Great book. Such a classic. Fast and speedy delivery. It looked brand new.Thank you

This is a beautiful book, a little more gourmet version Puerto Rican food. It can be a great coffee book because the photos are so nice. Recipe are friendly to follow. Love this book.

This is a book with fantastic food photos. Full of interesting stories about the chefs and a bit of history of Puerto Rico..I have tasted many of the recipes, now will get to try to make them myself. This book will make wonderful xmas presents for many of my friends who have visited me in PR over the years and have eaten at some of the restaurents where these chefs presented their cuisine. Mardie Geiser de Lao

Love it!! Food very delicious.

This is a beautiful book, with lots of nice pictures and plenty of narrative about Puerto Rico. The recipes are from San Juan's star chefs and showcase their fusion cuisine. This is not a book of recipes of typical Puerto Rican cuisine--in fact, the number of recipes is pretty low.

Great condition. Was very satisfied

I wish i had found this book earlier. Awesome! food like i remember from PR. A MUST HAVE is you love comida criollo!!!

Great Item

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