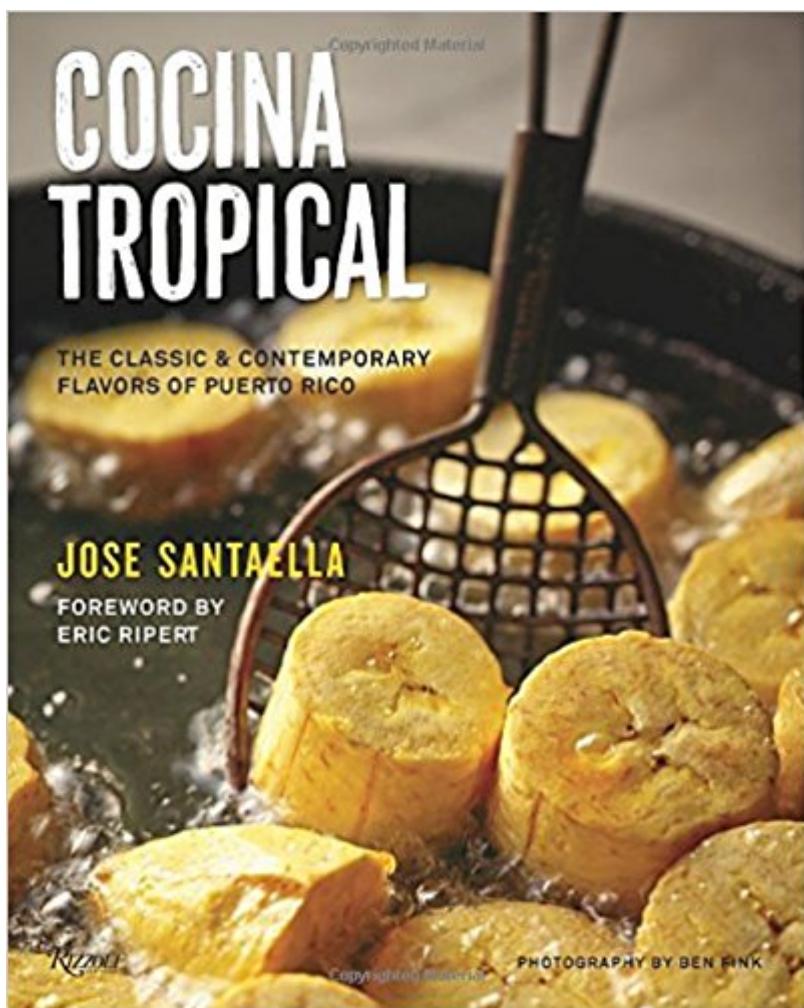


The book was found

# Cocina Tropical: The Classic & Contemporary Flavors Of Puerto Rico



## Synopsis

Explore the tropical flavors and rich culinary traditions of America's island paradise. Puerto Rico, a land of gorgeous beaches and luxurious resorts, also boasts a rich culinary culture with a mix of influences: Spanish, African, Tañano (Native American), and French. For adventurous mainland cooks in pursuit of exotic flavors, this book offers exciting new territory, and for Puerto Rican descendants everywhere, it pays tribute to the beloved homeland. Jose Santaella presents foods that only a local would know: the tradition of lechón--spit-roasted suckling pig--in the mountains near the rainforest, or dumplings of mashed plantains with land crab hand-rolled in ramshackle shacks along the shore. Among the book's more than one hundred recipes are classics like Salt Cod Fritters with Pique and Fried Whole Snapper with Pineapple and Cilantro Salsa, as well as contemporary creations, such as Avocado and Papaya Salad and Curried Goat with Lime and Orange Rice. *Cocina Tropical* captures the flavors and spirit of this truly enchanting island.

## Book Information

Hardcover: 256 pages

Publisher: Rizzoli; 1st edition edition (October 21, 2014)

Language: English

ISBN-10: 0789327430

ISBN-13: 978-0789327437

Product Dimensions: 8.4 x 1.2 x 10.3 inches

Shipping Weight: 3.2 pounds (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 stars 41 customer reviews

Best Sellers Rank: #231,844 in Books (See Top 100 in Books) #39 in Books > Cookbooks, Food & Wine > Regional & International > European > Spanish #64 in Books > Cookbooks, Food & Wine > Regional & International > Latin American

## Customer Reviews

"I often say that at elBulli we learned the most from other chefs who came to cook with us. This applies to Jose Santaella, among a few others. With rigor, sensitivity, and generosity, Jose shared the dishes and knowledge of his Puerto Rico and became a very important person in our kitchen. I invite you to enjoy the tropical delights that Jose passionately offers in these pages." -Ferran Adrià "This collection of personal, local, and iconic recipes makes me smile and immediately transports me back to the magical island of Puerto Rico. *Cocina Tropical* gives me the perfect excuse to bring my family and friends together, to fill the house with salsa music, to dance, to eat,

to laugh, and to once again enjoy all the simple pleasures that life offers us." -Eric Ripert"Jose Santaella embraces his undeniably rich heritage and its vast diversity with extreme passion and pride. He flirts with modern Caribbean food while holding tightly to the island's cocina criolla and its traditional recipes. Just looking at the photographs takes me back to the inviting aromas, flavors, and colors of Puerto Rico. Jose lovingly shares a taste of his paradise with us in *Cocina Tropical*."  
-Gary Danko  
One of the most beloved Puerto Rican chefs, Jose Santaella, offers a beautiful homage to Puerto Rican cuisine in his lushly photographed and well-researched cookbook, *Cocina Tropical*. Learn how to make his favorite boricua recipes, from appetizers and desserts to morcillas (blood sausages) to the perfect plantain mofongo. • "NBC News" "New Cookbook Worth Your Time. Puerto Rican food, with its wide range of Spanish, Native American, French and African flavors, is an ethnic cuisine with broad appeal. Jose Santaella's book captures the local flavors of his eponymous San Juan, Puerto Rico restaurant. It will likely expand culinary territory for many chefs and provide a springboard for new ideas." • "FoodFanatics" "Acclaimed Puerto Rican chef and restaurateur JosÃ© Santaella is celebrating the island's rich culinary tradition with a new cookbook. *Cocina Tropical* pays tribute to his native island, a land of gorgeous beaches and luxurious resorts with a culinary culture that is a mix of influences: Spanish, African, TaÃ±o and French. In this beautifully photographed cookbook, Santaella presents foods that only a local would know. |among the book's more than one hundred recipes are classics as well as contemporary creations. |Peppered throughout are helpful sidebars with tips and tricks aimed at aiding the home cook. *Cocina Tropical* captures the flavors and spirit of this truly enchanting island." •  
"CaribbeanBusiness.com" "Cocina Tropical breaks some new ground and is a solid contribution to the culinary bookshelf. While other Puerto Rican chefs have written cookbooks, none has demonstrated the crossover potential that *Cocina Tropical* is likely to have." • "The Latin Kitchen

Jose Santaella trained with Ferran AdriÃ¡n, Eric Ripert, and Gary Danko before opening his own eponymous restaurant in his native San Juan. Santaella has been lauded in Departures, Delta Sky, Food & Wine, Ralph Lauren Magazine and Marie Claire. Eric Ripert is the chef of Le Bernardin and the author of four cookbooks.

The best Puerto Rican cookbook, and I know them all. It's expensive and hard to find but well worth it. You get basic recipes like tostones to complicated ones like alcapurrias. I pair this book with *Cocine Conmigo* or *Cocina Criolla* and you have all the basics of Puerto Rican cuisine. This book doesn't have many desserts that the other books include. It's also a beautiful book showing off

details of cooking and many fruits and vegetables from Puerto Rico.

Have the classic puertorican recipes with a modern touch. I did the longaniza recipe and was good

The recipes I grew up with are all in this book. Never again will I have to borrow a book from the library. I have these right at my fingertips.Thanks!

Great job by JosÃ©!!! This book is not just a recipes collection, this is a travel through our beautiful Island of Enchantment and its gastronomy culture. Comprehensive and beautifully illustrated. Highly recommended!

As much as I loved this cookbook and it's authenticity I just don't live in an area where most of these ingredients are available. Perfect cookbook to add to your collection though.

Excellent book. The true flavors of Puerto Rican Cuisine in the recipes of this book.

Great book!!!! Not only a great piece of PR culture literature, but also great, easy to follow & delicious recipes.

excellent cookbook

[Download to continue reading...](#)

Cocina Tropical: The Classic & Contemporary Flavors of Puerto Rico Recipes from Puerto Rico: Fritters from Puerto Rico Stories from Puerto Rico / Historias de Puerto Rico (English and Spanish Edition) Natural Puerto Rico / Puerto Rico Natural Fodor's Pocket Puerto Rico, 5th Edition: The Best of the Island with Historic Old San Juan (Fodor's in Focus Puerto Rico) Cocina en casa con chef James: Ingredientes simples para una cocina extraordinaria (Spanish Edition) Easy Hawaiian Cookbook: Authentic Tropical Cooking (Hawaiian Cookbook, Hawaiian Recipes, Hawaiian Cooking, Tropical Cooking, Tropical Recipes, Tropical Cookbook Book 1) A Taste of Puerto Rico: Traditional and New Dishes from the Puerto Rican Community Sponsored Identities: Cultural Politics in Puerto Rico (Puerto Rican Studies) Planting and Establishment of Tropical Trees: Tropical Trees: Propagation and Planting Manuals (Tropical Trees, Propagation and Planting Manuals Series) Perfect Taste Box Set (6 in 1): Delicious Vegan Meals, Baked Goods, Dips and Dippers, Holiday Treats and Famous Flavors to Cook Like a Pro (Sauces & Flavors) Puerto Rican Delicious

Recipes.: Easy Cooking with Tito's Flavors. Diving and Snorkeling Puerto Rico (Diving & Snorkeling) Remixing ReggaetÃ n: The Cultural Politics of Race in Puerto Rico Cruising Guide to Puerto Rico, 3rd ed. Puerto Rico, the Spanish, U.S. and British Virgin Islands (Street's Cruising Guide to the Eastern Caribbean) A Cruising Guide to Puerto Rico: Including the Spanish Virgin Islands Puerto Rico (True Books: Countries (Hardcover)) Parrots Over Puerto Rico (Americas Award for Children's and Young Adult Literature. Winner) 46 Simple & Easy Grandma Recipes From Puerto Rico

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)