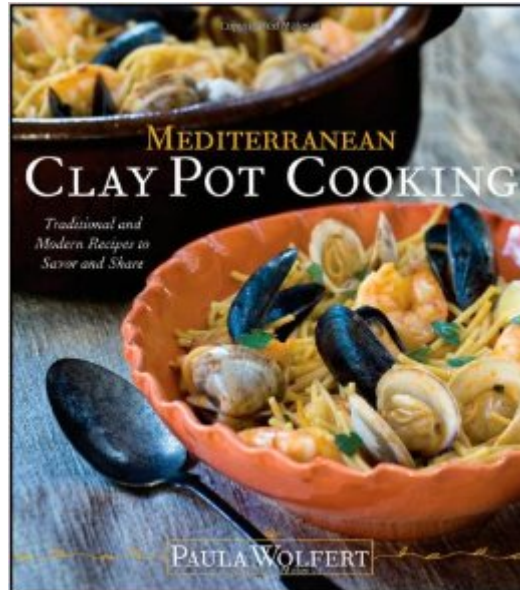


The book was found

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



## Synopsis

A one-of-a-kind cookbook showcasing modern and authentic clay pot cooking from the premier expert on Mediterranean cuisines Paula 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 diablitos, 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* offers expert techniques and tips from Paula Wolfert, one of the world's foremost authorities on Mediterranean cuisine and now on clay pots. An introduction to this ancient and modern-and practically foolproof-way of cooking. A 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-Marinaded Chicken Thighs with Almonds and Sweet Tomato Jam; Fideos with Clams, Shrimps and Mussels; Tian of Leeks and Pancetta; Corsican Cheesecake; and Roasted Peach Gratin. Paula Wolfert in *Mediterranean Clay Pot Cooking* will seduce you with the pleasures and benefits of cooking in clay.

## Book Information

Hardcover: 352 pages

Publisher: Houghton Mifflin Harcourt; 1 edition (September 18, 2009)

Language: English

ISBN-10: 076457633X

ISBN-13: 978-0764576331

Product Dimensions: 8.3 x 1.2 x 9.4 inches

Shipping Weight: 2.4 pounds (View shipping rates and policies)

Average Customer Review: 4.1 out of 5 stars Â Â See all reviews Â (26 customer reviews)

Best Sellers Rank: #144,950 in Books (See Top 100 in Books) #80 in Â Books > Cookbooks, Food & Wine > Regional & International > European > Mediterranean #13064 in Â Books > Biographies

## 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 gnocchi. 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.

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

Mediterranean Clay Pot Cooking: Traditional and Modern Recipes to Savor and Share The Complete INSTANT POT ONE POT Recipes Cookbook: 131 Healthy ONE POT Instant Pot Pressure Cooker Recipes For Every Mum (+Instant Pot Time Guide For Over 300 Recipes) Top 200 Mediterranean Diet Recipes: (Mediterranean Cookbook, Mediterranean Diet, Weight Loss, Healthy Recipes, Mediterranean Slow Cooking, Breakfast, Lunch, Snacks and Dinner) Clay Modelling for Beginners: An Essential Guide to Getting Started in the Art of Sculpting Clay ~ ( Clay Modelling | Clay Modeling | Clay Art ) Southern Cooking: Southern Cooking Cookbook - Southern Cooking Recipes - Southern Cooking Cookbooks - Southern Cooking for Thanksgiving - Southern Cooking Recipes - Southern Cooking Cookbook Recipes Top 500 Instant Pot Pressure Cooker Recipes: (Fast Cooker, Slow Cooking, Meals, Chicken, Crock Pot, Instant Pot, Electric Pressure Cooker, Vegan, Paleo, Dinner) Meze: Small Plates to Savor and Share from the Mediterranean Table Pot Belly Pigs. Pot Belly Pigs Complete Owners Guide. Pot Bellied Pigs care, health, temperament, training, senses, costs, feeding and activities. Chicken: a Savor the South® cookbook (Savor the South Cookbooks) Sweet Potatoes: a Savor the South® cookbook (Savor the South Cookbooks) Cute Polymer Clay Popsicles & Ice Cream: Polymer Clay Kawaii Food Charms (Polymer Clay Kawaii Charms Book 1) Mediterranean Slow Cooker Cookbook: A Mediterranean Cookbook with 101 Easy Slow Cooker Recipes The Mediterranean Table: Simple Recipes for Healthy Living on the Mediterranean Diet The Sprouted Kitchen Bowl and Spoon: Simple and Inspired Whole Foods Recipes to Savor and Share Purely Pumpkin: More Than 100 Seasonal Recipes to Share, Savor, and Warm Your Kitchen Modern Dutch Oven Cookbook: Fresh Ideas for Braises, Stews, Pot Roasts, and Other One-Pot Meals The Oldways 4-Week Mediterranean Diet Menu Plan: Make Every Day Mediterranean Dutch Oven Cooking: 30 Mouthwatering Dutch Oven, One Pot Recipes for Quick and Easy Campfire Meals (Dutch Oven & Camp Cooking) Instant Pot Complete How To Guide (For Beginners): Cooking Time Guide With Lots Of Interesting Recipes For Easy Pressure Cooking Instant Pot Cookbook: The Quick And Easy Pressure Cooker Guide For Smart People - Healthy, Easy, And Delicious Instant Pot Recipes

