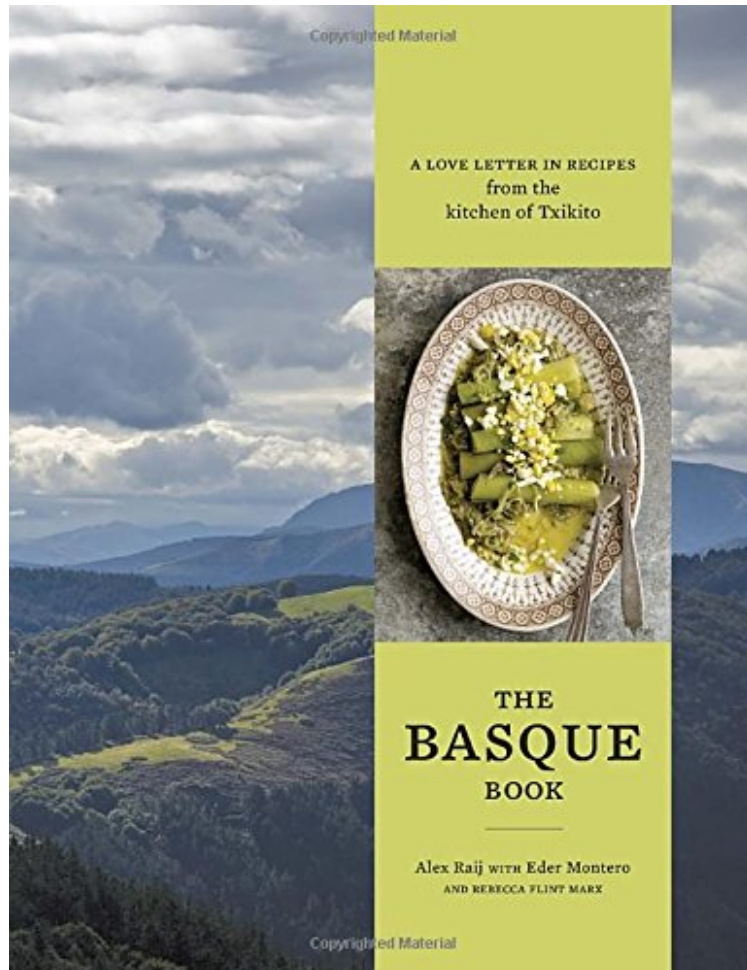


(Read free) The Basque Book: A Love Letter in Recipes from the Kitchen of Txikito

The Basque Book: A Love Letter in Recipes from the Kitchen of Txikito

Alexandra Raij, Eder Montero, Rebecca Flint Marx
DOC | *audiobook | ebooks | Download PDF | ePub



#134140 in Books Random House USA Inc 2016-04-19 2016-04-19Original language:EnglishPDF # 1
10.10 x 1.10 x 7.70l, 1.25 #File Name: 1607747618304 pages7.60/w x 9.90/h x 1.10/d2.3 | File size: 24.Mb

Alexandra Raij, Eder Montero, Rebecca Flint Marx : The Basque Book: A Love Letter in Recipes from the Kitchen of Txikito before purchasing it in order to gage whether or not it would be worth my time, and all praised The Basque Book: A Love Letter in Recipes from the Kitchen of Txikito:

1 of 3 people found the following review helpful. Five StarsBy JeanYes it did1 of 3 people found the following review helpful. Five StarsBy Kenneth J. PalmerExcellent!!!1 of 3 people found the following review helpful. Gorgeous book with simple and beautiful recipesBy Christine GronsethGorgeous book with simple and beautiful recipes

Chefs Alexandra Raij and Eder Montero share more than one hundred recipes from Txikito—all inspired by the home cooking traditions of the Basque Country—that will change the way you cook in this much-anticipated and deeply

personal debut. Whether it's a perfectly ripe summer tomato served with just a few slivers of onion and a drizzle of olive oil, salt cod slowly poached in oil and topped with an emulsion of its own juices, or a handful of braised leeks scattered with chopped egg, Basque cooking is about celebrating humble ingredients by cooking them to exquisite perfection. Chefs Alexandra Raij and Eder Montero are masters of this art form, and their New York City restaurant Txikito is renowned for its revelatory preparations of simple ingredients. Dishes like Salt Cod in Pil Pil sauce have fewer than five ingredients yet will astonish you with their deeply layered textures and elegant flavors. By following Raij's careful but encouraging instructions, you can even master Squid in Its Own Ink—a rite of passage for Basque home cooks, and another dish that will amaze you with its richness and complexity. The Basque Book is a love letter: to the Basque Country, which inspired these recipes and continues to inspire top culinary minds from around the world; to ingredients high and low; and to the craft of cooking well. Read this book, make Basque food, learn to respect ingredients—and, quite simply, you will become a better cook.— Food Wine Magazine, Editor's picks for Best of 2016

"Dining at Alex Rajj and Eder Montero's Txikito is like reading a love poem to the Basque Country, and their cookbook reflects that seamlessly."—VICE Munchies Staff "The Basque Book: A Love Letter in Recipes from the Kitchen of Txikito is a gorgeous deep dive into the cooking of this very special region [...] The book is jam-packed with lovely family stories, rich descriptions of the dishes—some familiar and some that will be very new to you—and excellent tips about what to look for when selecting ingredients, no matter how simple or complex a recipe may be."—Tina Ujlaki, Food Wine Magazine "This stellar collection offers 116 original, fresh recipes that without exception stimulate the taste buds and inspire cooks to rush into the kitchen. [...] Campfire trout, butterflied and baked with jamón ibérico and garlic, is simply wondrous, as is the paprika-marinated pork loin roast. Sweets and beverages round out this superb cookbook, an outstanding introduction to traditional Basque cuisine."—Publishers Weekly starred review "The recipes from this stunner come from a trio of New York City restaurants--Txikito, La Vara and El Quinto Pino--but reading it feels more like taking a trip to the Spanish countryside. As much a travelogue as it is a primer, it's a perfect introduction to one of the world's most ancient and interesting culinary traditions."—PureWow "Packed with basics (e.g., poached eggs, mayonnaise, fish stock), pinxtos (small plates), seafood dishes, and more, the book will tempt seasoned cooks and armchair travelers. Part cookbook, part travelog, this richly descriptive title is a pleasure to read and recalls evocative, landscape photography-rich works."—Library Journal "Chef Alex Raij is magnificent, and her restaurants are among my favorites in New York. Now, with The Basque Book, she's written an essential cookbook." —Anthony Bourdain "Alex and Eder are doing beautiful things with humble ingredients. They're cooking the food you really care about—and they're doing it well."—David Chang, chef/founder of Momofuku "Of course, the title is all it takes to seduce me—but so does this very handsome book. The only thing more difficult to translate than the Basque language is Basque cooking, and with The Basque Book, you will be able to eat it like a Basque. What could be better than that?"—Mark Kurlansky, author of The Basque History of the World and Salt: A World History "Alex Raij and Eder Montero have created an ode to Basque cooking that's as intimate and approachable as their own kitchen. It's just as delicious, too—each recipe rich not only in flavor, but also in feeling." —Dan Barber, chef at Blue Hill and author of The Third Plate "The soul of a country is reflected in many of its most quotidian aspects, including its cooking. And Alex Raij and Eder Montero know this well—as well as they know how to cook. That's why this book is much more than a brilliant recipe collection filled with good ideas, techniques, or surprising flavors from two of the most successful Basque and New York chefs. It is a journey through the customs, landscapes, and history that have shaped one of the oldest and most enigmatic cultures of Europe, that of the Basque people." —Andoni Luis Aduriz, chef and author of Mugaritz "It is a relief for a cookbook reviewer to find a cookbook written by chefs who successfully translated professional recipes into home kitchens. Alexandra Raij and Eder Montero did an admirable job in The Basque Book providing a large collection of excellent Basque recipes." —San Francisco Book About the Author ALEXANDRA RAIJ and EDER MONTERO are the New York City-based chefs and owners of El Quinto Pino, La Vara, and Txikito, which was named one of the best new restaurants in the United States by Travel Leisure. Raij was voted Eater New York's 2012 Chef of the Year and has appeared on Iron Chef America, Food Curated, Foodography, and No Reservations. REBECCA FLINT MARX is a James Beard and IACP award-winning writer, and a senior editor at San Francisco magazine. Excerpt. © Reprinted by permission. All rights reserved. contents Introduction 1 About the Book 11 Basque Basics: fundamental techniques and ingredients 15 Txikiteo: the art of pintxos 41 Huerta: the basque kitchen garden 77 Huevos: eggs all ways 111 Buscando Bakalao: finding cod 135 Putxero, Sopa, and Potaje: soups and stews for all seasons 183 Txokos, Asadores, Sagardotegis, and Ferias: gathering the basque way 213 Goxua: sweets 231 Bebidas: beverages 263 Ingredients 276 Sources 287 Acknowledgments 288 introduction If, when I was a child, someone had told me, "One day, you're going to open a small Basque restaurant," I wouldn't have been too surprised. In fact, I would have probably shrugged my shoulders and said, "Yes, of course I am." For as long as I can remember, I have wanted to open a restaurant. I grew up in Minnesota, but my parents emigrated from Argentina just before I was born, and my sisters and I were raised around a table with lively Spanish conversation and with food that was strange by midwestern standards (at the time, we may

have been the only Argentine Jews in Minneapolis). Growing up, my favorite pastimes were playing restaurant, dreaming about food, and reading cookbooks, so opening a restaurant someday would not have seemed impossible. As fate would have it, I grew up and opened a small restaurant in one of the biggest cities in the world. But the part that would have surprised me as a child—and, in a way, still surprises me today—is that my restaurant, Txikito, is Basque. I can imagine my ten-year-old self scratching her head and asking, “What does Basque mean?” I’ve been running Txikito since 2007, and I still don’t have a definitive response to that question. But it’s one that I strive to answer, for myself and for the people we feed, every day. Cooking is a perfect vocation for people who like to find and make connections. To me, food is a way to tell a story, and even though I don’t want to tell the same stories over and over again, I do want a common thread to connect the stories that I do tell. My husband, Eder, who is also my co-chef at Txikito, puts it a little differently: he says I’d open a new restaurant every week if I could. So it’s not surprising that he is both frustrated by and supportive of this story, which is the story of how I met Basque food and found a home in a cuisine that has held my attention in ways that no other can. Part of what made both Basque food and Eder, who is Basque, so attractive is that Basque cooking meant that I could return to living my life in Spanish. My affinity goes deeper than that, however: I love all of the cuisines of Spain, but Basque food has a very specific mystique. It doesn’t hide behind strong Mediterranean flavors. Instead, it celebrates single ingredients and tastes and constantly reminds the cook that “simple” doesn’t necessarily mean “easy.” Basque food makes you a better cook. It teaches you to respect ingredients, embracing and amplifying their natural flavors. I’d argue that many professional cooks would get better if they practiced Basque cooking, as it forces you to unlearn bad habits and pay attention to details. The Basque cook responds to *la materia prima*, or main ingredients, a tiny bit differently each time. Intuitively understanding how to make these minor adjustments is a sign of the cook’s experience and skill. *Mussels with white beans* *mejillones y pochas en salsa verde* serves 4 This light stew of white beans and bouchot mussels is a Txikito signature. When I first encountered *pochas*, a creamy white bean typical of Navarra, I envisioned a salad or a blond stew. It turns out they are often served smothered with quail in a rich dark sauce. I think the lightness of this preparation is more respectful of the bean and reflects the general approach to cooking at the restaurant. Here, the beans take the place of the potatoes commonly found in dishes made with *salsa verde*, which, along with *salsa pil pil*, *salsa tinta*, and *salsa bizkaína*, is one of the most important sauces of Basque cuisine. When making the sauce, be sure to cook off the alcohol before adding the beans, or the dish will be too acidic. This warm stew can be enjoyed all year long.

2 pounds large bouchot mussels
2 tablespoons extra-virgin olive oil, plus more for finishing
3 cloves garlic, thinly sliced
2 flat-leaf parsley sprigs, left whole, plus . bunch, chopped, for finishing
1/4 cup dry white wine
1/4 cup manzanilla sherry
3 cups cooked white beans, preferably *pochas* or other heirloom thin-skinned, white- or green-fleshed shelling beans, drained
Kosher salt
1/2 teaspoon lemon juice (optional)
Extra-virgin olive oil, for finishing

Cook the mussels as directed on page 161, reserving the mussel meats and 1 cup of the mussel stock. If using chilled reserved mussels, bring them to room temperature while preparing the beans. In a heavy saucepan, heat the oil over medium-low heat. Add the garlic and cook, stirring, for no more than 1 minute, until just opaque. Add the parsley sprigs and cook until they wilt, then add the white wine and sherry and simmer for about 1 minute to cook off the alcohol. Add the beans and the 1 cup mussel stock and cook for 4 to 5 minutes, until warmed through. Remove from the heat, remove and discard the parsley sprigs, fold in the mussels and almost of all of the chopped parsley, and then warm through gently over medium-low heat to avoid overcooking the mussels. Taste. Stir in salt and lemon juice if needed. Top with a little more chopped parsley and a thread of olive oil. Serve in warm bowls.