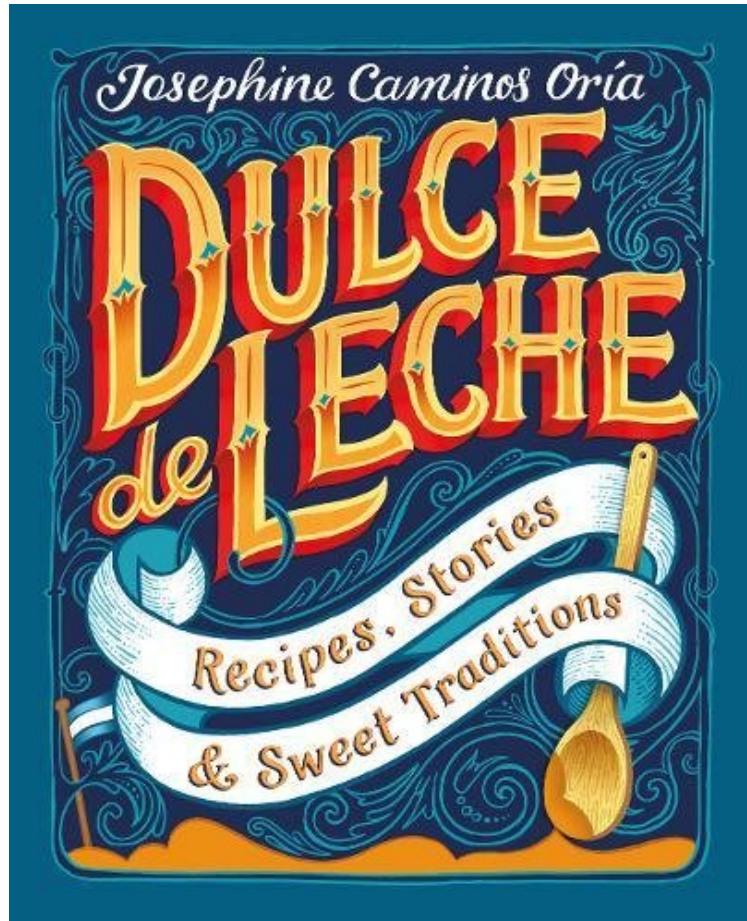


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Dulce de Leche: Recipes, Stories, Sweet Traditions

Josephine Caminos Oria

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#646247 in Books Josephine Caminos Oria 2017-02-07 Original language: English PDF # 1 8.00 x 1.00 x 9.251, .0 #File Name: 0997211326192 pages Dulce de Leche Recipes Stories Sweet Traditions | File size: 72.Mb

Josephine Caminos Oria : Dulce de Leche: Recipes, Stories, Sweet Traditions before purchasing it in order to gauge whether or not it would be worth my time, and all praised Dulce de Leche: Recipes, Stories, Sweet Traditions:

0 of 0 people found the following review helpful. Lovely and sentimental By Les Ismore I'm giving this 4 stars instead of three, just because the spirit in which the book was written is so sincere and loving. The author clearly loved and cherished her grandmother, as well as her Argentinian roots, and that clearly shows through the darling stories and comments. Although I haven't made any of the recipes -- and I'll update this with specific information once that happens, I wasn't able to give it a full 5 stars because of the lack of pictures. Hold on! I know some are saying, "Pictures needed in a cookbook, rubbish!" I'm firmly in the group that does NOT need photos in cookbooks. However, given that this is written for an American readership, it would have been nice to see at least some of the recipes that are unfamiliar outside of the Argentina or the Latin-American world. I know that photos add expense, and I get that this is a family business that does a lot for the community. Drawings, real drawings that replicate the dish, would have

been a great substitute. Or, a middle sections with even a few photos - - maybe even a collage of photos.... I DO recommend this book if you're looking for a cookbook that's different from most of what's out there.0 of 0 people found the following review helpful. Great NEW flavor for America cooking with an Argentine twist.By JohnBBQThis book is a special book about the "taste" of Argentina. Having travelled much of Patagonia in Argentina and Chile over 25 years, I love the flavor of Dulce de Leche in all the many ways you can enjoy it. This is not a Carmel sauce that most Americans have tasted but a vastly richer and wonderful contribution to the foods of South America---especially Argentina.The real treasure of this book is all the ways you can enjoy Dulce de Leche on a wide variety of foods from veggies to deserts!The author did a masterful job of presenting this book. I love fine flavors and this book will be a great edition of exceptional recipes to enjoy!0 of 0 people found the following review helpful. A Whole New World!By JPWow, this book opened a new world of flavors for me. After hearing the author on NPR, my curiosity was peaked. I'd heard of Dulce de Leche, a local bakery makes some amazing DdL cookies, but I had no experience with homemade. After creating my first batch, I'm totally hooked! Just putting it in my coffee each morning is fantastic, and of course that's just the beginning, because Josephine gives you a whole cookbook full of uses from breakfast thru dinner and beyond. Is it worth it standing at the stove and stirring a pot for 2 hours? Yes, it is worth it!

"Dulce de leche is the happy essence of Argentina, the aura of every childhood. This book is its romantic flag." -- Francis MallmannNo matter where you come from, there will always be one food that is a part of your lifedash;the flavor of comfort, where just a taste represents home. Without question, the humble boiled milk and sugar jam known as dulce de leche is just such a cultural phenomenon in many countries, from Argentina and Chile to Mexico and Brazil. In Dulce de Leche, yoursquo;ll discover the sweet soul of real dulce de leche, learning how to make the traditional recipe as well as several variations. The taste is pure ambrosiamdash;far superior to most store-bought brands, with a light yet creamy texture.Then cook your way through the day with your dulce de leche, from breakfast muffins, medialunas, and panqueques to cocktail-hour picadas and dinner entrees to pies, alfajores, and show-stopping layer cakes. Creamy and gently sweet, yoursquo;ll see how just a couple spoonfuls of dulce de leche enhances the flavor of a variety of foods: grains, fruits, vegetables, cheese, and even poultry. In fact, you might find it becomes a new family tradition.

Sometimes you see a new cookbook and there can only be one reaction: ldquo;Oh, my God.rdqquo;nbsp;Dulce de Lechenbsp;is just that kind of book. .nbsp;If you have a sweet tooth, or would like to develop one, then this is a book you will take to bed with you each night. Itrsq; that comfy. And important. - Huffington Post