

Paella

Alberto Herráiz

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- Paella is Spain's best-loved dish, popular the world over and perfect to cook for friends
- The definitive home-cooking manual on paella from the renowned expert, Alberto Herráiz
- Explains everything you need to know in order to cook authentic paella at home, showing the basics step by step and covering all the techniques and ingredients
- Contains more than 100 recipes for numerous varieties of paella, from the most simple to lesser-known regional variations

Alberto Herráiz was born in Castilla la Mancha, Spain, into a family of four generations of restaurateurs. After running several restaurants in Spain, he moved to Paris in 1997 to open Fogón, where he has perfected the art of paella, gaining a Michelin star in 2009.

