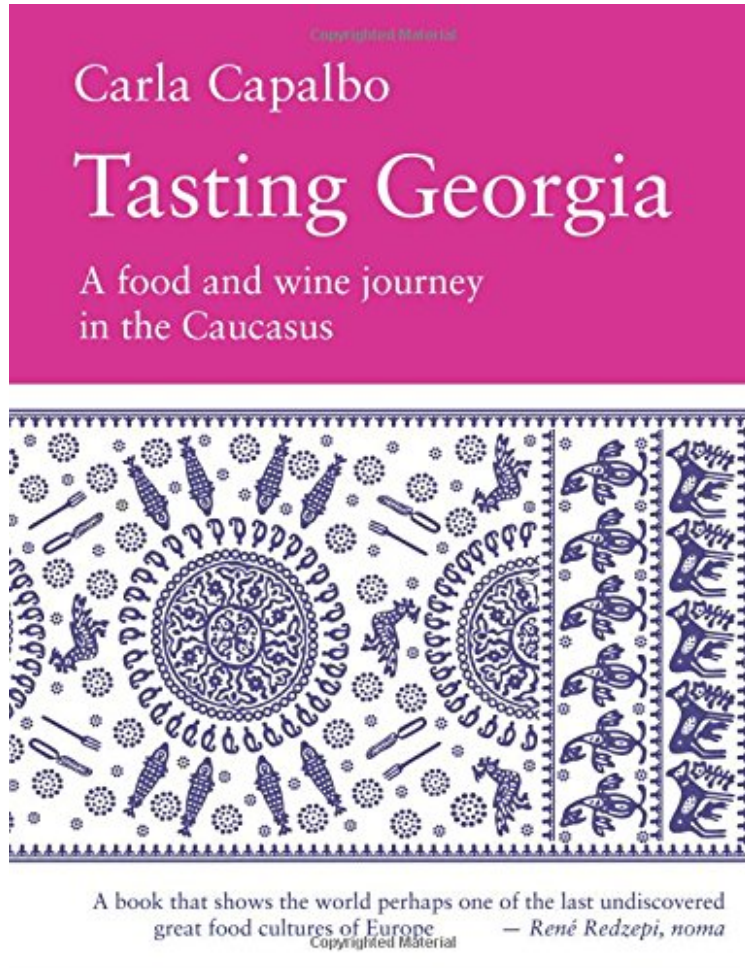


(Ebook pdf) Tasting Georgia: A Food and Wine Journey in the Caucasus

Tasting Georgia: A Food and Wine Journey in the Caucasus

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From Pallas Athene Publishers : **Tasting Georgia: A Food and Wine Journey in the Caucasus** before purchasing it in order to gage whether or not it would be worth my time, and all praised Tasting Georgia: A Food and Wine Journey in the Caucasus:

0 of 0 people found the following review helpful. Rather disappointing, and poorly organized. By L. Dumlaol spent nearly three years living in Georgia, and I am a HUGE fan of their culinary traditions. As such, I had some VERY high hopes for this book. It's not bad, just ok. I think it tries to be both a travel book and a cookbook and it does a fair job at both. The recipes seem to be the author's adaptations of Georgian classics, rather than authentic ones. The Khachapuri filling, for example is just another trendy "Google search" version of the classic recipe with totally non-Georgian cheeses. I would have much rather seen at least a nod towards Sulguni and why she chose to deviate, or at least some discussion of cheeses that are analagous. Her dough recipe also comes out a lot more voluminous than a traditional Khachapuri does. I was a bit disappointed to see beef Kharcho missing from the recipe selection, as well. As a Megrelian staple, I would have expected to see its spicy goodness included. I think the most frustrating aspect of

the book is organizational. The recipes are very difficult to find, as both the index and table of contents make finding an individual recipe very difficult. For example, Ghomi is not listed anywhere on its own, but rather, under "cornmeal." If you went to a restaurant in Georgia and had this wonderful dish, you'd spend a LOT of time trying to find it. Same with Elargi. All in all, it's ok, but I can't really give it more than that. 1 of 1 people found the following review helpful. If you're going to read one book about Georgia, this is the one. (Caution: Then you plan your trip.) By headbutler The wine world's cool kids are buzzing about Georgia. That is, the Georgia that is bordered on the North by Russia, to the South by Turkey, Armenia and Azerbaijan. If you're interested in a culture that, 8,000 years ago, gave birth to wine-making and still makes some wine by the ancient method, I have a book for you. If you're interested in visiting a country that is far off the tourist path, I have a tour guide for you. If you're a foodie who wants to try dishes you won't find in a restaurant in America, here are 70 recipes. And if you're an armchair traveler who would never go halfway around the world even to see vistas and customs unchanged for centuries, here are 400 pictures so crisp you'd swear they were photo-shopped. All of that is in what's fair to say is the only book you'll ever read about this raw countryside and its charming people: *Tasting Georgia: A Food and Wine Journey in the Caucasus*. No surprise that the author is Carla Capalbo, who has made a career of profiling overlooked regions, cuisines and wines and has, over the years, produced one classic title after another. She heard about Georgia as a child. Her mother danced under the direction of George Balanchine, whose father was a Georgian opera singer and composer. You'd love Georgia, she told Carla. The food and wine are delicious, and there are cows in the roads. Decades later, she got interested in the Georgian wine-making tradition of burying wine in large terra-cotta casks called qvevri. The wine ages naturally, with the sediment settling in the qvevri's pointed bottom. In any other country, you would say these are quaint traditions from a disappearing way of life but in Georgia they endure. In 2013, Capalbo visited Georgia. It only took a few days for me to fall in love with the people, their food, wine and culture, she says. Before she left, she knew she'd be doing a book. And why not? Meals in Georgia are social events, without a rigid course structure. Small dishes cover the table. The recipes haven't changed for centuries. They don't need to: The stars are grilled meats, vegetables garnished with herbs, nuts and spices. At the most popular restaurant in the country, found on a side road between towns, the menu soup dumplings, grilled pork, tarragon lemonade hasn't changed since 1966. And the variety of landscapes! In the mountains, shepherds bring flocks of sheep down at the end of the day and then the sheep dutifully go off to their own homes. In a 6,600-foot-high resort town, every room in the shockingly affordable hotel has a view of the mountains. At a wine house near the Black Sea, you have lunch in the garden under a canopy. Georgia's culture stands everything we know on its head. To turn the pages of this book is an unsettling pleasure you go back to a time of small family farms, people who know one another all their lives, and a definition of news that involves events no more than a valley away. If I could just time-travel 3 of 4 people found the following review helpful. The Best Georgian Cookbook Ever Written By B. Kemper As someone who has been to Georgia five times, photographed its landscapes, and written about its food for a number of publications, I can say without hesitation that this is the best book to ever be written in English about Georgian food culture. It's a catch-all compendium of recipes, history, profiles, restaurant guides, and more... Like the Lonely Planet for food lovers, with mouth-watering recipes (from "duck with blackberry sauce" to "roast village chicken with hazelnut-coriander paste" to "beet-green bread") and gorgeous color photography. For those interested in Georgia's burgeoning "nouveau" food scene, *Tasting Georgia* is also an up-to-date who's who of the country's food intelligentsia. Equally at home on the kitchen shelf and coffee table, *Tasting Georgia* features stirring images and poignant stories presented with humility and intimacy, typical of Capalbo. Let the recipe/photo/person/food speak for itself. Bravo to a master work three years in the making. This book is exactly what the world needed to understand this enigmatic cuisine.

Winner of the prestigious Andre Simon Award explores Georgia's culinary traditions. Nestled between the Caucasus Mountains and the Black Sea, and with a climate similar to the Mediterranean's, Georgia has colorful, delicious food. Vegetables blended with walnuts and vibrant herbs, subtly spiced meat stews and home-baked pies like the irresistible cheese-filled khachapuri are served at generous tables all over the country. Georgia is also one of the world's oldest winemaking areas, with wines traditionally made in qvevri: large clay jars buried in the ground. Award-winning food writer and photographer Capalbo has traveled around Georgia collecting recipes and gathering stories from food and winemakers in this stunning but little-known country. The beautifully illustrated book is both a cookbook and a cultural guide to the personal, artisan-made foods and wines that make Georgia such a special place on the world's gastronomic map.

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stories from food and winemakers in this stunning but little-known country. The beautifully illustrated book is both a cookbook and a cultural guide to the personal, artisan-made foods and wines that make Georgia such a special place on the world's gastronomic map. About the Author Carla Capalbo has written 14 books on food and wine. Her last book *Collio: Fine Wines and Foods from Italy's North-east* won the prestigious Andr Simon Award for best wine book.