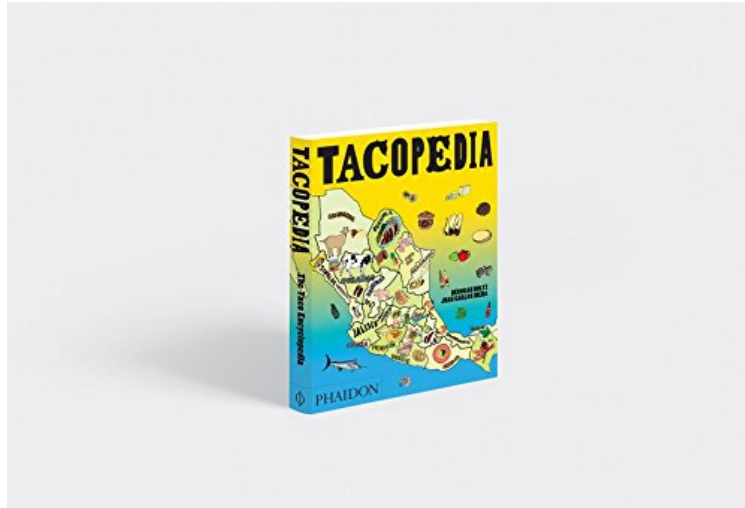


Tacopedia

Deborah Holtz, Juan Carlos Mena, Ren Redzepi
*ePub | *DOC | audiobook | ebooks | Download PDF*



DOWNLOAD



READ ONLINE

#49629 in Books 2015-09-28 Original language: English PDF # 1 10.00 x 1.13 x 7.75l, .0 Binding: Flexibound 318 pages | File size: 40.Mb

Deborah Holtz, Juan Carlos Mena, Ren Redzepi : Tacopedia before purchasing it in order to gauge whether or not it would be worth my time, and all praised Tacopedia:

46 of 51 people found the following review helpful. funny illustrations, interviews By CharI so very badly want to give this book five stars. It's the closest any book could ever come to explaining Mexican taco culture to an outsider, in all its informal, hyper-local, insanely delicious diversity and variety. I've learned about tacos I never heard about even when I lived there, and there are interviews, quotes, and even social media posts from taco fanatics and chefs that bring deep dimension to the taco. It's loaded with cartoons, maps, funny illustrations, interviews, and other errata that's just delightful. Representative recipes are included, too. It's a fond, rich book-length love letter to a food and its surrounding culture that I love too, and it's inspired me to go on a weeklong taco binge of epic proportions. I wouldn't even necessarily call it a cookbook, as most of its running length is essays, profiles, and description rather than recipes. However, there are two major demerits. - The book is cheap. Dull, rough stock, an odd, floppy cover, and construction that doesn't inspire confidence. It's a damned shame that this didn't come with a hard cover and wasn't printed on the glossy stock that its vibrant colors, cartoons, and photography demand. This is the sort of paper novels and so on are printed on - and not the nice first-run hardcovers, but more like that of a paperback. This is a book that will never be used in the kitchen. because a grease splot would soak through the next five pages. - The recipes are hit or miss: Many of the included recipes skip steps, assume familiarity with Mexican techniques, and vaguely mention techniques that many Americans will not know. I've been cooking this stuff for years, but a newbie Mexican chef would be up a creek with many of the recipes. This book has so much content that's not recipes that this matters less than it might in a book that was primarily a cookbook, but it's still disappointing. That said, the book is still worth every penny; it's a true delight, to be savored like a novel. It's just that it'd be worth every penny of \$5-7 more too, if that'd buy paper stock worth a damn and a hard cover. I can overlook the recipes, but the construction lops off a star. Also: I want the Tacografia map as a poster-size print to frame on my kitchen wall. 0 of 0 people found the following review helpful. Pages need more girth! Delightful read! By melissabgmini I love love love this book but I gave it four stars because the pages are SUPER thin! Like phone book quality. Do not give to a teenager or sloppy

adult... If you get one splash of sauce on your book while enjoying a recipe that's it! I didn't do this and luckily both people I gifted the book to are very clean cookers and love tacos! Fabulous book, just wish the pages were with more girth. 17 of 19 people found the following review helpful. Kind of messy design and printed on super cheap stock By S. Ford Just got it. Kind of messy design and printed on super cheap stock. But this sprawling hot mess of a book is, so far, a very enjoyable read. Wish they had used more Mexican Spanish terms for various items like equipment and ingredients. In spite of my criticisms, those involved (writer, editor, translator, etc.) have done a great job on what must have been a massive project.

Tacopedia is an encyclopaedic tribute to the vibrancy of Mexican taco culture. Explore one of Mexico's most popular culinary traditions through 100 recipes accompanied by interviews, street and food photography, illustrations, graphics, and maps that bring the full story behind each taco to life. Tacopedia's highly graphic style will appeal to hip taco lovers, food truck enthusiasts, and serious followers of Mexican cuisine, both young, and young at heart. Features: Forward by internationally renowned chef Ren Redzepi. 100 authentic recipes adapted from the Mexican best-seller from fillings and tortillas to salsas and sauces. Illustrated with 250 photographs, and accompanied by interviews, stories, illustrations, graphics, maps, and more that bring the vibrancy of the taco, and its homeland, to life.

"Everything you ever wanted to know and more about the beloved taco." TODAY Show "A one-stop shop for everything you would want and need to know about tacos." Latin Times "Que Rico! The where, what and how of a Mexican staple." Travel Leisure "Epic... an essential read." LA Weekly "Contains the secrets and origins of popular Mexican foods." BBC News "everything anyone might ever need to know about tacos" Eater.com "the obsessive, comprehensive guide to Mexico's taco culture... vibrantly designed." Eater.com "Tacopedia is the book you need to read" Trend Hunter "Tacos aren't my favorite, but this did make me want to eat Mexican food" The New York Times Style Magazine "a mouth-watering tour of Mexico's taco culture... Tacopedia doesn't just teach the reader to appreciate the taco - it makes them hungry, too" NPR "Phaidon's definitive taco manual" The Huffington Post "After reading Tacopedia, we fell in love again, too" LA Weekly "Tacopedia is ideal for food lovers, cooks, and anyone interested in Mexican culture" Tastebook "While there are many excellent books about Mexican cuisine, nothing comes close to the Tacopedia when it comes to tacos. ...a pure joy to read" Food Crafters "stunning photographs... everything you need to know about this Mexican staple" Sphere "if you love tacos, or know somebody who does...pick up a copy of this book. It's pretty awesome" The Manual "Sandwiches are just a poor relation to tasty Mexican tacos... If you think several hundred pages of taco wordage is overkill then you have not been eating the right tacos" The Independent "Tacopedia' has captured the imagination of some of the world's top chefs... Described as the ultimate reference on taco culture, Tacopedia lives up to its description. ...indispensable... Every image adds to the story of the taco... The book's paperback nature emphasizes that it should be used, not shown off" Restaurant "brilliant, exhaustive and epic, the only guide you'll ever need to Mexican hand-held heaven ...delicious. A masa-scented masterpiece" Mail on Sunday "A wonderful encyclopedia of tacos." NPR Pop Culture Happy Hour "It's got just about every scrap of information you might want on tacos. But while it's encyclopedic in that sense, it's certainly not dull... There's history, there are restaurant recommendations, and the book is stuffed with facts like an overfilled tortilla. But most of all there is fun. The book even features an illustrated guide on how to eat a taco." Bloomberg.com "Wildly inspiring and easy to use, this compendium of recipes (plus fun maps and food photography) covers every aspect of making what has to be the greatest foods on earth." GOOP About the Author Deborah Holtz is the Director of Trilce Ediciones publishers in Mexico. Juan Carlos Mena teaches design at the Universidad Iberoamericana at Santa Fe Ciudad de Mexico.