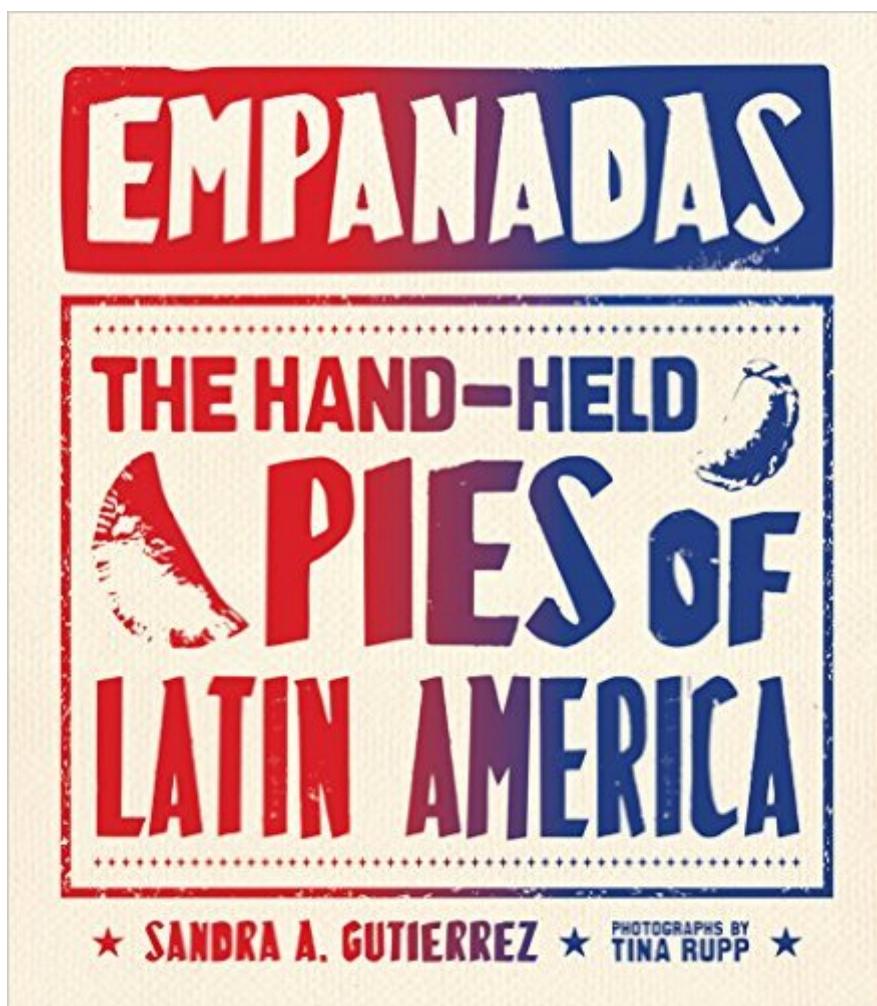


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# Empanadas: The Hand-Held Pies Of Latin America



## **Synopsis**

Found from New York to Los Angeles, from Mexico to Brazil and into the Latin Caribbean, empanadas are the most widely eaten hand-held pies in the world. They can be filled with a marvelous array of ingredients featuring simple, vibrant flavors and can make a perfect snack, everyday meal, decadent dessert, or great party fare. Empanadas offers a collection of the most delicious recipes and essential tips on creating the perfect mini pie for any occasion, from Argentinian cheesy spinach empanadas, crispy Mexican chorizo and potato pies with tomatillo salsa, and flaky Brazilian shrimp and tomato empanadas to Costa Rican empanaditas stuffed with gooey pineapple jam. With an introduction on the history of empanadas, a lesson on dough types and folding techniques, 60 succulent recipes, and mouthwatering color photographs throughout, Empanadas is a beautiful, practical, and definitive guide to making, serving, and enjoying everyone's favorite hand-held pie.

## **Book Information**

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## **Customer Reviews**

There are so many great recipes in this book from dinner to dessert! The only empanadas I knew of growing up were sweet / dessert type empanadas and it wasn't until I visited Colombia earlier this year that I fell in love with the meat filled / dinner type empanadas. So you're telling me I can have empanadas for dinner AND for dessert?! YAY!! I love that the author details how to make the different types of dough in the early pages of the book and then refers back to those pages as the book progresses as to avoid getting repetitive. There are lots of beautiful photos in the book (great quality, composition, lighting - I am a photographer so I really appreciate a well taken photograph)

although I really wish there was at least one photo for each recipe. Not a big deal, I think most cookbooks are set-up like this where most of the recipes have photos but not all of them. The thing I loved the most was that she listed both the English AND the Spanish name of each empanada and the country from where it originates. It's really cool to know the origin from a cultural appreciation aspect. The book was well written, easy to follow, and nicely laid out. I will definitely look for more cookbooks by this author.

This book has it all! How to make the different doughs, the salsas, the different types of flours you can get. Being Latin American and having tried several of the types of empanadas, this is THE BOOK to reference for empanadas. It's beautifully written, illustrations are great too!

Received this cookbook yesterday and I couldn't be happier! Some of the recipes here are phenomenal and many of them like my mother used to make. The best thing about this cookbook is that the recipes are simple to follow and well laid out. I am once again enjoying the wonderful and tasty recipes of Latin America. Needless to say, the many cookbooks I have ordered from have inspired me to cook more and more often! In fact, I look forward everyday to the challenge of creating a new dish and to share these with family and friends. Thanks for making this a reality and for making available such wonderful cookbooks which I very highly recommend. Sincerely Yours, Joseph L. Mesa

Bought this for my husband, as we have an Argentinian friend who makes these all the time and my husband wanted to make them at home. This book has very clear instructions, provides some background on empanadas and the variety of empanadas ensures he'll never be bored making various kinds....and the rest of the family gets to enjoy the results of his ever-improving empanada-making skills. He is very happy with this cookbook.

Excellent cookbook. Well written, graphically on point and recipes that are easy to follow and produce wonderful hand pies.

Full of great recipes and "how to" for the different doughs and the history behind the pies. Loved it! I haven't made any recipes as yet, but I grew up in South Florida and have eaten many of the recipes in the book!

Delicious recipes, but these are really hard to make. Probably easy if you are used to working with dough, but I was hopeless. Made a bunch and people liked them, but I wasn't satisfied with my own work. This is of course not the author's fault. But just a warning that dang these are hard. But delicious.

This was a great book, I got this book for my daughter because she had a school a school project about empanadas and the history of them. The book is well put together and we knew exactly where to look to find what we needed!

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