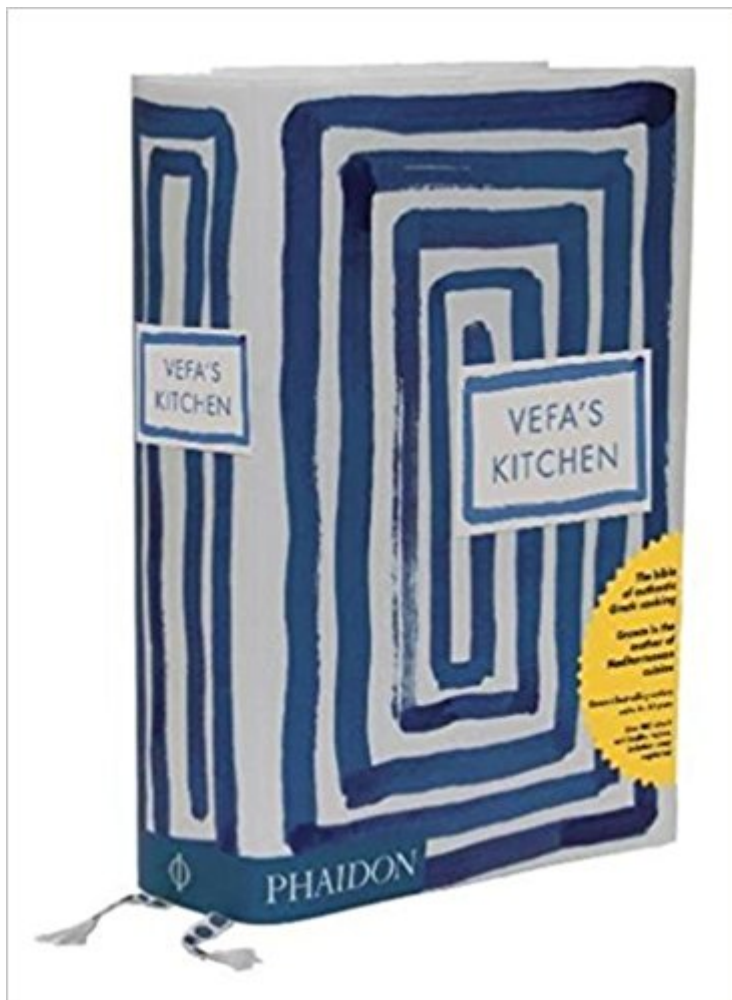


The book was found

Vefa's Kitchen



Synopsis

Featuring more than 700 straightforward and mouthwatering Greek recipes, this cookbook from a leading culinary authority in Greece offers everything from simple salads to simmered meat dishes.

Book Information

Hardcover: 704 pages

Publisher: Phaidon Press; 1st edition (May 30, 2009)

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Average Customer Review: 4.7 out of 5 stars 76 customer reviews

Best Sellers Rank: #550,908 in Books (See Top 100 in Books) #63 in [Books > Cookbooks, Food & Wine > Regional & International > European > Greek](#) #43773 in [Books > Teens](#)

Customer Reviews

Alexiadou, a chef well-regarded in Greece for her books and TV series, has compiled recipes from every corner of the country, for every section of the menu, beginning with a delightful array of mezedes such as wine-steamed mussels and fava bean croquettes, then going through soups and salads, pasta, fish and shellfish, all kinds of meats, and baked goods. Though she certainly includes classics like pastitsio, spanakopita and baklava, Alexiadou's selections overall demonstrate the breadth and depth of Greek cookery with entries such as duckling with kumquats, pumpkin fritters and tangerine flutes. She opens with a brief tour of Greece's main regions and their specialties, but the focus is more on cooking than chatting; a concise section offering historical tidbits and general instructions opens each chapter, and many recipes close with serving and presentation tips. Alexiadou's aim is to provide a wide assortment of authentically Greek dishes, bringing the country to life through the recipes' varied ingredients rather than through prose. Some of the ingredients, like colocasia, or sheep's milk, will be harder for the home cook to obtain than others, but anyone seriously interested in learning the full repertoire of Greek cooking will be willing to make the effort, just as they will want this book. (May) Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

"Lovely and well written... Phaidon has produced the authoritative tome on Greek cookery."-The

Bookseller "Greek cookbook writer, TV presenter and chef Vefa Alexiadou has collected hundreds of recipes from all over Greece."-The Observer "Bulges with traditional recipes collected from all over Greece."-The Daily Telegraph magazine "Bound to become a contemporary classic... Will have you whipping up moussaka in no time. Thomas Cook magazine "The book's a stunner, beautifully designed, and should give hours of pleasure of page-flicking joy and cooking pleasure to anyone who appreciates real Greek food."-Time Out

I love this book! Pictured below: 1) I adore Moussaka, but had never made one before. It was absolutely delicious, and although an investment in time, it was a relaxing, easy recipe. And the high produce content is a nice surprise. 6 servings had 4 pounds of eggplant in it, and without a trace of bitterness. p419. 2) The Manitaria Sti Skara Me Vinegret (broiled mushrooms with vinaigrette) was fabulous and very different. There was orange juice in it. I took some liberties with the mushroom variety for aesthetics. p73. 3) Hirino Me Piperies (Pork with Peppers from Florida) p386. Wow! This may be my favorite! The pork shoulder melts into all the spiced onions and garlic, creating the richest dish, and the sweet, velvety peppers give it the perfect punch. I have so many more flagged to try, and I can't wait!

If you just buy one Greek cookbook, make it this one. There is really no reason to own another one. My family is fourth generation Greek restaurant owners, and I cannot flaw the book or the recipes. It will turn out exactly as she says if you follow it closely.

The recipes I have tried I love. I got this book when I was just back from a trip to Greece, and this kept the entire experience alive. The taste is very authentic and varied. I am afraid, however, that I am not that much of a cook and have used it less as my vacation experience wanes. It is a very large and heavy recipe book with lots of goodies to offer, but you might want to make sure you are really going to use it a lot before you invest. If you are more of a cook than I am, you will love it.

It's COMPLETE Greek cookbook. Recipes are written with complete instructions. My first came out perfect yesterday! I highly recommend as my Doctor said for me to eat Med Diet to lose fat. This is cheaper to prepare than your average American dishes. They don't eat meat as much as we do. I love the seasonings, very tasty vegetable dishes. Yogurt, low fat cheese like parmesan used sparingly. I'm totally sold. The dishes are not hard to prepare.

I forgot to write a review on this wonderful Greek cookbook. I used to live in Greece, on Crete, and love the food! I can verify that Vefa's recipes are both authentic, easy to prepare and very good! I have made a few different recipes from the cookbook and have been very pleased. I look forward to trying more!

Wow! This is much bigger than I was prepared for ... Receipts are easy to follow and delicious made my favorite Greek soup and was not disappointed. My favorite bonus feature ... Three built in ribbon makers! This makes menu planning much easier. Recommend for anyone wanting to learn how to prepare Greek food right!

very good book. recipe for things like lentil soup (fakes) are just the way my mom makes them! has just about every recipe I can think of from my childhood with exact measurements (which suit me better than my ma's recipe which is basically played by ear!)

I've been testing the recipes weekly -- truly authentic tastes. And so healthy!

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