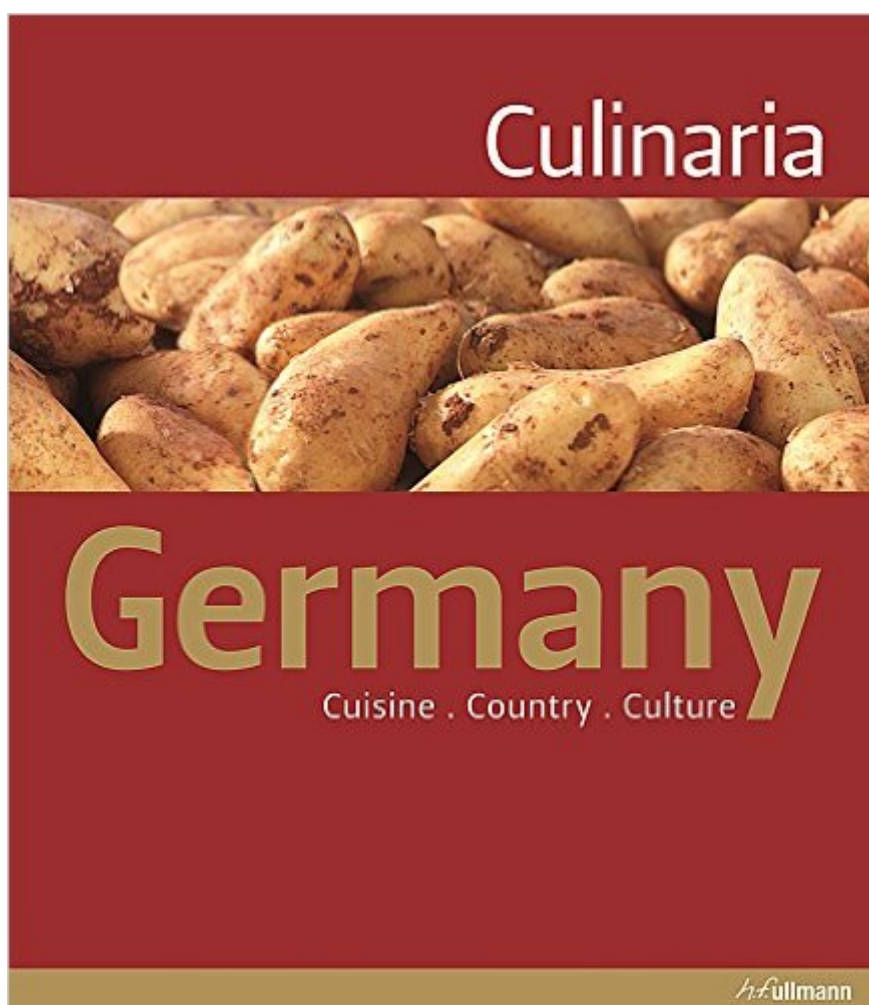


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# Culinaria Germany



## Synopsis

Culinaria Germany invites the reader to venture a look into German cooking pots. Whether freshly caught Matjes from the North, Rheinischer Sauerbraten, or original Swabian Maultaschen, this book's authentic recipes, covering the full range of regional and national specialties, and its wealth of background information, can stir the heart of even the most culinary-spoiled reader. Take a look at just how hearty, sophisticated, or sweet German cuisine can be.

## Book Information

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## Customer Reviews

As far as recipes and information goes, the 2 versions are exactly the same, but they differ significantly in layout, the relaunch versions have:- bigger text in arial- greater line spacing- pages and text boxes with coloured backgrounds are now gone- some recipes have new updated pictures- general layout is less condensed Overall it is a more open an airy format, but personally reading arial is painful when there are large amounts of text. It is definately a better book than the original for vision impaired. So if you own the original and are expecting anything new, there is no need to buy this. If you are new to the series then congratulations on buying a terrific cookbook.

Anyone who's read reviews of German cookbooks has seen my name frequently. I own just about every English-language cookbook about the cuisine that I could lay my hands on, and a few written in German, too. Culinaria: Germany has fast become a favorite book in our household... but it's more likely to be filed on the "foodie" shelf than among the cookbooks. That's not to say that there are few recipes, or that they're bad ones. There are probably around a hundred regional dishes,

from saurbraten to "rat's tails" to liver dumplings to Gugelhupf. They're poorly indexed, and the text is so small that it'd be unreadable during the frenzy of cooking a full meal, but they're there. However, if you're going mainly for instructions for "what shall I make for dinner tonight?" there are several better, more exhaustive collections of recipes. (I'd probably start with The New German Cookbook or Spoonfuls of Germany.) Where this book excels is as a compendium of German food culture. It is a huge book, chock full of information -- organized primarily by region -- about the history of beer making, the story behind "pipe men pastries" (which I'd never heard of, before), the varieties of apples grown in Lower Saxony. These aren't short passages, either: they are multi-page essays, lavishly photographed. Gorgeous book. Highly recommended.

I can not say anymore than the other reviewers have, so I will make it short. Stunning history of the foods of Germany and gorgeous pictures of the culture and country. There is a photo for every dish in here! Nice. But the print.... Tiny... I mean almost microscopic tiny. You need lots of light to read the words and some patience. It is a five star book, but the PRINT IS SO SMALL. Still, a journey that one will never forget.

"Culinaria Germany" is a great resource for anybody interested in German food. However don't expect just an ordinary recipe collection. This book is much more than that. The authors divided the book in 16 chapters- one for each of the 16 German states. Every chapter explores the food history and traditions of that particular state and features its most popular recipes. Some of my favorite recipes include: Koenigsberg Meatballs, Potato dumplings, Kasseler with Sauerkraut, Soleier (Pickled eggs), Baumkuchen squares, Kaiserschmarn and Doughnuts. The authors also do a great job explaining different main ingredients, thus making it a delight for beginning as well as experienced cooks. "Culinaria Germany" is illustrated with many detailed pictures of food and people. Granted some of the pictures of the actual Germans are a little dated but that's what gives this book even more charm. Overall a great addition for your cookbook collection.

This book is a good read. It divides up Germany by state and provides recipes and culture background for each region. If you are interested in exploring your German Heritage this is a nice reference book. It focuses more on traditional food versus modern German cooking.

[...] From north to south in Germany, this book gives clear and concise explanations of the history and preparation of various German foods. EVERY foodie should have this volume! Many BORDERS

bookstores have this volume available for just \$9.99 - be careful before you order it online! This is just one volume of the whole CULINARIA series - all of which are worth reading! The CULINARIA series is far more than a cookbook - these books explain, in detail, the cuisine of the country in question (Germany, France, Spain, Italy, ETC.) Anyone who is seriously in understanding a particular country's cuisine should own these books!

My husband and I were given the German edition of this book by a friend from Germany. When I found out there was an English translation, I checked it out, and it absolutely amazed me. Even if you never end up cooking any of the dishes, the sections about the 16 states of Germany and the wonderful photographs are reason enough to buy the book. We now own both the German and the English edition as well as another volume from the Culinaria series and highly recommend all of them.

I love this book. Even before I used it for a single recipe, I think I went through it several times just taking in all of the pictures! If you really want to get to know where each recipes come from, what they raise for livestock in a particular area, or what kinds of cheese are made in a region, this book will tell you everything you will want to know. Plus, if you love cabbage and potatoes like I do, this book will keep you busy and entertained (and full) for years!

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