

rick stein mediterranean recipes

Rick Stein Mediterranean Recipes

Rick Stein, renowned chef and culinary explorer, has built a reputation for celebrating the vibrant and diverse flavors of the Mediterranean. His Mediterranean recipes encapsulate the essence of coastal cuisines, blending fresh ingredients, bold spices, and traditional techniques to create dishes that are both comforting and exciting. Whether you're a seasoned home cook or an aspiring chef, exploring Rick Stein's Mediterranean recipes offers a delightful journey through the sun-soaked regions of Southern Europe, North Africa, and the Middle East. In this comprehensive guide, we delve into some of his most popular recipes, cooking techniques, and tips for bringing the Mediterranean magic into your kitchen.

Understanding Rick Stein's Approach to Mediterranean Cooking

Before diving into specific recipes, it's essential to appreciate Rick Stein's culinary philosophy. His approach emphasizes:

Fresh, Quality Ingredients

- Emphasis on seasonal produce
- Use of local seafood and meats
- Incorporation of authentic herbs and spices

Simple, Authentic Techniques

- Minimalist cooking to enhance natural flavors
- Slow braising and grilling
- Emphasis on marinades and dressings

Regional Diversity

- Recipes from Spain, Italy, Greece, Morocco, Turkey, and more
- Fusion of flavors and cooking styles

By understanding these principles, home cooks can better replicate Stein's Mediterranean culinary style.

Popular Rick Stein Mediterranean Recipes

Here's a curated selection of some of the most beloved recipes from Rick Stein's Mediterranean

repertoire. These dishes highlight the diversity and richness of the region's cuisine.

1. Spanish Seafood Paella

A quintessential Mediterranean dish, Stein's paella exemplifies the perfect harmony of saffron-infused rice and fresh seafood.

Ingredients:

- Olive oil
- Chopped onion
- Red pepper, sliced
- Garlic cloves, minced
- Short-grain rice (e.g., Bomba)
- Saffron threads
- Chopped tomatoes
- Seafood mix (mussels, clams, shrimps, squid)
- Chicken thighs (optional)
- Fresh parsley
- Lemon wedges

Preparation Steps:

1. Heat olive oil in a wide pan; sauté onion, red pepper, and garlic until soft.
2. Add rice and toast briefly, then stir in saffron dissolved in a little warm water.
3. Mix in tomatoes and cook for a few minutes.
4. Add hot broth gradually, letting rice absorb liquid between additions.
5. Incorporate seafood and chicken (if using), cooking until seafood opens and rice is tender.
6. Garnish with chopped parsley and serve with lemon wedges.

2. Greek Lamb Souvlaki with Tzatziki

A classic Greek dish, perfect for grilling and sharing, featuring marinated lamb skewers paired with creamy yogurt sauce.

Ingredients:

- Lamb loin or shoulder, cut into cubes
- Olive oil
- Juice of lemon
- Garlic, minced
- Oregano and thyme
- Salt and pepper
- Wooden skewers, soaked in water

For the Tzatziki:

- Greek yogurt
- Cucumber, grated and drained
- Garlic, minced
- Fresh dill or mint
- Olive oil
- Juice of lemon
- Salt

Preparation Steps:

1. Marinate lamb cubes in olive oil, lemon juice, garlic, herbs, salt, and pepper for at least 2 hours.
2. Thread lamb onto skewers.

3. Grill over medium-high heat until cooked to desired doneness.
4. Prepare tzatziki by mixing yogurt, cucumber, garlic, herbs, lemon juice, and olive oil.
5. Serve skewers alongside tzatziki, pita bread, and fresh salad.

3. Italian Eggplant Parmesan

A comforting vegetarian dish that highlights the Mediterranean love for baked vegetables and cheese.

Ingredients:

- Eggplants, sliced into rounds
- Olive oil
- Tomato sauce
- Mozzarella and Parmesan cheese
- Fresh basil
- Breadcrumbs
- Eggs for coating
- Salt and pepper

Preparation Steps:

1. Dip eggplant slices in beaten eggs, then coat with breadcrumbs.
2. Fry or bake until golden.
3. Layer eggplant slices in a baking dish with tomato sauce and cheese.
4. Repeat layers, finishing with cheese on top.
5. Bake until bubbly and golden brown.
6. Garnish with basil and serve hot.

Essential Techniques for Cooking Rick Stein's Mediterranean Recipes

Mastering certain techniques can elevate your cooking and help you achieve authentic flavors.

1. Using Fresh Herbs and Spices

- Incorporate herbs like basil, oregano, thyme, dill, and mint generously.
- Use saffron sparingly but thoughtfully to impart depth.

2. Proper Seafood Preparation

- Always buy fresh, high-quality seafood.
- Clean and prepare seafood properly to avoid overpowering flavors.

3. Balancing Flavors

- Combine acidity (lemon, vinegar) with richness (olive oil, cheese).
- Season gradually and taste as you go.

4. Cooking Techniques

- Use quick grilling for meats and vegetables.
- Simmer sauces gently to preserve delicate flavors.
- Layer flavors through marinades and slow cooking.

Tips for Recreating Mediterranean Flavors at Home

To bring Rick Stein's Mediterranean recipes to life, consider these practical tips:

1. **Invest in Quality Ingredients:** Fresh herbs, good olive oil, and fresh seafood make a significant difference.
2. **Don't Overcomplicate:** Focus on simple recipes that highlight natural flavors.
3. **Use Authentic Spices:** Saffron, sumac, paprika, and cumin add genuine regional character.
4. **Cook with Passion:** Take your time and enjoy the process.
5. **Pair with Regional Wines or Beverages:** A glass of Rioja or Greek white complements these dishes beautifully.

Conclusion: Embracing the Mediterranean Spirit with Rick Stein's Recipes

Rick Stein's Mediterranean recipes offer a delicious gateway into the diverse flavors of the region. From the vibrant seafood paella of Spain to the hearty eggplant Parmesan of Italy and the flavorful lamb souvlaki of Greece, each dish reflects a commitment to authenticity and simplicity. By understanding the core ingredients and techniques outlined in his recipes, home cooks can craft memorable meals that transport diners to the sun-drenched coasts of the Mediterranean. Whether you're planning a casual weeknight dinner or a festive gathering, these recipes provide a perfect balance of taste, tradition, and culinary adventure. So, gather your ingredients, embrace the flavors, and let Rick Stein guide you on a Mediterranean culinary journey right in your own kitchen.

Frequently Asked Questions

What are some popular Mediterranean recipes by Rick Stein that I can try at home?

Rick Stein offers a variety of Mediterranean-inspired recipes such as grilled seafood platters, lemon and herb roasted chicken, and vibrant vegetable salads. His recipes emphasize fresh ingredients and bold flavors characteristic of the Mediterranean diet.

How does Rick Stein incorporate authentic Mediterranean flavors into his recipes?

Rick Stein uses traditional herbs, spices, and cooking techniques from the Mediterranean region, such as olive oil, garlic, lemon, and fresh herbs like oregano and basil, to create authentic and flavorful dishes.

Are there any vegetarian Mediterranean recipes by Rick Stein suitable for a family dinner?

Yes, Rick Stein has several vegetarian Mediterranean recipes, including roasted vegetable tarts, stuffed peppers with rice and herbs, and Mediterranean vegetable couscous, perfect for family meals and packed with flavor.

Can I find quick Mediterranean recipes from Rick Stein for weeknight dinners?

Absolutely! Rick Stein offers quick and easy Mediterranean recipes like grilled fish with lemon and herbs, quick tomato and basil pasta, and simple mezze platters that can be prepared in under 30 minutes.

Where can I find Rick Stein's Mediterranean recipes or cookbooks for detailed instructions?

You can find Rick Stein's Mediterranean recipes in his cookbooks such as 'Rick Stein's Mediterranean Escapes' and on his official website, where he shares recipes, cooking tips, and sometimes video tutorials.

Additional Resources

Rick Stein Mediterranean Recipes: A Culinary Journey Through the Heart of the Mediterranean

Embarking on a culinary adventure through the Mediterranean with Rick Stein's recipes is akin to opening a treasure chest of flavors, textures, and vibrant colors. Renowned for his expertise in seafood and regional dishes, Rick Stein's Mediterranean collection offers a comprehensive guide to mastering the authentic tastes from the sun-drenched coasts of Spain, France, Italy, Greece, Turkey, and beyond. Whether you're a seasoned home cook or an enthusiastic beginner, these recipes are designed to inspire, educate, and elevate your cooking repertoire.

In this detailed review, we will explore the essence of Rick Stein's Mediterranean recipes, uncovering the techniques, ingredients, and cultural stories behind each dish. From the simplicity of a Greek salad to the complexity of Provençal ratatouille, this exploration aims to deepen your appreciation for Mediterranean cuisine and provide practical insights to help you recreate these dishes in your own kitchen.

Understanding Rick Stein's Approach to Mediterranean Cuisine

Rick Stein's culinary philosophy centers around respecting regional ingredients, embracing traditional techniques, and highlighting the natural flavors of the Mediterranean. His approach involves:

- **Simplicity and Freshness:** Most recipes emphasize fresh produce, herbs, and seafood, allowing the ingredients to shine without overcomplication.
- **Regional Authenticity:** Each dish is rooted in its local tradition, often inspired by Stein's travels and personal experiences.
- **Seasonality:** Many recipes are adaptable to seasonal ingredients, ensuring optimal flavor and availability.
- **Cooking Techniques:** Stein employs straightforward methods like grilling, roasting, poaching, and slow simmering, making complex flavors accessible.

This balanced approach makes Mediterranean cooking approachable yet sophisticated, perfect for home cooks eager to explore the region's rich culinary landscape.

Key Ingredients in Rick Stein's Mediterranean Recipes

A fundamental aspect of Stein's recipes is the use of authentic ingredients that capture the essence of the Mediterranean. Some staples include:

Seafood

- Fresh fish (brill, sea bass, sardines, anchovies)
- Shellfish (mussels, clams, prawns)
- Octopus and squid

Vegetables

- Eggplants, courgettes, peppers, tomatoes
- Onions, garlic, leeks
- Leafy greens like spinach and chard

Herbs and Spices

- Basil, oregano, thyme, rosemary
- Parsley, mint
- Saffron, paprika, sumac

Oils and Condiments

- Extra virgin olive oil (a cornerstone)
- Lemon juice and zest
- Anchovy fillets, capers, olives

Grains and Legumes

- Couscous, rice, lentils, chickpeas

By prioritizing these ingredients—preferably local, seasonal, and high-quality—Stein ensures each dish maintains its authentic character.

Highlight Recipes from Rick Stein's Mediterranean Collection

Below, we delve into some of the most iconic and beloved recipes from Stein's Mediterranean repertoire, analyzing their preparation, cultural background, and tips for success.

1. Provençal Ratatouille

Overview: A vegetable medley that embodies the flavors of Provence, ratatouille is a slow-cooked, hearty dish bursting with tomato, zucchini, peppers, eggplant, and herbs.

Key Techniques:

- Sauté each vegetable separately to develop depth.
- Use a gentle simmer to meld flavors without overcooking.
- Finish with fresh herbs and a splash of olive oil.

Tips for Success:

- Use ripe, seasonal vegetables.
- Serve hot or at room temperature, accompanied by crusty bread or as a side.
- It can be made in advance, allowing flavors to deepen.

2. Spanish Seafood Paella

Overview: A quintessential Spanish dish that combines saffron-infused rice with an array of seafood, often cooked in a wide, shallow pan known as a “paellera.”

Key Techniques:

- Sauté sofrito (onions, garlic, peppers).
- Toast the rice briefly before adding saffron-infused broth.
- Arrange seafood on top during the final stages to prevent overcooking.

Tips for Success:

- Use short-grain rice (like Bomba or Arborio).
- Do not stir after adding rice to develop a desirable socarrat (crispy bottom).
- Incorporate shellfish and fish for a varied texture.

3. Greek Lemon Chicken with Potatoes

Overview: A simple, flavorful dish featuring chicken and potatoes roasted with lemon, herbs, and olive oil, embodying Greek comfort food.

Key Techniques:

- Marinate chicken with lemon juice, garlic, oregano, and olive oil.
- Roast with potatoes until tender and slightly caramelized.
- Garnish with fresh herbs before serving.

Tips for Success:

- Use bone-in, skin-on chicken for flavor.
- Squeeze fresh lemon over before serving.
- Pair with a crisp Greek salad for a complete meal.

4. Italian Caponata

Overview: A Sicilian eggplant relish combining sweet and sour flavors through vinegar and capers, served as an antipasto or side dish.

Key Techniques:

- Sauté diced eggplant, celery, onions, and bell peppers.
- Add tomato paste, olives, capers, and vinegar.
- Simmer until flavors meld.

Tips for Success:

- Let it cool before serving to allow flavors to develop.
- It improves overnight and can be stored for days.
- Serve with crusty bread or as a topping for grilled fish.

5. Turkish Mezze Platter

Overview: An assortment of small dishes showcasing the diverse flavors of Turkey, including hummus, baba ganoush, stuffed grape leaves, and marinated olives.

Key Techniques:

- Prepare dips like hummus and baba ganoush with fresh, high-quality ingredients.
- Stuff grape leaves with seasoned rice and herbs.
- Marinate vegetables and olives for added flavor.

Tips for Success:

- Use fresh herbs and good-quality olive oil.
- Arrange attractively for sharing.
- Incorporate regional spices like sumac and cumin for authentic taste.

Cooking Tips and Techniques for Mediterranean Recipes

Mastering Rick Stein's recipes requires understanding some core techniques and tips:

- Use Quality Olive Oil: It's the backbone of Mediterranean cooking—use extra virgin for dressings, finishing, and light sautés.
- Season Gradually: Build layers of flavor with herbs, salt, and acidity, tasting as you go.
- Balance Flavors: Sweetness from roasted vegetables, acidity from lemon or vinegar, and saltiness from capers or olives should harmonize.
- Cook Seafood Properly: Seafood cooks quickly; overcooking leads to toughness. Use visual cues like

color change or opacity.

- Embrace Simplicity: Often, fewer ingredients and gentle cooking produce the most authentic flavors.

Adapting Rick Stein's Recipes for Modern Kitchens

While Rick Stein's Mediterranean recipes are rooted in tradition, they are highly adaptable to contemporary lifestyles:

- Meal Prep: Many dishes, like ratatouille and mezze platters, can be prepared in advance.
- Vegetarian and Vegan Variations: Swap seafood or meat for vegetables or plant-based proteins.
- Ingredient Substitutions: Use available seasonal produce or pantry staples when necessary.
- Healthier Options: Opt for grilling, baking, or steaming to reduce fat content.

Conclusion: Embracing the Mediterranean Spirit

Rick Stein's Mediterranean recipes serve as a flavorful passport to some of the world's most celebrated culinary regions. Through his approachable techniques and emphasis on authentic ingredients, Stein invites home cooks to experience the joy and diversity of Mediterranean cuisine. Whether you're crafting a simple Greek salad, a hearty Spanish paella, or an aromatic Turkish mezze, these recipes encourage you to embrace fresh ingredients, respect regional traditions, and enjoy the process of creating vibrant, nourishing meals.

Incorporating Rick Stein's Mediterranean recipes into your cooking repertoire not only expands your culinary skills but also connects you to a culture that values community, celebration, and the pure pleasure of good food. So gather your ingredients, set your table, and embark on this delicious journey—your taste buds will thank you.

[Rick Stein Mediterranean Recipes](#)

rick stein mediterranean recipes: *Rick Stein's Mediterranean Escapes* Rick Stein, 2012-08-21 Approach the Mediterranean Sea from any direction and you know you've entered a different world. Rick Stein's culinary odyssey takes in both the islands and coast of this remarkable region. Travelling often by public ferry boat, and encountering extraordinary people along the way, Rick has sought out the very best of the region's food. This is a land where culinary trends are looked down upon. What matters is how good the lemons are this year and who is pressing the best olive oil. Rick's pick of more than 100 recipes includes Catalan Grilled Stuffed Mussels, Feta and Mint Pastries, Puglian Fava Bean Puree, Corsican Oysters with a Pernod and Tarragon Dressing, Moroccan Chicken with Preserved Lemon and Olives, Sicilian Orange Cake and Corfiot Rice Pudding. Fully illustrated with beautiful food photography by Earl Carter and landscape

photography by Craig Easton, Rick Stein's Mediterranean is a fascinating journey into a rich and varied culinary heritage.

rick stein mediterranean recipes: *Recipes from Italy* Dana Meachen Rau, 2014-02-13 Recipes from Italy includes a variety of recipes for each meal of the day and represents different regions of the country. Information on how to read a recipe, safety in the kitchen, and daily nutritional requirements are also included. Quick tips and variations as well as considerations for dietary restrictions round out each recipe.

rick stein mediterranean recipes: *Rick Stein: From Venice to Istanbul* Rick Stein, 2015-07-30 From the mythical heart of Greece to the fruits of the Black Sea coast; from Croatian and Albanian flavours to the spices and aromas of Turkey and beyond - the cuisine of the Eastern Mediterranean is a vibrant melting pot brimming with character. Accompanying the major BBC Two series, Rick Stein: From Venice to Istanbul includes over 100 spectacular recipes discovered by Rick during his travels in the region. The ultimate mezze spread of baba ghanoush, pide bread and keftedes. Mouthwatering garlic shrimps with soft polenta. Heavenly Dalmatian fresh fig tart. Packed with stunning photography of the food and locations, and filled with Rick's passion for fresh produce and authentic cooking, this is a stunning collection of inspiring recipes to evoke the magic of the Eastern Mediterranean at home.

rick stein mediterranean recipes: *Rick Stein's Spain* Rick Stein, 2011-10-31 'I've wanted to make a series in Spain for a long time. I love Spanish food, I've been going there since I was a young boy - but until quite recently I don't think people really took the food seriously. Thanks to a handful of really dedicated Spanish chefs and a growing enthusiasm for its rugged flavours, that has all begun to change. To me the underlying point of journeying to Spain would be to discover the 'duende' in the cooking. By that I mean a sense of soul, of authenticity. The word is normally used in flamenco but I think it could be equally applied to the art of Spanish cooking because to my mind, in really good food, there is a communication between the cook and diner that amounts to art.' Rick Stein In his beautifully designed and illustrated cookbook to accompany a major BBC2, 4-part series, Rick has selected over 140 recipes that capture the authentic taste of Spain today. Spain is a country that tantalises every sense with its colourful sights, evocative music, vibrant traditions and bold cookery. Spanish cooking has a rich history, with flavours reflecting a broad range of cultural influences. Rick samples his way through the specialties and hidden treats of each region, taking in the changing landscape from the mountainous northern regions through the Spanish plains to Mediterranean beaches. With over 100 Spanish recipes and location photographs, this is an essential cookbook for food-lovers as well as a stunning culinary guide to a diverse country.

rick stein mediterranean recipes: *Rick Stein's Food Heroes* Rick Stein, 2019-03-28 Rick Stein, one of the UK's most popular and respected chefs, opens your eyes to the wealth of produce available on your doorstep with his book, Rick Stein's Food Heroes. Now available for the first time in paperback as well as hardback, this book is both an inspirational collection of recipes and a delightful celebration of British ingredients and those who create them. Rick has always encouraged us to think carefully about the food we eat, to seek out the best-quality ingredients and to cook them simply. In his accompanying TV series he travelled around Britain, searching out the best of all British produce, from bread to beer and lamb to cheese. The book contains over 100 recipes, including all those broadcast on BBC2. In addition to a host of brand new recipes (including Smoked Duck Breast Salad with New Potatoes and Fresh Raspberry Tart with Hazelnut and Coconut Pastry), Rick adds his own variations on traditional dishes, such as The Definitive Welsh Rarebit.

rick stein mediterranean recipes: *My Kitchen Table: 100 Fish and Seafood Recipes* Rick Stein, 2011-07-31 Here are Rick Stein's top 100 fish and seafood recipes from all over the world. From light meals and quick lunches, pasta, rice and noodle dishes as well food to share, there is a recipe for every level of skill and occasion. Rick Stein's passion for flavour and enthusiasm for food shine through his recipes and his unerring ability to reassure nervous cooks will make this fish cookbook an invaluable resource.

rick stein mediterranean recipes: *Rick Stein's Simple Suppers* Rick Stein, 2023-10-26 These

are my simple suppers. Recipes that are straightforward and informal - yet effortlessly delicious. The idea of supper appealed to me because it suggests an ordinary meal. When one is not trying too hard; maybe something you're going to cook in your jeans and Polo shirt, a glass of vinho verde on the worktop. Rick Stein's Simple Suppers is your new go-to cookbook. A collection of stylish, easy recipes for midweek, weekends and every eventuality in between. Chapters include: - Suppers for one: Easy croque monsieur, Steak with Chimichurri sauce - Suppers for two: Harissa lamb steak with chickpea mash, Aubergine braised with soy & ginger - Suppers with friends: Pilaf with buttermilk chicken & pomegranate, Puff pastry fish pie - Fast suppers: Sweet potato, chorizo & sweetcorn tacos, Baked portobello mushrooms with Dolcelatte & walnuts - One-pot suppers: Coconut prawn curry, Wild garlic & broad bean risotto - Veggie suppers: Vegetable bourguignon with dumplings, Spaghetti with courgettes, rosemary and ricotta

rick stein mediterranean recipes: Rick Stein at Home Rick Stein, 2021-09-16 Home is more than a place. It's a feeling. Rick Stein has spent his life travelling the world in search of cooking perfection - from France and Italy to Australia and the far east - and inspiring millions of food lovers with the results. In Rick Stein At Home, he takes us into the rhythms and rituals of his home cooking. In his first book to celebrate his all-time favourite home-cooked meals, Rick shares over 100 very special recipes, including many from his recent Cornwall series - from sumptuous main courses such as Cornish Bouillabaisse and Braised Pork Belly with Soy and Black Vinegar to indulgent desserts like Apple Charlotte and Spiced Pears Poached with Blackberries and Red Wine. Rick explores family classics that evoke childhood memories and newer dishes that have marked more recent personal milestones - along with unforgettable stories that celebrate his favourite ingredients, food memories, family cooking moments and more. Sharing the dishes he most loves to cook for family and friends throughout the year, Rick takes you inside his home kitchen unlike he's done in any previous book.

rick stein mediterranean recipes: Rick Stein's Taste Of The Sea Rick Stein, 2017-01-26 For most of us, fish is something to be eaten in restaurants. The occasional prawn might sneak into our stir-fries or the odd sardine pop up on the barbecue but, for the most part, preparing and cooking fish at home on a regular basis is seen as difficult and time-consuming. Rick Stein would have us change all that. In this cookery book, he takes us to the briny world of his Cornish fishing village, Padstow, and gives us tips on the preparation of many fish types as well as showing how to make the most of each fish's unique character and flavour. This collection of 150 stylish and delicious recipes demonstrates the huge versatility of food from the sea - which is also, of course, quick to cook and healthy too! From the classic delights of Skate in Black Butter and Herrings in Oatmeal to Rick's own inventions like Chargrilled Tuna with Olives, Lemon and Sorrel, Mackerel Escabeche and Spicy Deep-fried Red Mullet, these recipes bring fish cookery to the centre of the culinary stage where it truly belongs.

rick stein mediterranean recipes: My Family's Other Recipes Ian Nunn, 2011-12-01 Bullied by his second daughter into putting the family's favourite recipes into book form, this subject became a sub-theme in what turned out to be an autobiography, but one written about an ordinary life although with an ability to find the humorous side of most events. For serious foodies this book may be a little thin on content but there are some interesting pieces of food history and it is very much a personal view of the last sixty years. The book is set out in four sections, based loosely on four periods of the author's life, and given titles based on a four course meal of hors d'oeuvres, fish, meat and dessert entitled horses doovers, fishy tales, butcher's meat and just desserts. If you want a relaxing read on an inconsequential life which may make you smile, buy this book. If you want a serious cookery book or autobiography of someone famous or important, then you will have to look elsewhere. What does come through is here is a book written by a guy with a love of life, a beard more appropriate to a mad badger and a slightly quirky sense of humour who writes for his own enjoyment but with a warmth others may find undemanding.

rick stein mediterranean recipes: Rick Stein's Long Weekends Rick Stein, 2016-10-06 To accompany the major BBC Two series, Rick Stein's Long Weekends is a mouthwatering collection of

over 100 recipes from ten European cities. Rick's recipes are designed to cater for all your weekend meals. For a quick Friday night supper Icelandic breaded lamb chops will do the trick, and Huevos a la Flamenca makes a tasty Saturday brunch. Viennese Tafelspitz is perfect for Sunday lunch, and of course no weekend would be complete without Portuguese custard tarts or Berliner Doughnuts for an afternoon treat. Accompanied by beautiful photography of the food and locations, and complemented by his personal memories and travel tips for each city, Rick will inspire you to re-create the magic of a long weekend in your own home.

rick stein mediterranean recipes: Rick Stein's Secret France Rick Stein, 2019-10-31 Real French home cooking with all the recipes from Rick's new BBC Two series. Over fifty years ago Rick Stein first set foot in France. Now, he returns to the food and cooking he loves the most ... and makes us fall in love with French food all over again. Rick's meandering quest through the byways and back roads of rural France sees him pick up inspiration from Normandy to Provence. With characteristic passion and joie de vivre, Rick serves up incredible recipes: chicken stuffed with mushrooms and Comté, grilled bream with aioli from the Languedoc coast, a duck liver parfait bursting with flavour, and a recipe for the most perfect raspberry tart plus much, much more. Simple fare, wonderful ingredients, all perfectly assembled; Rick finds the true essence of a food so universally loved, and far easier to recreate than you think.

rick stein mediterranean recipes: Rick Stein's Far Eastern Odyssey Rick Stein, 2012-04-20 Rick Stein's Far Eastern Odyssey is an ambitious journey, avoiding the beaten track and tourist hot-spots, in search of the authentic food of Southeast Asia. In this accompanying book to the major BBC series, Rick shares his favourite recipes and some well-known classic dishes inspired by the fragrant ingredients and recipes he sampled from local chefs, family-run restaurants, street vendors and market stalls. In Cambodia, Rick learns how to make a national dish Samlor kako, a stir-fried pork and vegetable soup flavoured with an array of spices; in Vietnam he is shown the best recipe for Pho Bo, a Vietnamese beef noodle soup; and in Thailand, Rick tries Geng Leuong Sai Gung Lai Sai Bua, a yellow curry made with prawns and lotus shoots that you won't find outside the country. Rick Stein's Far Eastern Odyssey includes over 150 new recipes from Cambodia, Vietnam, Thailand, Bangladesh, Sri Lanka, Malaysia and Bali each complemented by Rick's colourful anecdotes from the trip and beautiful on-location photography. This is a visually-stunning culinary tribute to Southeast Asian cooking that evokes the magic of bustling markets, the sizzle of oil and the aromatic steam from a Far Eastern kitchen.

rick stein mediterranean recipes: Rick Stein's Coast to Coast Rick Stein, 2016-11-03 Rick Stein's passion for fresh, well-sourced food has taken him from continent to continent, across magnificent shorelines and to the very best produce the coast has to offer. From Fresh grilled cod with shellfish in garlic butter at the tip of St Ives, to Cured red duck breasts with melon, soy and pickled ginger in Sydney Harbour, this collection of over 130 recipes evokes all the pleasure and flavour associated with the coast. Chapters are organised by region: healthy salads inspired by the Californian ocean, sumptuous starters fit for French cuisine, modern light lunches such as Japanese sashimi and Moroccan tagines, and main courses using fresh fruit, vegetables, fish, meat, poultry and game from the most fertile coastal regions in the world. There are recipes for classic treats such as Toad-in-the-hole with porcini mushrooms and onion gravy, staple fish masterpieces such as Poached sea trout with sorrel hollandaise, and recipes for tasty favourites from your treasured holiday destinations: Seafood Paella, Goan Curry, Welsh Cawl and Clam Chowder. All this, plus a delicious range of puddings including Hot bread pudding with armagnac sauce, Lemon Possett and Poached pears with mulberries and mascarpone ice cream. With brand-new recipes and a fresh design, Coast to Coast contains Rick Stein's most popular dishes drawn from many years of travelling the culinary globe. Easy to follow and quick to inspire, this cookbook will bring all the flavour of the coast into the comfort of your own home.

rick stein mediterranean recipes: Celebrity Chefs, Food Media and the Politics of Eating Joanne Hollows, 2022-08-11 Working across food studies and media studies, Joanne Hollows examines the impact of celebrity chefs on how we think about food and how we cook, shop and eat.

Hollows explores how celebrity chefs emerged in both restaurant and media industries, making chefs like Jamie Oliver and Gordon Ramsay into global stars. She also shows how blogs and YouTube enabled the emergence of new types of branded food personalities such as Deliciously Ella and BOSH! As well as providing a valuable introduction to existing research on celebrity chefs, Hollows uses case studies to analyse how celebrity chefs shape food practices and wider social, political and cultural trends. Hollows explores their impact on ideas about veganism, healthy eating and the Covid-19 pandemic and how their advice is bound up with class, gender and race. She also demonstrates how celebrity chefs such as Jamie Oliver, Hugh Fearnley-Whittingstall, Nadiya Hussain and Jack Monroe have become food activists and campaigners who intervene in contemporary debates about the environment, food poverty and nation.

rick stein mediterranean recipes: The Book of Spice John O'Connell, 2016-07-12 At once familiar and exotic, spices are rare things, comforting us in favorite dishes while evoking far-flung countries, Arabian souks, colonial conquests and vast fortunes. John O'Connell introduces us to spices and their unique properties, both medical and magical, alongside the fascinating histories behind both kitchen staples and esoteric luxuries. A tasty compendium of spices and a fascinating history and wide array of uses of the world's favorite flavors—The Book of Spice: From Anise to Zedoary reveals the amazing history of spices both familiar and esoteric. John O'Connell's erudite chapters combine history with insights into art, religion, medicine, science, and is richly seasoned with anecdotes and recipes. Discover why Cleopatra bathed in saffron and mare's milk, why wormwood-laced absinthe caused eighteenth century drinkers to hallucinate and how cloves harvested in remote Indonesian islands found their way into a kitchen in ancient Syria. Almost every kitchen contains a bottle of cloves or a stick of cinnamon, almost every dish a pinch of something, whether chili or cumin. The Book of Spice is culinary history at its most appetizing.

rick stein mediterranean recipes: Food Words Peter Jackson, 2013-05-23 Food Words is an A-Z series of provocative essays on key topics in the dynamic field of food studies, focusing on current controversies and debates.

rick stein mediterranean recipes: Under a Mackerel Sky Rick Stein, 2013-09-12 'All men should strive to learn before they die what they are running from, and to, and why' Rick Stein's childhood in 1950s rural Oxfordshire and North Cornwall was idyllic. His parents were charming and gregarious, their five children much-loved and given freedom typical of the time. As he grew older, the holidays were filled with loud and lively parties in his parents' Cornish barn. But ever-present was the unpredicable mood of his bipolar father, with Rick frequently the focus of his anger and sadness. When Rick was 18 his father killed himself. Emotionally adrift, Rick left for Australia, carrying a suitcase stamped with his father's initials. Manual labour in the outback followed by adventures in America and Mexico toughened up the naive public schoolboy, but at heart he was still lost and unsure what to do with his life. Eventually, Cornwall called him home. From the entrepreneurial days of his mobile disco, the Purple Tiger, to his first, unlikely nightclub where much of the time was spent breaking up drink-fuelled fights, Rick charts his personal journey in a way that is both wry and perceptive; engaging and witty. Shortlisted for the Specsavers National Book Awards 2013

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