

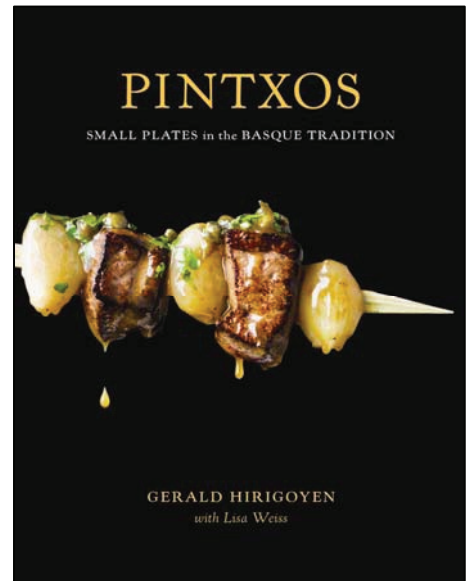
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PINTXOS

SMALL PLATES
IN THE
BASQUE TRADITION

GERALD HIRIGOYEN

with Lisa Weiss



A recent survey from the National Restaurant Association confirms that small plates are the single hottest menu trend nationwide. Although many cultures have their little dishes, such as Greek meze, Cantonese dim sum, and Italian antipasti, the Spanish have turned the concept of small plates, or tapas, into both a social event and a culinary art form. In the Basque region, where acclaimed San Francisco chef Gerald Hirigoyen grew up, tapas are known as *pintxos* (pronounced PEEN-chos) and are typically finger foods eaten in one or two bites while standing.

Some pintxos are quite simple, just cubes of chorizo or cheese on toothpicks. Others are more elaborate, such as small sandwiches (*bocadillos*), plates of fried seafood (*fritos*), or little earthenware dishes (*cazuelitas*) of various stews and braises (*estofados*). But whether you call them by their Spanish or Basque name, it is the casual way they are served that makes these small plates synonymous with a relaxed, fun-filled atmosphere.

In *Pintxos: Small Plates in the Basque Tradition*, Chef Hirigoyen features 75 distinctive California-inflected tapas for the home kitchen. Casual and committed cooks alike will find perfectly tuned recipes for both familiar fare (Salt Cod with Piperade, Serrano Ham Croquettes) and favorites with a twist (Scallops with Apples, Lamb Loin with Kumquat Chutney). And since an authentic tapas experience calls for well-matched wines, Chef Hirigoyen pairs each dish with notes advising which wines and wine styles most complement the food. *Pintxos* is also illustrated throughout with the exemplary photography of James Beard award-winning photographer Maren Caruso, bringing to vivid life the pleasures of these Basque bites.

Pintxos is inspired by tapas bars, where people from all walks of life can get together for lively conversation, a glass of wine, and premeal, postmeal, or even full-meal bites. It is about real ingredients and authentic flavors to be enjoyed while breaking bread and clinking glasses with friends and family.



About the Author

GERALD HIRIGOYEN is the chef-owner of two acclaimed San Francisco restaurants, Piperade and Bocadillos. He has twice been named Best Chef in the Bay Area by *San Francisco Magazine*, voted one of *Food & Wine's* Top New Chefs in America, and nominated in 2006 for the James Beard/Best Chef: California award. This is his third book. He lives in Mill Valley, California and is available for interviews. Visit www.piperade.com or www.bocasf.com for more information.

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