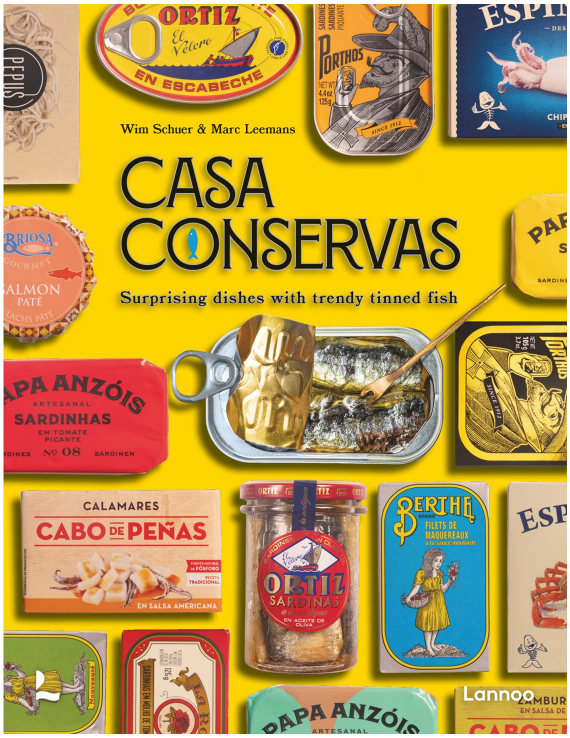
TITLE INFORMATION
Tel: +44 (0) 1394 389950
Email: uksales@accartbooks.com
Web: https://www.accartbooks.com/uk



Casa Conservas

Surprising Dishes with Trendy Tinned Fish

Marc Leemans

Wim Schuer

ISBN	9789059967373
Publisher	Lannoo Publishers
Binding	Hardback
Territory	World excluding Benelux France, Switzerland & Scandinavia
Size	240 mm x 170 mm
Pages	208 Pages
Illustrations	90 color
Price	£30.00

- Surprising dishes with trendy tinned fish
- Tinned fish is incredibly hot right now, thanks to its high-quality flavour and artful packaging
- Includes 65 recipes featuring hip, sustainable, and nutritious “fish in a can”
- With the playful look and feel of a classic tin

In Spain and Portugal, tinned fish has been a culinary delicacy for generations, and today this tradition is winning over the rest of Europe. This book immerses you in the world behind the colourful tins—from the fishers and artisanal producers to the rich flavours of the sea. The fish is caught at the right moment and preserved locally, ensuring maximum flavour, high nutritional value, and a smaller ecological footprint. No waste, a long shelf life, and often sourced from sustainable, small-scale fisheries. ***Conservas*** is both an inspiration book and a cookbook, offering ideas for countless snacks and dishes with anchovies, sardines, tuna, mackerel, mussels, shrimp, and more. For anyone who wants to cook deliciously, consciously, and creatively—straight from the can, with impressive results.

Marc Leemans has been guiding culinary projects and books for over 20 years and has collaborated with many chefs on a wide range of food concepts. His love for Mediterranean cuisine led him, together with Wim Schuer, on a journey of discovery through the fascinating world of conservas in Southern Europe. **Wim Schuer** is known as a connoisseur and foodie within the cultural scene. During the Covid period, driven by passion, he opened his own restaurant and shop with a focus on high-quality tinned goods. With this book, he offers a stylish ode to craftsmanship, versatility, and the timeless charm of conservas—an authentic and sustainable product that deserves to be back in the spotlight.

Publish date 30th Nov 2026