



# Sabor Sabor

## Sensational Spanish Flavors

**Sandra Alvarez**

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<b>Territory</b>	World excluding Belgium, The Netherlands, France, Switzerland & Scandinavia
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<b>Pages</b>	224 Pages
<b>Illustrations</b>	160 color
<b>Price</b>	£25.00

- **Sabor Sabor** is a beautifully illustrated modern Spanish cookbook that will inspire a new appreciation of Spanish flavours and techniques.
- Tweaked for the modern table, with lighter and healthier dishes

*Sabor Sabor* is a beautifully illustrated modern Spanish cookbook that will inspire a new appreciation of Spanish flavours and techniques. While participating in the competition Masterchef Holland in 2015, Sandra received a lot of attention for her Spanish-inflected recipes. She decided to create a book using versions of her traditional family recipes which are simpler, more modern, and healthier. They contain less sugar and more vegetables than traditional cooking, include vegetarian and vegan dishes, and have something for every budget. Sandra's stories convey the Spanish lifestyle and atmosphere of the country, and she inspires people to cook Spanish food in an enthusiastic way. In these easy-to-prepare recipes, with a careful selection of ingredients and tasty sauces, the best Spanish flavours will come to the table.

**Sandra Alvarez Chin Sue** is a passionate home chef who lives with her family in the Netherlands and Ibiza. Her background is Chinese and Spanish, but she credits her love of cooking to her Spanish family. She participated in Masterchef Holland in 2015, and the work she did on aioli sauces there is reflected in the sauces she creates in this book. The photographs are by Carin Verbruggen and Ferry Drenthem Soesman.