



The Boqueria

And the Markets of Barcelona

Maria Teresa Di Marco

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- La Boqueria is the fabled market where the top chefs in Barcelona do their daily shopping, and is considered a top tourist food destination
- Includes mouth-watering recipes from the stall holders, along with candid photographs, portraits, and insider tips

The heart of every great city is its market, and for Barcelona that place is the world-famous covered market, La Boqueria. In this book of recipes, photographs, and stories, the 2500 square metre (around 27,000 square feet) market with over 300 stalls comes to life. Maps that show hard-to-find places, insider recommendations, mouth-watering recipes, and culinary history make for a must-have book to accompany a visit, or to prepare some of the wonderful dishes that can be found here. This journey into the universe of the Boqueria, where the top chefs in the city shop every day, brings together the love of food and this fabled city.

Maria Teresa Di Marco has a doctorate in cinema and media studies but her passion is to share her own life of cooking and that of others. In 2008 she founded, with Maurizio Maurizi and Marie Cécile Ferré, the food blog “La cucina di calycanthus”. Since then, she has written, thought about, and prepared food from cookbooks in Italian, English, German, Castilian, Chinese and Russian. She has lived in Barcelona since 2014.