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Salt & Silver: Travel, Surf, Cook



Synopsis

Salt & Silver is the first book to blend traveling, surfing, and the food cultures of Central and South America together through the travel stories of two young, adventuresome guys. Salt & Silver traces the journey of Johannes Riffelmacher and Thomas Kosikowski as they travel through Central and South America, reporting on all the best surfing locations, chronicling the stories of local surfers and restaurant owners, and compiling recipes representative of each area. The narrative begins in Cuba with beautiful images of the city and the beaches, as well as stories related to the Cuban surfing community and a discussion of popular Cuban dishes. Next is a tour of Mexico, first with street tacos, a trip through Mexican markets, and day spent in the urban graffitiscene of Guadalajara; then with Tostadas de Pulpo (Octopus Crackers), Shrimp and Portobello Burgers, and glimpse into small town life in the remote surfing town of San Pancho. The Mexican leg of the journey draws to a conclusion with 7-meter-waves, BBQ, and Tajine in Rio Nexpa, as well as a perfect righthander barreling of a point in the scenic La Ticla. After Mexico comes a long list of sites and sounds as the two men make their way through Nicaragua, Costa Rica, Panama, Ecuador, Peru, and finally Chile, exploring the beaches and waves, as well as the kitchens of each location. Interspersed throughout the pages of the trip are more than 90 regional recipes, over 250 stunning photographs, and a wide array of tips and stories ranging from social commentary on the Cuban surf scene to pointers on how to rent a *Hamaca* in La Ticla for \$3 a night.

Book Information

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Customer Reviews

Do you love travel? Do you love the mystery and beauty of the ocean? And most importantly, do you

love food? If you answered yes to ANY of these, Salt & Silver is a cook book made for you! The best thing about this book is it's far from your usual cookbook. It tells of two friends traveling, surfing, and taking advantage of some fantastic South American food. And in terms of recipes, I want to make EVERY. SINGLE. ONE. And to top it all off, this is the most beautiful book I think I've ever seen. The photography is just super. More than just tacos and surfing, this is a story of a journey where love and nurture overlap.

This book makes an amazing addition to any cook book collection and a great reminder to anyone who has travelled through Latin America of all the different cuisines. I personally met the authors during their travels and all their recipies and stories are first hand and genuine and such an accurate reflection of what was a truely unique experience. Having already ordered 4 copies, friends who also travelled have put in a order for more. A truely high class publication.

Two friends. Surfer dudes. One a photographer, the other a writer. Both from Germany. They embark on a year long, backpack surfing trip through Central and South America, catching the best waves, trying out local food for recipes and documenting their adventures for the book I am now holding in my hands. So this is not the usual cookbook. Nor the usual traveler's guide. And neither the usual coffee table photobook. It is all of those into one! Starting in Cuba, they travel to Mexico, Nicaragua and Costa Rica, to cross Panama into South-America following its spine through to Ecuador, Peru, and ending in Chile. At each stop they stay in hostels or apartments and try to live like the locals. Finding their way around, exploring the neighbourhoods, making friends, eating local cuisine, they are soon taken into the communities wherever they go. The objective is to learn local cuisine by cooking the traditional recipes on their own, meaning these dishes could be recreated anywhere in the world. The food photography is (mostly) done during those cooking experiments, making use of whatever tools were at hand. The key is simplicity. They also try out the hottest surf spots of several towns, and each country chapter ends with a surf guide. Neat summaries, including of other surfers, with drawn maps and accompanied by action photos of those waves. As a whole this book is unique on its own. The photography is done well, the images are interesting and fit the gritty, adventurous and documentary style of the travelogue's. The concept is fresh and daring, whether you are a surfer, a kitchen prince/princess, or neither, this book will be enjoyed by anyone interested in travelogues. I can see this turned into a series where they visit other parts of the world. Highly recommended! Review copy supplied by publisher through NetGalley in exchange for a rating and/or review.

I really enjoyed reading the travel adventure in this book but the recipes are truly terrific. Very excited to try them out. Inspiring and enjoyable to read. I like the wild sense of adventure that you get from these writers. Photographs are enticing. And the recipes look very accomplishable.

I love this book. The stories are amusing and I have tried so many of the delicious recipes. The stuffed aguacate is our go to favorite and wows guests every time. It has great photos and makes me want to drop everything for a year and surf around the world.

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