



Spicing Up Britain: The Multicultural History of British Food (Hardback)

By Panikos Panayi

Reaktion Books, United Kingdom, 2008. Hardback. Condition: New. Language: English . This book usually ship within 10-15 business days and we will endeavor to dispatch orders quicker than this where possible. Brand New Book. Among the cuisines of Europe, Britain s has traditionally been regarded as the black sheep kippers, jellied eels and blood pudding rarely elicit the same fond feelings as chocolate mousse or pasta primavera. Yet despite these unfortunate stereotypes, British cuisine is today one of the most interesting and varied in the world. In this remarkable history of British food, Panikos Panayi reveals the transformation and enrichment of British cuisine by diverse international influences. From the arrival of Italian ice-cream vendors and German pork butchers, to the rise of curry as the national dish, Spicing Up Britain reveals the fascinating multicultural history of British food over the last 150 years, showing how a combination of immigration, increased wealth and globalization have transformed the eating habits of the British. From the spaghetti bolognese and Thai green curry that Britons eat at home to the dishes from all corners of the world cooked by celebrity chefs on TV, Britain has become a country of great diversity, in which people...



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