

Sicily Silver Spoon Kitchen

Its first printing was sold out instantly--now available in its second printing! A panorama of dishes--from simple to spectacular--sure to please the most discriminating palate. Choose from more than 400 step-by-step recipes, many of which include serving tips, and all of which are absolutely delicious. So cook up a wonderful meal for your family with this delightful new cookbook.

Vegetles from an Italian Garden features 400 delicious recipes showcasing over 40 different kinds of vegetles newly collected by the editors behind the classic Italian cooking bible, The Silver Spoon. Authentic and easy-to-use, the book will reveal how Italians use vegetles year-round to prepare simple yet crowd-pleasing dishes. The book is organized by season in four color-coded sections (Spring, Summer, Fall and Winter) to help you conveniently browse for recipes by time of year. Each season is subdivided into chapters for different vegetles highlighting best-known varieties, appearance, storage and preparation and everything you need to know to maximize flavor and nutritional content. It even includes information on how to plant and harvest each vegetle in your own home garden. Then come the recipes! Each season includes approximately 100 recipes organized further by main vegetle ingredient. For example for Spring, the book reveals how to utilize the best of the season's bounty with main ingredients including Spinach, Swiss Chard, Wild Greens, Artichokes, Asparagus, Fava Beans, Peas, Radishes, Avocados, Onions and Belgian Endive. Offering something for everyone, two-thirds of the recipes are vegetarian, and the remaining third feature beef, chicken, pork or fish as co-stars and are coded with unique symbols to make pleasing any dietary preference easy. As stated in the book's introduction by the Editors, "Italian cuisine is by no means vegetarian, but vegetles play an important and integral role to every meal."

Presents a collection of recipes that are unique to the various regions of Tuscany. 75 fail-proof recipes for delicious desserts from the world's most trusted and bestselling Italian cookbook series. Affordable and compact, it offers easy everyday recipes for busy people, on all budgets. Readers develop their cooking repertoire by learning how to make cookies and cakes, then advancing to pies and tarts. From Amaretti Biscuits to a Strawberry Custard Tart to a Chocolate and Hazelnut Cake, baking has never been this easy. Step-by-step instructions and photography guide readers through the cooking process and ensure success every time.

A culinary tour of Italy offers regional specialties and includes a guide to shopping for ingredients

Kehdy's cookbook is an inspired collection of classics and innovative dishes from a part of the world which, at the moment, is enjoying its overdue place in the sun. Her contribution and original, thoughtful and delicious. Go get it! --Yottam Ottolenghi
Bethany Kehdy is renowned for the contemporary Middle Eastern and North African recipes that she publishes on her blog (dirtykitchensecrets.com). A Lebanese-American born in Houston, Texas and brought up in Lebanon, she spent countless hours learning to cook with her perfectionist teta (grandmother), her vivacious dad and her spirited aunts. Her recipes are a harmonious balance of classic and contemporary, as she draws upon her childhood roots while adding her own personal twist to these iconic recipes. The cuisines from the Middle East and North Africa share many diverse

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influences and gorgeous key ingredients and spices, such as pomegranates, figs, pine nuts, saffron and sumac. Passionate about food and her heritage, this former Miss Lebanon showcases the sheer brilliance of the dishes of the Levant. Try a fragrant Fish Tagine with Preserved Lemons with Moroccan flavours; fiery Lamb Shanks with Butterbeans and Tomatoes from Lebanon; or delicately spiced Chicken, Walnuts and Pomegranate Stew with its Persian influences. Cuisines across the region are covered, including Egyptian, Palestinian, Syrian, Turkish, Iraqi and Jordanian. You'll find yourself drawn into a whole new world and a whole new way of cooking.

Drawing from its authors more than 20 years of teaching and cooking experience, "The Fine Art of Italian Cooking" offers the definitive cookbook on Italian cuisine. More than 300 recipes from Tuscany and other regions of Italy are featured with suggested dinner menus and wine recommendations.

Embark on the enchanting culinary journey and experience the culinary delights of the Sicilian diet. Join Sicilian cook, writer, and photographer Cettina Vicenzino as she shares more than 70 authentic and mouth-watering recipes from this unique Mediterranean island. While only a few miles from Italy, Sicily's heritage is proudly distinct from that of the mainland, favoring dishes packed with spices, citrus fruits, cheeses, olives, tomatoes, eggplants, and seafood. Featuring three strands of Sicilian cooking - Cucina Povera (peasant food), Cibo di Strada (street food), and Cucina dei Monsù (sophisticated food) - alongside profiles on local chefs and food producers, The Sicily Cookbook invites you to discover the island's culinary culture and let your summer cooking burst with Mediterranean sunshine.

A luxurious collection of the best recipes from the world's leading Italian cookbook - with all new photography and design First published in 1950, Il Cucchiario d'Argento, or its English-language offspring The Silver Spoon, is the ultimate compilation of traditional home-cooking Italian dishes. In this all-new luxurious book, The Silver Spoon Classic features 170 of the very best-of-the-best recipes from Italy's incredibly diverse regions. Carefully selected from Phaidon's Silver Spoon cookbooks, which have sold more than one million copies worldwide, this new collection features exquisite photography of the dishes, is replete with elegant double ribbons for easy reference, and a sumptuous design and package, which makes for an ideal gift or keepsake for the amateur and serious chef. With dishes for all tastes and seasons, The Silver Spoon Classic is the definitive guide to preparing the most important, authentic, and delicious Italian recipes.

"The "land where lemons bloom" was already a fascinating travel destination long before Goethe identified it as such. The grand culture and varied landscapes of Italy have attracted and inspired artists and writers of every epoch. Since the time of classic "educational trips" to the ancient sites of the Apennine Peninsula, ever increasing numbers of travellers have developed an affinity to this country and the ars vivendi of its inhabitants. Indeed, the simple and yet ingenious Italian cuisine has become the expression of countless visitors' approach toward life. In 496 pages and more than 1,200 color photographs, Culinaria Italy introduces not only kitchen and cellar, but also the land and people who reside between the Alps' peaks and the pointed toe of the Italian "boot". More than 380 time-tested recipes from every region of the country ensure that a feast for the palate can follow the stimulating reading pleasure."

Discover the unique fusion of flavours that Sicilian food has to offer and bring some

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Mediterranean sunshine into your own kitchen. Sicily is a beguiling place and its prominent position has led to repeated conquests over the centuries, which has left an extraordinary cultural legacy and a reputation as the melting pot of the Mediterranean. The island's unique food is bright, earthy and suffused with the intensity of the Sicilian sun. Juicy tomatoes, the island's own fragrant olive oil, wild fennel and citrus fruits are all staple ingredients. Here you'll discover authentic recipes for the best food Sicily has to offer including antipasti, vibrant salads, light soups and pasta dishes. Delicious meat and fish recipes feature Sarde a Beccaficco (stuffed sardines), and Abbacchio alla Cacciatovia (pan-fried Spring lamb with herb and anchovy sauce). Sicilians notoriously have a sweet tooth and are among the best dessert-makers in Italy. Indulge in Pistachio Gelato, Cannoli (pastry tubes filled with sweetened ricotta) and possibly Sicily's most famous export, Cassata.

An innovative graphic cookbook for young adults containing 50 quick, simple, and classic recipes from the Silver Spoon kitchen.

Giorgio Locatelli started helping out in the family restaurant at age five. He was raised in Corgeno in northern Italy, close to the Swiss border and Milan. Almost everything his family ate and drank was produced locally. He was told by the head chef at his first real Italian restaurant job that he would never make it as a chef. His grandmother, who shared her great love of food with him, said Giorgio would have to go back and show him. And so he did. After getting suspended from cooking school because of kissing a girl on the school's steps, he went on to become a greatly admired chef. Made in Italy is a 624-page, vibrantly illustrated book full of Locatelli's recipes, insight and historical detail about Italian food. He combines food narrative with hands-on expertise of a top chef. He peppers the book with evocative stories and funny and often outspoken observations on the state of food today. This is the contemporary Italian food bible, from the acknowledged master of modern Italian cooking.

Fold-out col. map in pocket on p. [3] of cover.

The ultimate book on every aspect of Italian food—inspiring, comprehensive, colorful, extensive, joyful, and downright encyclopedic.

"Italy is a beautiful but complicated place, not so much a country as a collection of cultures and cuisines. Matt Goulding expertly navigates it's wonders and eccentricities with wisdom and great passion." -Anthony Bourdain "Goulding is pioneering a new type of writing about food." -Financial Times This is not a cookbook. This is something more: a travelogue, a patient investigation of Italy's cuisine, a loving profile of the everyday heroes who bring Italy to the table. Pasta, Pane, Vino is the latest edition of the genre-bending Roads & Kingdoms style pioneered under Anthony Bourdain's imprint in Rice, Noodle, Fish (2016 Travel Book of the Year, Society of American Travel Writers) and Grape, Olive, Pig (2017 IACP Award, Literary Food Writing). Town by town, bite by bite, author Matt Goulding brings Italy to life through intimate portraits of its food culture and the people pushing it in new directions: Three globe-trotting brothers who became the mozzarella kings of Puglia; the pizza police of Naples and the innovative pies that stay one step ahead of the rules; the Barolo Boys who turned the hilly Piedmont into one of the world's great wine regions. Goulding's writing has never been better, in complete harmony with the book's innovative design and the more than 200 lush color photographs that introduce the chefs, shepherds, fisherman, farmers, grandmas, and guardians who power this country's extraordinary culinary traditions. From the pasta

temples of Rome to the multicultural markets of Sicily to the family-run, fish-driven trattorias of Lake Como, Pasta, Pane, Vino captures the breathtaking diversity of Italian regional food culture.

" "The quintessential cookbook." – USA Today The Silver Spoon, the most influential and bestselling Italian cookbook of the last 50 years, is now available in a new updated and revised edition. This bible of authentic Italian home cooking features over 2,000 revised recipes and is illustrated with 400 brand new, full-color photographs. A comprehensive and lively book, its uniquely stylish and user-friendly format makes it accessible and a pleasure to read. The new updated edition features new introductory material covering such topics as how to compose a traditional Italian meal, typical food traditions of the different regions, and how to set an Italian table. It also contains a new section of menus by celebrity chefs cooking traditional Italian food including Mario Batali, Lidia Bastianich, Tony Mantuano, and Rich Torrisi and Mario Carbone. Il Cucchiario d'Argento was originally published in Italy in 1950 by the famous Italian design and architectural magazine Domus, and became an instant classic. A select group of cooking experts were commissioned to collect hundreds of traditional Italian home cooking recipes and make them available for the first time to a wider modern audience. In the process, they updated ingredients, quantities and methods to suit contemporary tastes and customs, at the same time preserving the memory of ancient recipes for future generations. Divided into eleven color-coded chapters by course, The Silver Spoon is a feat of design as well as content. Chapters include: Sauces, Marinades and Flavored Butters, Antipasti, Appetizers and Pizzas, First Courses, Eggs, Vegetables, Fish and Shellfish, Meat, Poultry, Game, Cheese, and Desserts. It covers everything from coveted authentic sauces and marinades to irresistible dishes such as Penne Rigate with Artichokes, Ricotta and Spinach Gnocchi, Tuscan Minestrone, Meatballs in Brandy, Bresaola with Corn Salad, Pizza Napoletana, Fried Mozzarella Sandwiches and Carpaccio Cipriani. "

The author of The Puglian Cookbook heads to the Italian island of Sardinia for a unique twist on the Mediterranean diet. Sardinia, the isolated and majestic island off the southwest coast of Italy, has a rich and ancient history as home to different Mediterranean peoples whose customs have intertwined over the centuries. The result is an unparalleled richness of cuisine. The Sardinian Cookbook captures these wonderful flavors, delivering more than 100 easy-to-make recipes that are as healthful as they are delicious. Sardinia is an island of many distinct landscapes and nationalities, from its rugged interior and breathtaking coastline to its diverse blend of Spanish, French, Italian, and Moorish cultures. From myrtle, saffron, and honey to lamb, seafood, and specialty cheeses, Sardinian food features a broad variety of flavors for any occasion. Many traditional Sardinian recipes are simple and straightforward—reflecting the peasant cuisine heavy on legumes, fresh vegetables, olive oil, and bread. However, it is common for Sardinians to

celebrate holidays with lavish feasts and special delicacies: suckling pig, lobster, bottarga (Sardinian caviar), and the full-bodied yet natural flavorings of Sardinian sausages. Praise for *The Puglian Cookbook* “We love that before cranking up the heat at the stove, Todorovska pauses to make sure we have a deep understanding of the ingredients that are the fundamentals of Puglian cuisine. She writes for the home cook, with no fancy tricks, no hard-to-find ingredients.” —Chicago Tribune “For those who want a taste of excellent, yet different Italian cooking, *The Puglian Cookbook* is not to be missed.” —Midwest Book Review

The first book to explore in depth the wonders of Sicilian cooking. For millennia, Sicily has been a global crossroads, its cuisine marked by the different conquering groups drawn to its natural riches, from the Greeks and Arabs to the Normans and Spanish. The food is in essence Italian, but accented with exotic Mediterranean touches: pesto punched up with capers, gelato made with pistachios, pasta laced with saffron, and a penchant for sweet-and-sour preparations like caponata and strong flavors like wild fennel and oregano. Sicily tells the wonderful histories behind the classic dishes but also shows how contemporary chefs and home cooks are reinvigorating recipes in modern ways. The product of years of careful research, Sicily gives a tour of the land’s culinary treasures, from the couscous of Lo Capo and the vines of Mt. Etna to the sea salt of Trapani and the black pigs of Mirto. The book gives foolproof instructions for all the cardinal dishes such as Arancini, Pasta with Sardines, and Swordfish Involtni, but there are also plenty of delicious contemporary recipes, such as Eggplant Parmigiana in a Glass, Butternut Squash Caponata, and Cannoli Millefoglie. Complete with travel notes and addresses to plan a trip, Sicily is sure to enchant readers everywhere. “Melissa shares her lifelong passion for Sicilian food, through firsthand narrative loaded with recipes and beautiful photographs, giving us an insider’s view of this magical island.” —Mike Colameco, host of Mike Colameco’s Real Food

Jane Grigson wrote of Italian Food 'Basil was no more than the name of bachelor uncles, courgette was printed in italics as an alien word, and few of us knew how to eat spaghetti or pick a globe artichoke to pieces. ... Then came Elizabeth David like sunshine, writing with brief elegance about good food, that is, about food well contrived, well cooked. She made us understand that we could do better with what we had.' Published in 1954 the importance of this book, which required a full year's research in Italy, can only be appreciated when you realize that she was working in a post-rationing England which regarded Italian cuisine as nothing more than variations on pasta and veal. What she discovered was an enormous wealth of regional diversity in ingredients, methods, and even language, where the same pasta shape can be called three or four names in different parts of the country. She understood that all Italian cooking is regional; there is no 'national' cuisine and so there are eight recipes for aubergines, fourteen for artichokes, five for fennel and seven for lentils, all from different regions. But if such descriptions seem to today's reader overly thorough it is

because many of her 1950's audience would have never heard of risotto, gorgonzola, prosciutto or even olive oil, let alone been able to purchase them. This is a critical and analytical look at Italian food - her personality and point of view come out on almost every page - organized by type of dish rather than by region and is full of details of kitchens and cooking by painters from the 14th, 15th and 18th centuries. The book is filled with asides and quotes from Italian writers and thinkers and as confirmation that this is more a work of scholarship than a simple book on cookery, there are appendices of bibliographies and notes on wine. If you want to explore the authentic regional roots of the Italian kitchen, Elizabeth David's masterpiece is the place to start. And the joy and relevance of this book today is that recipes that could only be read 60 years ago can now be cooked and savored. Elizabeth David's acclaimed writings are often cited as an inspiration by many of today's leading chefs, as well as home cooks, and are essential to any serious cookery book collection.

From the weekly Guardian Cook columnist and winner of the André Simon and Guild of Food Writers' comes a book of sumptuous recipes, flavours and stories from Rachel Roddy's two kitchens in Sicily and Rome. 'Rachel Roddy describing how to boil potatoes would inspire me. I want to live under her kitchen table.

There are very, very few who possess such a supremely uncluttered culinary voice as hers, just now.' Simon Hopkinson 'This is a recipe book that reflects the way I cook and eat: uncomplicated, direct and adaptable Italian family food that reflects the season. The two kitchens of the title are my kitchens in Rome and Sicily. In a sense, though, we could have called the book "many kitchens" as I invite you to make these recipes your own.' For the last twelve years Rachel Roddy has immersed herself in the culture of Roman cooking, but it was the flavours of the south that she and her Sicilian partner, Vincenzo, often craved. Eventually the chance arose to spend more time at his old family house in south-east Sicily, where Rachel embraced the country's traditional recipes and the stories behind them. Here she shares over 120 of these simple, everyday dishes from her two distant but connected kitchens. From tomato and salted ricotta salad, caponata and baked Sicilian pasta to lemon crumble, honeyed peaches and almond and chocolate cake, they are the recipes that you will want to cook again and again until you've made them your own. List of chapters: Vegetables and Herbs - Tomatoes; Aubergines; Peas; Broad Beans; Cauliflower; Potatoes; Onions; Herbs Fruit and Nuts - Lemons; Peaches; Oranges; Grapes and Figs; Almonds Meat, Fish and Dairy - Beef and pork; Chicken; White fish; Fresh anchovies and sardines; Eggs; Ricotta Storecupboard - Chickpeas; Lentils; Preserved anchovies; Flour; Bread Rachel's first book, Five Quarters: Recipes and Notes from a Kitchen in Rome, won the André Simon Food Book Award and the Guild of Food Writers' First Book Award in 2015.

From the anatomy of a nut to the history of the almond in world culture, the cultivation of almond orchards in California, and nutrition provided by a favorite nut, Bryant and Fentress provide a wealth of information about the versatile, high-

protein, dietfriendly almond. Try Soba Noodles with Spicy Almond Butter Sauce; Almond-Crusted Pork Chops with Sweet-and-Sour Apricot Glaze; Lamb Tagine with Apricots, Almonds and Honey; Almond Florentine Cookies; Chocolate-Amaretto Torte; Moroccan Rice Pudding; and classic Chocolate-Almond Bark. Barbara Bryant is president of Watermark Foundation. She is the coauthor of *The Bryant Family Vineyard Cookbook* (Andrews McMeel, 2009). Barbara is also the founder and president of Watermark, Ltd., the publishing producer of *The Bryant Family Vineyard Cookbook*. Betsy Fentress is a professional writer and editor and avid baker. She is the coauthor of *The Bryant Family Vineyard Cookbook*. Betsy is the vice-president of Watermark, Ltd. and lives in St. Louis. Lynda Balslev is an award-winning food writer, editor and recipe developer based in the San Francisco Bay area. She writes about food and travel, contributes to NPR's Kitchen Window, Relish magazine, Marin magazine and authors the blog TasteFood, a compilation of more than 500 original recipes, photos and stories.

First published in 1891, Pellegrino Artusi's *La scienza in cucina e l'arte di mangiar bene* has come to be recognized as the most significant Italian cookbook of modern times. It was reprinted thirteen times and had sold more than 52,000 copies in the years before Artusi's death in 1910, with the number of recipes growing from 475 to 790. And while this figure has not changed, the book has consistently remained in print. Although Artusi was himself of the upper classes and it was doubtful he had ever touched a kitchen utensil or lit a fire under a pot, he wrote the book not for professional chefs, as was the nineteenth-century custom, but for middle-class family cooks: housewives and their domestic helpers. His tone is that of a friendly advisor – humorous and nonchalant. He indulges in witty anecdotes about many of the recipes, describing his experiences and the historical relevance of particular dishes. Artusi's masterpiece is not merely a popular cookbook; it is a landmark work in Italian culture. This English edition (first published by Marsilio Publishers in 1997) features a delightful introduction by Luigi Ballerini that traces the fascinating history of the book and explains its importance in the context of Italian history and politics. The illustrations are by the noted Italian artist Giuliano Della Casa.

In paperback for the first time, this gloriously illustrated culinary tour through the islands of Southern Italy is a real delight. The extraordinarily talented Giuliano Bugialli delights us with recipes, anecdotes and history of the food of this storied region. With direct lineage from ancient times, the food of Sicily and Sardinia, and their small neighbors Elba, Giglio, Capri, and Ischia is a study of history itself. Beautifully photographed on location, delicious regional dishes are framed with a rich visual background of ancient ruins, old cities, and rugged landscapes. Special picture stories highlight the culture of the islands: the Vucciria, Palermo's raucous food market, tuna fishermen plying the Sicilian coast, baking of Carta da Musica, a bread enjoyed over the centuries, and the traditional brick oven.

From award-winning, bestselling “queen of Italian cooking” (Chicago Tribune), a culinary bible for anyone looking to master the art of Italian cooking. Essentials of

Italian Cooking is a culinary bible for anyone looking to master the art of Italian cooking, bringing together Marcella Hazan's most beloved books, *The Classic Italian Cook Book* and *More Classic Italian Cooking*, in a single volume.

Designed as a basic manual for cooks of all levels of expertise—from beginners to accomplished professionals—it offers both an accessible and comprehensive guide to techniques and ingredients and a collection of the most delicious recipes from the Italian repertoire. As home cooks who have used Marcella's classic books for years (and whose copies are now splattered and worn) know, there is no one more gifted at teaching us just what we need to know about the taste and texture of a dish and how to achieve it, and there is no one more passionate and inspiring about authentic Italian food.

Gastronomy of Italy the seminal work on Italian food, first published in the 1990s is revised and updated and illustrated with new photography. This classic book leaves no stone unturned in its exploration of Italian gastronomy. Anna Del Conte, the doyenne of Italian cooking, defines the country's regions, ingredients, dishes and techniques for a new generation in her comprehensive explanation of its culinary terms. This simple A-Z format covers all elements of Italian gastronomy from *abbacchio* to *zuppe inglese*. There are over 200 recipes, including the great dishes from every major region of Italy. Variations on the classics pasta, polenta, gnocchi, risotto and pizzas sit alongside Anna's recipes for versions of Italian favourites, such as *peperonata*, lamb fricasse, *ossobuco* and less well-known regional specialities. Specially commissioned photographs of the dishes, ingredients and techniques along with maps of the regions, makes this a truly unique and invaluable book. This new digital edition allows the reader to navigate, bookmark, and search the content quickly, as well as provide useful links between recipes. Word count: 197,000

Do you want to give your lunch or dinner that "Sicilian" touch? Then here are all the recipes you'll ever need. All you have to do is add lots of friends and lashings of fun! The recipes are quick and easy to prepare, resulting in simple, healthy, dishes, with that unmistakable Mediterranean taste. The recipes are enhanced with photos taken by the author himself, and drawings by Rodo Santoro. There is also lots to be learned about Sicilian cooking in the preface written by Elda Joly. This book is dedicated not only to tourists who want to take a souvenir of their trip to Sicily back home with them, but also to those Sicilians who are keen to discover the ancient flavours of their Island.

150 inspiring and authentic Italian recipes for meat, poultry, and game – from the world's most trusted authority on Italian cuisine. The Italian approach to cooking with meat is to keep things straightforward and maximize the flavour. This book showcases simple, hearty dishes that are true to this tradition, from chicken *cacciatore* and braised beef with Barolo to *osso buco* and Roman lamb. With more than 150 recipes, most published for the first time in English, it's comprehensive and authoritative, demystifying the different cuts, cooking methods, and techniques unique to each meat type - along with the side dishes

that best complement them.

75 fail-proof recipes for delicious vegetable from the world's most trusted and bestselling Italian cookbook series Italian Cooking School: Vegetables is the latest addition to this fail-proof Italian cookbook series. Step-by-step instructions and photography guide readers through the preparation process and ensure success every time. Chapters cover salads, steaming, boiling and stewing, grilling, frying, roasting and baking. Phaidon proudly presents the Italian Cooking School series from The Silver Spoon, which is designed for modern cooks to prepare delicious and authentic Italian recipes at home. Ideal for cooking novices, each title in the series features illustrated instructions for basic techniques and a collection of 75 recipes to inspire readers.

Mimi explores the beautiful coasts and countrysides of Italy in this lavishly photographed cookbook featuring simple, authentic recipes inspired by the country's devoted producers and rich food heritage. "A tribute to the home cooking of real families across the country."—The Wall Street Journal NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY FOOD NETWORK Beloved for her gorgeous cookbooks A Kitchen in France and French Country Cooking, Mimi Thorisson, along with her lively family and smooth fox terriers in tow, immersed readers in the warmth of their convivial lives in rural France. In their newest cookbook, the Thorissons pause their lives in the idyllic French countryside to start a new adventure in Italy and satisfy their endless curiosity and passion for the magic of Italian cooking. Old World Italian captures their journey and the culinary treasures they discovered. From Tuscany to Umbria to Naples and more, Mimi dives into Italy's diverse regional cuisines and shares 100 recipes for authentic, classic dishes, enriched by conversations with devoted local food experts who share their timeworn techniques and stories. You'll indulge in dishes culled from across the country, such as plump agnolotti bathed in sage and butter from the north, the tomato-rich ragùs and pastas of the southwest, and the multifaceted, seafood-laden cuisine of Sicily. The mysteries of Italian food culture will unravel as you learn to execute a perfect Neapolitan-style pizza at home or make the most sublime yet elemental cacio e pepe. Full of local color, history, and culture, plus evocative, sumptuous photography shot by Mimi's husband, Oddur Thorisson, Old World Italian transports you to a seat at the family's table in Italy, where you may never want to leave.

100 recipes that can be cooked in under 30 minutes from the world's most trusted and bestselling Italian cookbook. With this cookbook you can make easy and delicious meals in minutes. Each recipe has been thoroughly tested and is accompanied by a colourful photograph. The latest title in Phaidon's bestselling Silver Spoon series, presenting authentic Italian recipes suitable for cooks of all levels. Recipes range from classics such as spaghetti carbonara and mushroom risotto to fish, soups, and luxurious dessert.

SicilyPhaidon Press

A culinary journey through Sicily, featuring more than 50 simple and authentic recipes from the

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Finally a book that combines the fresh, exuberant flavors of great Italian food with the ease and comfort of a slow cooker. Michele Scicolone, a best-selling author and an authority on Italian cooking, shows how good ingredients and simple techniques can lift the usual "crockpot" fare into the dimension of fine food. Pasta with Meat and Mushroom Ragu, Osso Buco with Red Wine, Chicken with Peppers and Mushrooms: These are dishes that even the most discriminating cook can proudly serve to company, yet all are so carefree that anyone with just five or ten minutes of prep time can make them on a weekday and return to perfection.

Simmered in the slow cooker, soups, stews, beans, grains, pasta sauces, and fish are as healthy as they are delicious. Polenta and risotto, "stir-crazy" dishes that ordinarily need careful timing, are effortless. Meat loaves come out perfectly moist, tough cuts of meat turn succulent, and cheesecakes emerge flawless.

75 fail-proof recipes for pizza, focaccia, and calzone from the world's most trusted and bestselling Italian cookbook series. Affordable and compact, it offers easy everyday recipes for busy people, on all budgets. Readers learn to make basic pizza and pie doughs and then develop their cooking repertoire with more challenging techniques as they advance through the book. Step-by-step instructions and photography guide readers through the cooking process and ensure success every time.

Presents a collection of seventy-five recipes for desserts organized by five regions of southern Italy, with a short history of Italian dessert cooking and advice on ingredients and cooking equipment.

A kitchen classic for over 35 years, and hailed by Time magazine as "a minor masterpiece" when it first appeared in 1984, *On Food and Cooking* is the bible which food lovers and professional chefs worldwide turn to for an understanding of where our foods come from, what exactly they're made of, and how cooking transforms them into something new and delicious. For its twentieth anniversary, Harold McGee prepared a new, fully revised and updated edition of *On Food and Cooking*. He has rewritten the text almost completely, expanded it by two-thirds, and commissioned more than 100 new illustrations. As compulsively readable and engaging as ever, the new *On Food and Cooking* provides countless eye-opening insights into food, its preparation, and its enjoyment. *On Food and Cooking* pioneered the translation of technical food science into cook-friendly kitchen science and helped birth the inventive culinary movement known as "molecular gastronomy." Though other books have been written about kitchen science, *On Food and Cooking* remains unmatched in the accuracy, clarity, and thoroughness of its explanations, and the intriguing way in which it blends science with the historical evolution of foods and cooking techniques. Among the major themes addressed throughout the new edition are:

- Traditional and modern methods of food production and their influences on food quality
- The great diversity of methods by which people in different places and times have prepared the same ingredients
- Tips for selecting the best ingredients and preparing them successfully
- The particular substances that give foods their flavors, and that give us pleasure
- Our evolving knowledge of the health benefits and risks of foods

On Food and Cooking is an invaluable and monumental compendium of basic information about ingredients, cooking methods, and the pleasures of eating. It will delight and fascinate anyone who has ever cooked, savored, or wondered about food.

A "swoon-worthy" illustrated tour of Italian desserts and treats, from the James Beard Award-nominated author of *Opera Lover's Cookbook* (Publishers Weekly). Join food historian Francine Segan on a lavishly illustrated tour of Italy, with more than one hundred recipes for cookies, cakes, pastries, puddings, frozen confections, and more. Drawing from all regions of Italy, *Dolci* collects recipes from grandmas in remote villages as well as hip young bloggers, world-renowned pastry chefs, and small local cafés. Classics like Cannoli and Zuppa Inglese are featured alongside unique regional favorites like Sweet Rosemary and Chocolate Eggplant.

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Embellished with bits of history and Italian food lore, this cookbook offers new innovations like an “updated” Tiramisù that doesn’t use raw eggs, unexpected frozen delights like Spumone with Homemade Hazelnut Brittle, an award-winning Parmesan Panna Cotta with Pears, and many other irresistible Italian treats. Rounded out by a chapter on after-dinner drinks, this delectably comprehensive guide offers “a canon of authentic recipes collected from the people who really use them” (The Wall Street Journal).

Following the phenomenal success of *The Silver Spoon*, this book presents a collection of over 400 summer recipes for all lovers of Italian food, collected by the team behind the original book. *Recipes from an Italian Summer* presents a range of easy-to-follow, authentic Italian recipes using the most delicious seasonal ingredients. From informal picnics to family barbecues and entertaining outdoors, *Recipes from an Italian Summer* has the perfect dish for every day of summer, in a collection greatly expanded from the original book.

From Giorgio Locatelli, bestselling author of *Made in Italy*, comes an exquisite cookbook on the cuisine of Sicily, which combines recipes with the stories and history of one of Italy’s most romantic, dramatic regions: an island of amber wheat fields, lush citrus and olive groves, and rolling vineyards, suspended in the Mediterranean Sea. Mapping a culinary landscape marked by the influences of Arab, Spanish, and Greek colonists, the recipes in *Made in Sicily* showcase the island’s diverse culinary heritage and embody the Sicilian ethos of primacy of quality ingredients over pretentiousness or fuss in which “what grows together goes together.”

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