

Agnolotti

Cucina Piemontese

Cucina Piemontese includes recipes for more than 95 Piemontese dishes, many of them from the author's family in Piedmont. These classic recipes, accompanied by historical and cultural information, as well as a chapter on regional wines, provide an opportunity to explore this fascinating and increasingly renowned cuisine from an insider's perspective. The simple recipes made with readily available ingredients bring the cucina piemontese home.

Encyclopedia of Pasta

Illustrated throughout with original drawings by Luciana Marini, this will be the standard reference on one of the world's favorite foods for many years to come, engaging and delighting both general readers and food professionals.

Tortellini at Midnight

Sometime in the 1950s, Emiko Davies' nonno-in-law began the tradition of ringing in the new year with tortellini al sugo. He served it along with spumante and a round of tombola, and sparked a trend; up until the 1970s, you could find tortellini at midnight on New Year's Eve in the bars around the Tuscan town of Fucecchio. This is just one of the heirloom dishes in this collection, for which Emiko Davies has gathered some of her favourite family recipes. They trace generations that span the length of Italy, from the Mediterranean port city of Taranto in the southern heel of Puglia to elegant Turin, the city of aperitif and Italian cafe culture in the far north and, finally, back to Tuscany, which Emiko calls home. Tortellini at Midnight is a book rich with nostalgia, with fresh, comforting food and stunning photography. It is a book that is good for the soul.

Biba's Northern Italian Cooking

New recipes and a new format breathe new life into this Italian classic from the renowned restaurateur. Includes more than 200 recipes from Northern Italy, the center of great cooking.

Cooking Like a Master Chef

In the first cookbook from Graham Elliot, cohost of the popular Fox series MasterChef and MasterChef Junior, 100 deliciously creative recipes show home cooks the basics of cooking and combining flavors—and then urge them to break the rules and put their own spin on great meals. Graham Elliot wants everyone to cook. To push up their sleeves and get some good food on the table. It's Graham's simple philosophy that, while there is no right or wrong when it comes to creativity in the kitchen, you will benefit from knowing some time-honored methods that enable you to serve tasty meals to your family day after day, week after week. So, to teach you his methods and infuse some fun into the process, he's written Cooking Like a Master Chef, an easygoing, accessible guide for the home cook to create delicious, beautiful food for every occasion. Grouped by season (without being a strictly seasonal cooking book), Graham's 100 recipes are illustrated with gorgeous, full-color photographs and accompanied by simple, straightforward instructions—with great twists for every palate. That's because being a top-notch chef or a talented home cook means being a free thinker, spontaneous, like a jazz musician. Cooks need to change the music every so often—once they're

comfortable with the basics—to stay on their toes and infuse their routine with new excitement and energy. Here you'll find recipes for pork chops with root beer BBQ sauce, halibut BLTs, buffalo chicken with Roquefort cream, corn bisque with red pepper jam and lime crema, smoked salmon with a dill schmear and bagel chips, truffled popcorn, and much more. Kids will love whipped yams with roasted turkey, potato gnocchi with brown butter, PBJ beignets, and classic banana splits. It's no wonder so many people love Graham and his energetic creativity in the kitchen. With *Cooking Like a Master Chef*, now you can learn to be a skilled, resourceful, and endlessly inventive cook who makes food everyone, adults and kids alike, will absolutely relish.

The French Laundry Cookbook

IACP Award Winner * Named one of “The 25 Most Influential Cookbooks From the Last 100 Years” by *The New York Times Style Magazine* 2024 marks the twenty-fifth anniversary of *The French Laundry Cookbook*, and the thirtieth anniversary of the acclaimed French Laundry restaurant in the Napa Valley—“the most exciting place to eat in the United States” (*The New York Times*). The most transformative cookbook of the century celebrates this milestone by showcasing the genius of chef/proprietor Thomas Keller himself. Keller is a wizard, a purist, a man obsessed with getting it right. And this, his first cookbook, is every bit as satisfying as a French Laundry meal itself: a series of small, impeccable, highly refined, intensely focused courses. Most dazzling is how simple Keller's methods are: squeeze the moisture from the skin on fish so it sautés beautifully; poaching eggs in a deep pot of water for perfect shape; the initial steeping in the shell that makes cooking raw lobster out of the shell a cinch; using vinegar as a flavor enhancer; the repeated washing of bones for stock for the cleanest, clearest tastes. From innovative soup techniques, to the proper way to cook green vegetables, to secrets of great fish cookery, to the creation of breathtaking desserts; from *beurre monté* to *foie gras au torchon*, to a wild and thoroughly unexpected take on coffee and doughnuts, *The French Laundry Cookbook* captures, through recipes, essays, profiles, and extraordinary photography, one of America's great restaurants, its great chef, and the food that makes both unique. One hundred and fifty superlative recipes are exact recipes from the French Laundry kitchen—no shortcuts have been taken, no critical steps ignored, all have been thoroughly tested in home kitchens. If you can't get to the French Laundry, you can now re-create at home the very experience *Wine Spectator* described as “as close to dining perfection as it gets.”

Pasta Recipes The art of the best Italian food, with wonderful recipes

Pasta making is, at its most basic, an act of humility. It's repetitive, precise manual labor—a simple gift to the gods of gluten offered up in flour-dusted basements and prep kitchens around the world. It is ceremonious only in its utter lack of ceremony. What has always appealed to me is how the frank marriage of two ingredients—whether flour and water or flour and eggs—splinters into hundreds of variations of stuffed, rolled, extruded, dried, stamped, and hand-cut shapes; how each has its own origin story, rhythmic set of motions, and tools; and how mastery can sometimes come down to an elusive sleight of hand: the flick of a wrist, the perfect twist of the index finger away from the thumb. Movements learned only through practice. In the two years between leaving *A Voce* in Manhattan and opening my first restaurant, *Lilia*, in Brooklyn, I spent most of my days at home learning, for the first time since I was a kid, what it meant to cook not for accolades or recognition but for comfort. There was no Michelin. No *New York Times*. No owners. No need to prove that a Jewish kid from Connecticut with no Italian heritage had any business cooking Italian food. No longer were my thoughts, Is this nice enough? or Is this cool enough? but rather, What kind of food do I want to eat? or What food do I want to cook? and most importantly, Why? I was cooking pasta that paid homage to Italy's iconic regional dishes, sure, but the virtue of craveability was paramount. It's why my food at *Lilia* and my second restaurant, *Misi*, is so rooted in home cooking, and it's perhaps the only way to explain how a dish as simple as rigatoni with red sauce ended up on *Lilia*'s opening menu, and then once again at *Misi*. I wanted to serve the food that I like to eat—the food I'd always been cooking, just stripped down to the studs and rebuilt with a simple mantra in mind: *quanto basta*. In Italian cookbooks, *quanto basta* is typically represented as “q.b.” It translates to “as much as is necessary,” and it appears when an ingredient

is listed without an exact quantity. It's essentially the Italian version of "salt to taste," but it has come to symbolize a shift in focus for me—one that places simplicity and comfort first and always makes me ask, Is this really necessary? It took me decades to get here. This book is meant as a ride-along, from red sauce to regional classics to the pastas I've made my own. At its core is a journey back to the home regions of some of my favorite pastas in an effort to understand them with new clarity—to gain a deeper knowledge of not only how they are faring in a country undergoing constant culinary evolution but also of their sense of place. Perhaps more than anything, though, this book is my love letter to pasta. What has made pasta the cornerstone of Italian culinary culture for centuries, an indelible part of so many Americans' early food memories, and a food so eminently alluring that even the gluten averse cannot resist its siren song is that it asks, first and foremost, something elemental of us: that we enjoy it.

Crossroads

"A new kind of flavor-first vegan cooking. . . . Stunning." —Food & Wine "Best Food Books of 2015"
—USA Today Reinventing plant-based eating is what Tal Ronnen is all about. At his Los Angeles restaurant, Crossroads, the menu is vegan, but there are no soybeans or bland seitan to be found. He and his executive chef, Scot Jones, turn seasonal vegetables, beans, nuts, and grains into sophisticated Mediterranean fare—think warm bowls of tomato-sauced pappardelle, plates of spicy carrot salad, and crunchy flatbreads piled high with roasted vegetables. In Crossroads, an IACP Cookbook Award finalist, Ronnen teaches readers to make his recipes and proves that the flavors we crave are easily replicated in dishes made without animal products. With accessible, unfussy recipes, Crossroads takes plant-based eating firmly out of the realm of hippie health food and into a cuisine that fits perfectly with today's modern palate. The recipes are photographed in sumptuous detail, and with more than 100 of them for weeknight dinners, snacks and appetizers, special occasion meals, desserts, and more, this book is an indispensable resource for healthy, mindful eaters everywhere.

Hunt, Gather, Cook

If there is a frontier beyond organic, local, and seasonal, beyond farmers' markets and sustainably raised meat, it surely includes hunting, fishing, and foraging your own food. A lifelong angler and forager who became a hunter late in life, Hank Shaw has chronicled his passion for hunting and gathering in his widely read blog, Hunter Angler Gardener Cook, which has developed an avid following among outdoor people and foodies alike. Hank is dedicated to finding a place on the table for the myriad overlooked and underutilized wild foods that are there for the taking—if you know how to get them. In Hunt, Gather, Cook, he shares his experiences both in the field and the kitchen, as well as his extensive knowledge of North America's edible flora and fauna. With the fresh, clever prose that brings so many readers to his blog, Hank provides a user-friendly, food-oriented introduction to tracking down everything from sassafras to striped bass to snowshoe hares. He then provides innovative ways to prepare wild foods that go far beyond typical campfire cuisine: homemade root beer, cured wild boar loin, boneless tempura shad, Sardinian hare stew—even pasta made with handmade acorn flour. For anyone ready to take a more active role in determining what they feed themselves and their families, Hunt, Gather, Cook offers an entertaining and delicious introduction to harvesting the bounty of wild foods to be found in every part of the country.

The Glorious Pasta of Italy

"From fresh vs. dried to matching shapes with sauces, a beautiful new book tells you how to make the most delicious bowl of pasta." —Oprah.com Celebrating pasta in all its glorious forms, author Domenica Marchetti draws from her Italian heritage to share a uniquely personal collection of more than 100 timeless and modern rustic recipes. Pasta is a welcome addition to any dinner table and this gorgeous cookbook includes many favorites from her own family as well as those she has adapted from prominent Italian chefs, including crespelle baked with pork and spinach, ravioli stuffed with four cheeses, lamb ragù over saffron tagliatelle, and cappelletti "hats" simmering in a savory broth. Additional information includes advice on

equipment and ingredients plus recipes for making fresh pasta and using dried pasta. A pasta shape glossary helps the reader tell the difference between pastas like fettucine and tagliolini. “A mouthwatering ode to the traditional mainstay of Italian cuisine. Her recipes are simple but sublime, and cover regional specialties, family favorites, and modern interpretations.” —*Fine Cooking* “A fine reference . . . She offers more than 100 recipes categorized by use, such as pasta in soups, pasta with sauce, baked pasta, classic dishes and more.” —*La Cucina Italiana* “Sure, we probably don’t need another pasta cookbook. But *The Glorious Pasta of Italy* by Domenica Marchetti is pretty hard to pass up—and we have a lot of Italian cookbooks in our library.” —*LA Weekly* “A reliable, timeless text that captures the spirit of Italy’s pasta culture and delivers it, neatly wrapped, to your kitchen counter.” —*Serious Eats*

Pasta

JAMES BEARD AWARD NOMINEE • A stylish, transporting pasta master class from New York City’s premier pasta chef, with recipes for 40 handmade pasta shapes and 100 Italian American, regional Italian, and modern dishes **IACP AWARD FINALIST** • “Missy Robbins brings her extraordinary knowledge and generous heart to teach us to prepare the pastas that made her restaurants, Lilia and Misi, two of the best in the world.” —*Ina Garten, Barefoot Contessa* **ONE OF THE TEN BEST COOKBOOKS OF THE YEAR:** *San Francisco Chronicle, Boston Globe* • **ONE OF THE BEST COOKBOOKS OF THE YEAR:** *Minneapolis Star Tribune, Glamour, Food52, Epicurious* Food trends come and go, but pasta holds strong year after year. Despite its humble ingredients—made of merely flour and water or flour and eggs—the magic, rituals, and art of pasta making span over five centuries. Two ingredients are turned into hundreds of stuffed, rolled, extruded, dried, stamped, and hand-cut shapes, each with its own unique provenance and enrobed in a favored sauce. New York City chef Missy Robbins fell in love with Italian food and pasta twenty-five years ago. She has been cooking, researching, and studying her way across Italy ever since, which led her to open two of America’s most renowned pasta restaurants, Lilia and Misi. With illustrated step-by-step recipes for handmaking forty of the most versatile pasta shapes and one hundred recipes for Italian American, regional Italian, and Robbins’s own best pasta dishes, plus two dozen vegetable sides, this is the hard-working manual for home cooks who aspire to master the art of pasta cooking. Whether making pasta sheets for lasagna or stamping out pasta “coins” for Corzetti with Goat Cheese and Asparagus—or even buying handmade pasta to make Tagliatelle with Porcini, Rosemary, and Garlic—Robbins provides all the inspiration, instruction, and encouragement required to make pasta exceptionally well. Evocatively photographed with nearly 100 full-color mouthwatering photos of pasta dishes and twenty images from Italy, this is a richly illustrated ode to the ingredients, recipes, and craft that have made pasta the most popular fare of a beloved cuisine.

Sauces & Shapes: Pasta the Italian Way

Winner of the International Association of Culinary Association (IACP) Award The indispensable cookbook for genuine Italian sauces and the traditional pasta shapes that go with them. Pasta is so universally popular in the United States that it can justifiably be called an American food. This book makes the case for keeping it Italian with recipes for sauces and soups as cooked in Italian homes today. There are authentic versions of such favorites as carbonara, bolognese, marinara, and Alfredo, as well as plenty of unusual but no less traditional sauces, based on roasts, ribs, rabbit, clams, eggplant, arugula, and mushrooms, to name but a few. Anyone who cooks or eats pasta needs this book. The straightforward recipes are easy enough for the inexperienced, but even professional chefs will grasp the elegance of their simplicity. Cooking pasta the Italian way means: Keep your eye on the pot, not the clock. Respect tradition, but don’t be a slave to it. Choose a compatible pasta shape for your sauce or soup, but remember they aren’t matched by computer. (And that angel hair goes with broth, not sauce.) Use the best ingredients you can find—and you can find plenty on the Internet. Resist the urge to embellish, add, or substitute. But minor variations usually enhance a dish. How much salt? Don’t ask, taste! Serving and eating pasta the Italian way means: Use a spoon for soup, not for twirling spaghetti. Learn to twirl; never cut. Never add too much cheese, and often add none at all. Toss the cheese and pasta before adding the sauce. Warm the dishes. Serve pasta alone. The salad comes after. To be perfectly proper, use a plate, not a bowl. The authors are reluctant to compromise because they

know how good well-made pasta can be. But they keep their sense of humor and are sympathetic to all well-intentioned readers.

Fresh Pasta Mastery

****Fresh Pasta Mastery Transform Your Kitchen into an Italian Trattoria**** Dive into the delightful world of homemade pasta with \"Fresh Pasta Mastery,\" your ultimate guide to crafting restaurant-quality dishes in the comfort of your own kitchen. If you've ever dreamt of creating silky tagliatelle, tender ravioli, or flavorful agnolotti, this eBook is your passport to mastering these Italian classics and more. Begin your culinary journey with a solid foundation, exploring the allure of homemade pasta and the essential ingredients that bring traditional Italian flavors to life. From choosing the right flour to perfecting the egg-to-flour ratio, you'll learn the secrets of dough making that'll have you kneading with confidence. Roll your way to perfection as you compare hand rolling to machine techniques, troubleshoot common issues, and achieve the ideal pasta thickness that any nonna would approve of. Travel through Italy's rich culinary regions with chapters dedicated to traditional pasta shapes and regional sauces. Discover the delight of crafting filled pasta like ravioli and tortellini, paired with classic condiments like Bolognese and Pesto Genovese. Whether you're preparing a simple weeknight meal or an elaborate feast, you'll find the perfect pasta and sauce combination to tantalize your taste buds. For those ready to push their pasta skills even further, advanced techniques await. Experiment with aged doughs, flavored and colored pastas, and even gluten-free alternatives. Explore seasonal specialties, from light spring dishes to hearty winter creations, and become a maestro at pairing pasta with the perfect wine. With expert tips, troubleshooting advice, and a bounty of FAQs, \"Fresh Pasta Mastery\" ensures you'll avoid common pitfalls and elevate your cooking to new heights. Embrace the joy of fresh pasta and embark on a culinary adventure that celebrates the heart of Italian cuisine. Buon appetito!

Gluten-Free Flour Power: Bringing Your Favorite Foods Back to the Table

The comprehensive guide to indulgent gluten-free dishes. Gluten-free food can be better than the real thing. In *Gluten-Free Flour Power*, food experts Aki Kamoza and H. Alexander Talbot bring years of experience in professional kitchens—and countless hours experimenting on their own—to answer the call for delicious gluten-free food. Innovators at heart, Aki and Alex developed tasty dishes and easy tricks for boosting flavor at every turn. Starting with three all-purpose flour blends (including one suitable for soy, dairy, and corn allergies), they provide over 90 recipes designed to maximize flavor, texture, and taste in perfectly al dente pasta, crisp-tender buttermilk biscuits, flaky piecrust, and much more. With illustrated step-by-step instructions, *Gluten-Free Flour Power* is the indispensable cookbook for home cooks searching for reliable, satisfying gluten-free recipes.

Slim and Healthy Italian Cooking

COOKING/WINE

The Restaurant Diet

“I know of no other book that offers its readers the opportunity to learn how to remain healthy without giving up the pleasure that dining out brings.” —Monty Preiser, veteran food & wine writer This is the ultimate guide for people who want to dine out guilt-free! In *The Restaurant Diet*, author Fred Bollaci, who lost 150 pounds from 330: • Teaches readers how to read a menu • Explains how to ask important questions of the restaurant staff • Gives guidance on how to have food customized to your dietary needs • Provides insights into converting this into healthy eating at home As Fred teaches readers how to eat out and lose weight, he reveals the real secret: It's not about preparing “clean” food at home, or going “whole” and excluding wheat, sugar, and dairy. Nor is it about counting calories or grams. It's about WHY one overeats in the first place. After trying every fad diet, Fred devised a four-phase eating and exercise plan with the help of his doctor, a nutritionist, a trainer, and a psychologist. Featuring recipes from America's most noted restaurant chefs, as

well as original recipes from Fred's own kitchen, *The Restaurant Diet* is for the nineteen million Americans who love to eat out on a regular basis—and the 38 percent who are overweight. “The Restaurant Diet, with its smart, educated choices, will revolutionize the world of dieting. As a chef and restaurant owner, I am excited to be part of this game-changing book and way of life—where fine-dining restaurants are a conscious dieter's friend.” Gabriel Kreuther, Michelin star chef and James Beard Award winner

The Scarpetta Cookbook

Italian recipes from the Food Network star that show “you don't need expensive ingredients or complicated methods to produce delicious food” (The Miami Herald). In addition to appearances on *Chopped* and *Bravo's Top Chef*, Scott Conant is known for founding Scarpetta—cited on such lists as *Esquire's* “Best New Restaurants in America.” The Manhattan eatery, with its Milan-meets-Tuscany style, expanded to Miami, Los Angeles, Las Vegas, and Toronto—and now this gorgeously illustrated cookbook gives you 125 of the restaurant's signature dishes. Creamy Polenta with Fricassee of Truffled Mushrooms, Spaghetti with Tomato and Basil, Fennel-Dusted Black Cod—not only will you find recipes like these, you'll also learn how to master techniques and gain a deeper understanding of the art of cooking, rather than merely following a set of steps. And as a bonus, you'll find sidebars about everything from ingredient shopping to tips on entertaining at home. “Rich in words and flavor, this is a must-have for anyone who wants to know how to cook with passion and taste.” —Marcus Samuelsson, James Beard Award-winning chef

Bocca

Authentic Italian recipes from the celebrated restaurant Bocca di Lupo. Italy is a land of appetite, where life is embraced with passion, and food prepared with generosity and joy. But the cuisine is hard to define, as each region has its own rich culinary traditions - and so deep is the belief of locals that their food is the best, that often Italy's finest dishes are unknown from one place to the next. Jacob Kenedy, a self-avowed culinary magpie, travelled the length and breadth of the country over the course of a year, gathering up his favourite recipes - many of them obscure, some bizarre, all utterly delicious. Like the menu at Bocca di Lupo, Jacob's award-winning London restaurant, this book is a thrilling, exotic journey through the true flavours of Italy: the hearty risotti of the north, the exquisite shellfish of the Veneto, the earthy sausages of Bologna, the fried street food of Rome, the baroque desserts of Naples and the Arab-influenced sweets of Sicily. The recipes in Bocca are a revelation, a portal to a side of Italy that is gritty, glamorous, seedy and mysterious. Be warned, this is a cookbook with teeth.

Pasta

"A collection of fifty authentic pasta recipes, including sauce recipes and instructions for making pasta from scratch"--Provided by publisher.

Agnolotti

These recipes will help you get a delicious, quick and easy recipes to make eating well during the week .these recipes are super simple. spreading the positive vibes wherever they goto the world and brought the best of the world

My New Orleans

"My New Orleans: The Cookbook is a rich stew of Besh's charming, personal stories of his childhood, his family, and friends, and the unique food history of the city and its cooking ..."--Publisher's blurb.

The Encyclopedia of Pasta

Capture the heart and soul of pasta with 350 rich recipes in this extraordinary encyclopedic cookbook. Be it a classic Lasagna, a creamy Carbonara, or a simple yet delicious Aglio e Olio, The Encyclopedia of Pasta has it all. This book caters to all levels of culinary expertise, from the novice cook making their first Spaghetti Bolognese to the seasoned chef exploring intricate, lesser-known dishes. Each recipe is accompanied by clear, step-by-step instructions, an uncluttered design, expert tips, and stunning full-color photography that will inspire you to bring these culinary treasures to your own kitchen. Learn how to pair the right pasta shape with the perfect sauce and explore the art of making fresh homemade pasta. Inside you'll find: Pasta recipes from A to Z Mouthwatering photography Easy-to-follow instructions for making your own handmade pasta This authentic collection of diverse recipes will transport you straight to the heart of Italy. Love putting food on the table with The Encyclopedia of Pasta.

Alpine Cooking

A lushly photographed cookbook and travelogue showcasing the regional cuisines of the Alps, including 80 recipes for the elegant, rustic dishes served in the chalets and mountain huts situated among the alpine peaks of Italy, Austria, Switzerland, and France. "A passionate exploration of all things Alpine . . . this one is a must-have for every ski bum foodie."—Vogue **NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY THE NEW YORK TIMES BOOK REVIEW** From the wintry peaks of Chamonix and the picturesque trails of Gstaad to the remote villages of the Gastein Valley, the alpine regions of Europe are all-season wonderlands that offer outdoor adventure alongside hearty cuisine and intriguing characters. In *Alpine Cooking*, food writer Meredith Erickson travels through the region—by car, on foot, and via funicular—collecting the recipes and stories of the legendary stubes, chalets, and refugios. On the menu is an eclectic mix of mountain dishes: radicchio and speck dumplings, fondue brioche, the best schnitzel recipe, Bombardinos, warming soups, wine cave fonduta, a Chartreuse soufflé, and a host of decadent strudels and confections (Salzburger Nockerl, anyone?) served with a bottle of Riesling plucked from the snow bank beside your dining table. Organized by country and including logistical tips, detailed maps, the alpine address book, and narrative interludes discussing alpine art and wine, the Tour de France, high-altitude railways, grand European hotels, and other essential topics, this gorgeous and spectacularly photographed cookbook is a romantic ode to life in the mountains for food lovers, travelers, skiers, hikers, and anyone who feels the pull of the peaks. Praise for *Alpine Cooking* "This generous cookbook and travelogue will have readers booking trips to the Alps of Italy, France, Austria, and Switzerland. . . . Erickson beautifully captures Alpine food and culture in this standout volume."—Publishers Weekly (starred review)

SPQR

A cookbook and wine guide celebrating the regional traditions and exciting innovations of modern Italian cooking, from San Francisco's SPQR restaurant. The Roman Empire was famous for its network of roads. By following the path of these thoroughfares, Shelley Lindgren, wine director and co-owner of the acclaimed San Francisco restaurants A16 and SPQR, and executive chef of SPQR, Matthew Accarrino, explore Central and Northern Italy's local cuisines and artisanal wines. Throughout each of the eight featured regions, Accarrino offers not only a modern version of Italian cooking, but also his own take on these constantly evolving regional specialties. Recipes like Fried Rabbit Livers with Pickled Vegetables and Spicy Mayonnaise and Fontina and Mushroom Tortelli with Black Truffle Fonduta are elevated and thoughtful, reflecting Accarrino's extensive knowledge of traditional Italian food, but also his focus on precision and technique. In addition to recipes, Accarrino elucidates basic kitchen skills like small animal butchery and pasta making, as well as newer techniques like sous vide—all of which are prodigiously illustrated with step-by-step photos. Shelley Lindgren's uniquely informed essays on the wines and winemakers of each region reveal the most interesting Italian wines, highlighting overlooked and little-known grapes and producers—and explaining how each reflects the region's unique history, cultural influences, climate, and terrain. Lindgren, one of the foremost authorities on Italian wine, shares her deep and unparalleled knowledge of Italian wine and winemakers through producer profiles, wine recommendations, and personal

observations, making this a necessary addition to any wine-lover's library. Brimming with both discovery and tradition, SPQR delivers the best of modern Italian food rooted in the regions, flavors, and history of Italy.

Classico e Moderno

NAMED ONE OF THE BEST BOOKS OF THE YEAR BY PUBLISHERS WEEKLY Having won or been nominated for just about every known prestigious culinary award, Michael White is hailed by food critics as the next great hero of Italian gastronomy. His reach extends around the globe with a clutch of acclaimed fine dining restaurants, including Marea, Ai Fiori, Osteria Morini, and pizzeria Nicoletta. Now, in *Classico e Moderno*, White brings his passion for authentic Italian cuisine to the home kitchen, with recipes—nearly 250—that cover both the traditional and contemporary dishes of the region. In the “Classico” portion, White shares such iconic dishes as Meatballs Braised in Tomato Sauce; Pasta and Bean Soup; Cavatelli with Lamb Ragù and Bell Peppers; and Roasted Pork Leg with Rosemary and Black Pepper. The “Moderno” chapters feature recipes that have put White's restaurants on the map, including Chicken Liver Crostini with Marsala-Braised Onions; Fusili with Red Wine-Braised Octopus and Bone Marrow; and Veal Chops with Roasted Endive and Pancetta Cream Sauce. Both the Classico and Moderno sections offer ideas for your whole meal: first courses (Vitello Tonnato, Garganelli with Caviar Cream), soups (Zuppa di Baccalà, White Bean Soup with Sautéed Shrimp), pastas (Tortellini alla Panna, Ricotta and Swiss Chard Tortelli), main courses (Pollo alla Diavola, Braised Lamb Shanks with Farrotto), and desserts (Crostata di Ricotta, Panna Cotta with Meyer Lemon-Basil Sorbet and Almond Milk Froth), as well as salads, pizzas, and basic formulas for pesto, stocks, and vinaigrettes. Including personal notes and anecdotes about White's early sojourn in Italy and his flavorful career, *Classico e Moderno* will give you all the tools, tips, and tricks you need to cook tantalizing Italian dishes with the confidence of a seasoned chef. Praise for Michael White and *Classico e Moderno* “A masterpiece of culinary acumen and perfection in presentation . . . White once again sublimely deals with his cuisine of choice—Italian. In an attempt to bridge the gap between classic and modern, this chef extraordinaire offers the reader an experience in beauty and taste. . . . This book is a testament to both the importance/influence of Italian cuisine and to the rich and varied experiences its ingredients and tradition still have to offer.”—Publishers Weekly (starred review) “Exceedingly appealing . . . [Michael White] is one of the great chefs of modern Italian food in this country, and in *Classico e Moderno* he teaches us enough so that we can try to follow in his footsteps.”—Vogue “Hugely ambitious . . . White is one of a number of rising chefs here who aren't Italian but have felt the freedom to refresh the concept of Italian food.”—Associated Press “The future of Italian gastronomy, thanks to the spectacular inventiveness he brings to modernizing the world's most popular cuisine.”—Gotham “I've watched and tasted as Michael White has matured into his current position as one of the preeminent stewards and pioneers of Italian culinary tradition in America. Even his signature modern dishes are as relatable as the classics—and are perhaps even destined to be deemed classics in their own right some day.”—Thomas Keller, from the Foreword “Michael White has, in very short order, grabbed the Italian food crown for New York City.”—Anthony Bourdain

Black Trumpet

“At the renowned Black Trumpet restaurant, located in the historic seacoast city of Portsmouth, New Hampshire, Chef Evan Mallett and his staff reflect the constantly changing seasons of New England, celebrating the unique flavors and traditions of fished, farmed, and foraged foods in their ever-changing menus that rotate roughly every six weeks throughout the course of the year. From deep winter's comfort dishes to the first run of maple syrup during Mud Season; from the first flush of greens in early spring to the embarrassment of high summer's bounty and fall's final harvest Evan Mallett offers more than 250 innovative recipes that draw not only on classic regional foodways, but on the author's personal experiences with Mexican, Mediterranean, and other classic world cuisines.”--

Dinner at the Long Table

From the acclaimed owner of Brooklyn's Diner, Marlow & Sons, Marlow & Daughters, Reynard, The Ides, Achilles Heel, She Wolf Bakery, Marlow Goods, Roman's, and the Wythe Hotel comes this debut cookbook capturing a year's worth of dishes meant to be shared among friends. Andrew Tarlow has grown a restaurant empire on the simple idea that a meal can somehow be beautiful and ambitious, while also being unfussy and inviting. Personal and accessible, *Dinner at the Long Table* brings Tarlow's keen eye for combining design and taste to a collection of seventeen seasonal menus ranging from small gatherings to blow-out celebrations. The menus encompass memorable feasts and informal dinners and include recipes like a leisurely ragu, followed by fruit and biscotti; paella with tomato toasts, and a Catalan custard; fried calamari sandwiches and panzanella; or a lamb tajine with spiced couscous, pickled carrots, and apricots in honey. *Dinner at the Long Table* includes family-style meals that have become a tradition in his home. Written with Anna Dunn, the cookbook is organized by occasion and punctuated with personal anecdotes and photography. Much more than just a beautiful cookbook, *Dinner at the Long Table* is a thematic exploration into cooking, inspiration, and creativity, with a focus on the simple yet innate human practice of preparing and enjoying food together.

Fresh Pasta at Home

Turn homemade pasta into your new favorite kitchen hobby with foolproof methods and 100-plus recipes that make it totally achievable. Whether you use a hand-crank machine, electric machine, extruder, or rolling pin and elbow grease, you can make incredible pasta from scratch using ATK's rigorously tested techniques. Then choose one of the delectable recipes to show off your impressive-every-time pasta to perfection. More than a dozen doughs: Pasta doughs made with eggs, semolina, whole grains, vegetables, and even gluten-free flours are proportioned for perfect results whether you're using a machine or not. Strand pasta: Spaghetti al Limone; Tagliatelle with Artichokes and Parmesan; Bucatini al Fuoco Hand-shaped pasta: Orecchiette with Broccoli Rabe and Sausage; Fileja with 'Nduja Tomato Sauce; Gnocchi with Fontina Sauce Stuffed pasta: Short Rib Agnolotti with Hazelnuts and Browned Butter; Butternut Squash-Filled Cappelacci; Cheese Ravioli with Pumpkin Cream Sauce Baked pasta: Lasagna Verde alla Bolognese; Wild Mushroom Lasagna; Three-Cheese Manicotti with Meat Sauce Mix-and-match sauces: Pair your favorite shapes with any of these, including quick tomato sauces, even quicker olive oil sauces, long-simmered meaty sauces, and pestos. Plenty of step-by-step photos accompany crystal-clear instructions for rolling out pasta sheets and cutting and forming shapes, all accompanied by irresistible photos of the finished dishes.

The Dead Husband Cookbook

One husband, well done. When infamous chef, restauranter, and television personality Maria Capello's husband died, the media circus was intense...and quick to cast the blame. Whispers claimed Maria murdered her husband to build her culinary empire on his bones, and that there was an all-too-grisly reason his body was never recovered. Yet for the past few decades, the Capello family maintained their stoney silence—until now. Thea Woods has no idea why she was chosen to work with Maria on her sure-to-be-infamous memoir, but she doesn't question her luck. Spirited away to the Capello's rustic upstate farm, she's soon embroiled in the mystery—and cut off from the rest of the world. It should be the job of a lifetime, but something's not quite right with the close-knit clan, and Damien Capello isn't the only one to go mysteriously missing over the years. As the true story of Maria's past unfolds and the stench of rot hidden behind the kind coastal grandmother veneer rises, Thea finds herself trapped...and desperately afraid. Because there are reasons why Damien's body was never found...and why, in over thirty years, Maria Capello has never revealed the secret ingredient in her most famous recipe.

Vancouver Cooks 2

A second helping of recipes celebrating the B.C. food scene, served up by 70 well-known and emerging chefs. Five years after *Vancouver Cooks*, which sold more than 13,000 copies, the Chefs' Table Society returns with over 100 new recipes from 70 chefs around Vancouver, Victoria and the Okanagan, including: Tojo Hidekazu of Tojo's Restaurant Vikram Vij of Vij's Melissa Craig of Bearfoot Bistro in Whistler Rob

Feenie Divided into four sections -- local food, international flavours, emerging talents and pioneering chefs -- Vancouver Cooks 2 celebrates the key elements that have forged Vancouver's unique culinary culture and made the city a world-class dining destination. We also see the industry behind the scenes, understanding its heritage and the innovative strides Vancouver chefs are taking. Written for the home cook, Vancouver Cooks 2 pairs more than 50 full-colour photographs with the mouthwatering recipes, each with wine notes. Royalties from the sale of this book go to the Chefs' Table Scholarship and Bursary Fund.

Lidia's Italian-American Kitchen

From the beloved TV chef and best-selling author—loved by millions of Americans for her simple, delectable Italian cooking—comes her most instructive and personal cookbook yet. Focusing on the Italian-American kitchen—the cooking she encountered when she first came to America as a young adolescent—Lidia pays homage to this “cuisine of adaptation born of necessity.” But she transforms it subtly with her light, discriminating touch, using the authentic ingredients, not accessible to the early immigrants, which are all so readily available today. The aromatic flavors of fine Italian olive oil, imported Parmigiano-Reggiano and Gorgonzola dolce latte, fresh basil, oregano, and rosemary, sun-sweetened San Marzano tomatoes, prosciutto, and pancetta permeate the dishes she makes in her Italian-American kitchen today. And they will transform for you this time-honored cuisine, as you cook with Lidia, learning from her the many secret, sensuous touches that make her food superlative. You’ll find recipes for Scampi alla Buonavita (the garlicky shrimp that became so popular when Lidia served the dish at her first restaurant, Buonavita), Clams Casino (with roasted peppers and good American bacon), Caesar Salad (shaved Parmigiano makes the difference), baked cannelloni (with roasted pork and mortadella), and lasagna (blanketed in her special Italian-American Meat Sauce). But just as Lidia introduced new Italian regional dishes to her appreciative clientele in Queens in the seventies, so she dazzles us now with pasta dishes such as Bucatini with Chanterelles, Spring Peas, and Prosciutto, and Long Fusilli with Mussels, Saffron, and Zucchini. And she is a master at teaching us how to make our own ravioli, featherlight gnocchi, and genuine Neapolitan pizza. Laced with stories about her experiences in America and her discoveries as a cook, this enchanting book is both a pleasure to read and a joy to cook from.

Vegan Pasta Night

No meat, no cheese, no problem! Enjoy hearty, delicious Italian classics like Carbonara with Beetroot “Pancetta” and Linguine with “Clam” Sauce in Vegan Pasta Night.

Bruce Moffett Cooks

A native New Englander, chef Bruce Moffett fell in love with the South. Founding chef of three Charlotte restaurants—Barrington's, Good Food on Montford, and Stagioni—Moffett is known for creating dishes inspired by both New England and southern culinary traditions. With the simple, compelling aim of making people happy through his cooking, the chef builds immense flavors in every morsel he prepares and serves—and in this lavishly illustrated cookbook he shows you how to do the same. From small plates of Pickled Butternut Squash Ribbons to Creamy Spring Onion Soup, the meal you make will start out beautifully. Recipes provide step-by-step directions for cooking entire composed dinners, from Pecan-Crusted Lamb with Chipotle BBQ Sauce and Sweet Potatoes to Swordfish with Summer Succotash. Among the book's 120 recipes are irresistible soups, salads, pizza, pasta, vegetable dishes, breads, and desserts. When he arrived in Charlotte almost twenty years ago, Moffett became one of the first chefs there to establish creative, long-term relationships with local farms and purveyors. In his book, written with Keia Mastrianni, he shines a spotlight on the North Carolina producers who provide many of the beautiful ingredients featured daily in his restaurants.

Root & Leaf

In this exciting book they take centre stage as Rich Harris explores the many ways of using them, including pickling, smoking and fermenting, alongside the more traditional roasting and braising. As a chef and committed carnivore, Rich's use of vegetables focuses on flavour, bringing out the natural tastes of vegetables and playing with complementary textures and qualities. His creative and delicious recipes include Miso Glazed Pumpkin, Gnocchi with Caponata and Burrata Cream, as well as Celeriac Rice Pudding with Bramble Compote. Perfect served alone, as a side dish or part of a collection of vegetarian small plates, Rich's recipes show you how to celebrate vegetables in their delicious and varied glory.

Great British Chefs

The debut cookbook from Great British Chefs contains 120 recipes from 60 of the best chefs cooking in the UK today. Every single one of the fully illustrated recipes in Great British Chefs is a testament to just how incredible the UK's food scene has become. From simple weeknight dinners to more complex courses for dinner parties, this book provides a wealth of inspiration for keen home cooks. Through each dish we chart the evolution of the UK's food culture, from the culinary masters that started it all and those championing modern British cooking, to the international cuisines we've fallen in love with and the next generation of exciting new talent. While the recipes in this book may come straight from the minds of top chefs, we've ensured that they're all suited to the home kitchen, perfect for ambitious cooks looking to impress. The chefs featured in the book are: Britain's Culinary Masters: Pierre Koffmann, Mark Dodson, Shaun Hill, Paul Heathcote, Marcus Wareing, Nathan Outlaw, Simon Rogan, Michael Wignall, Michael Caines, Sat Bains Flavours of Europe: Pascal Aussignac, Eric Chavot, Daniel Galmiche, Chris & Jeff Galvin, Francesco Mazzei, Theo Randall, Luke Holder, José Pizarro, Agnar Sverrisson Flavours of the World: Alfred Prasad, Vivek Singh, Peter Joseph, Andrew Wong, Robert Ortiz, Hideki Hiwatashi, Peter Gordon, Anna Hansen, Graham Hornigold, Marcello Tully, Scott Hallsworth Classic British & Pub Food: Jeremy Lee, Richard Corrigan, Robert Thompson, Geoffrey Smeddle, Frances Atkins, Galton Blackiston, Josh Eggleton, James Mackenzie, Emily Watkins, Dominic Chapman Modern British: Tom Aikens, Alyn Williams, Adam Byatt, William Drabble, Adam Gray, Martin Wishart, Paul Ainsworth, Simon Hulstone, Andy McLeish, Adam Stokes, Nigel Haworth, James Sommerin New Wave: Robin Gill, Merlin Labron-Johnson, Chantelle Nicholson, Lisa Goodwin-Allen, Phil Fanning, Paul Welburn, Paul Foster, Paul A Young

Simple Pasta

A gorgeous collection of simple, tasty pasta recipes you'll return to again and again, any night of the week, from the author of the beloved Simple Cake. "Pasta deliciously portrayed in all its rustic elegance."—Stanley Tucci, New York Times bestselling author of Taste: My Life Through Food ONE OF THE BEST COOKBOOKS OF THE YEAR: The New York Times, Epicurious In Simple Pasta, Odette Williams makes homemade pasta easy, fun, and delicious. With just three base doughs, there are endless possibilities for creating memorable, transporting meals with friends and family. Of course, if you prefer (or just need the convenience of) store-bought pasta, that's always an option too. Discover new favorite and beloved classics, like: • Beet and Carrot Agnolotti with Sage-Hazelnut Butter • Creamy Wild Mushroom Gnocchi • Cacio e Pepe • Carbonara • Beef Short Rib Ragù and Pappardelle • Zucchini and Basil Casarecce • Wicked White Bolognese • Crispy Italian Sausage and Broccolini Orecchiette Peppered throughout the book are recipes for side dishes, drinks, mains, and desserts, helping anyone recreate the laid-back elegance of la dolce vita at home. Seasonal menus showcase produce at its prime, creating pasta dishes that are singular and memorable. In Simple Pasta, Odette welcomes you to experience the everyday joy of pasta with the people you love.

On the Line

A behind-the-scenes look at the inner workings of a top New York restaurant goes into the kitchens to capture the everyday drama, crises, organization, and culinary expertise of Le Bernardin, in a volume that also includes some of the institution's signature modern French dishes.

FDA Enforcement Report

2024 James Beard Award Winner • Named a Best Cookbook of the Year by The New York Times?Bon Appetit?Vice?The LA Times • "A masterpiece." —Vice Make your homemade pasta dreams come true with this "new essential" (Food & Wine) from the creator of Pasta Social Club: the simplest guide ever to making fresh pasta doughs, shapes, fillings, and sauces—full of clever techniques and spectacularly delicious results. Pasta just might be the perfect comfort food. Endlessly reinventable, it is a canvas for delicious dreams. And it's well within your reach to make at home, anytime. It can be super simple, like pici in butter: a revelation made from scratch with just four ingredients. Or it can be incredibly special: agnolotti stuffed with braised shallots and Grana Padano, each parcel a gleaming little gift. In *Pasta Every Day*, Meryl Feinstein has created the world's easiest-to-follow guide to making pasta doughs, shapes, fillings, and sauces. A celebrated pasta instructor, professional pasta maker, and founder of Pasta Social Club, she has years of experience helping thousands of cooks bring the pleasure of fresh pasta home. Step-by-step photos and videos (accessible via QR code) illustrate how to make every shape, eliminating the intimidation surrounding this centuries-old craft. And because Meryl knows just what you need to achieve success, she shows how to recover when something goes wrong and how to make your dishes look as good as they taste. Plus, she shares dozens of sauces to take all kinds of pasta to the next level—including the dry stuff from a box. Combinations include: Winter Squash & Brown Butter Ravioli Cavatelli with Fiery Calabrian Chili Sauce Ricotta Gnocchi with Citrus & Pistachio Pesto Tagliatelle with "Casual Bolognese" Caramelle with Golden Saffron Sauce, and more With modern takes on Italian classics, plus gluten-free, vegetarian, and vegan options, this is pasta for today. Or every day.

Pasta Every Day

With 120 recipes for everything from dinner to dessert, *The Mushroom Hunter's Kitchen* will make you a better mushroom cook and open your eyes to the extraordinary culinary potential of the fungi kingdom "From one of the mycological world's most beloved chefs, this is Just. So. Delicious. *The Mushroom Hunter's Kitchen* belongs in the kitchen not only of every mushroom hunter, but every mushroom lover."? Eugenia Bone, food and nature writer and editor of *Fantastic Fungi Community Cookbook* Whether you get your mushrooms from the supermarket or straight from the forest floor, *The Mushroom Hunter's Kitchen* will help you make the most of your haul. Because the right cooking method can transform a mushroom from meh to mouthwatering, professional chef and mushroom foraging expert Chad Hyatt starts by sharing the best techniques to use for dozens of varieties, from the humble button mushroom to the revered morel, the common oyster mushroom to the elusive huitlacoche. Next, he shares his favorite recipes for making mushrooms the highlight of any meal: Preserves and Condiments: Salt-Preserved Mushrooms; Pickled Matsutake; Chanterelle–Meyer Lemon Marmalade Breakfast: Savory Mushroom Crepes; Oyster Mushroom Chilaquiles Salads and Apps: Roasted Vegetable and Mushroom Salad with Black Trumpet Vinaigrette; Spanish Tortilla with Potatoes and Mushrooms Soups and Stews: White Button Ajoblanco; Saffron Milk Cap Stew with Pork Belly and Potatoes Pastas: Lion's Mane Cannelloni; Cauliflower Mushroom Carbonara Hearty Entrées: Polenta with Mixed Mushroom Ragout; Lobster Mushroom Enchiladas Desserts: Chanterelle and Persimmon Galette; Blueberry-Porcini Ice Cream; Flourless Agaricus Almond Cake Intrigued by a recipe, but don't have the right mushroom on hand? No problem! Most recipes are highly flexible, so you can use what you have. Mushroom Substitutions boxes next to each recipe point you to the best alternatives. Filled with expert tips and creative flavor combinations, *The Mushroom Hunter's Kitchen* is the definitive guide to cooking with wild and store-bought mushrooms.

The Mushroom Hunter's Kitchen

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