

My Digital Cookbook

A collection of my favorite recipes

Image

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Introduction

Welcome to my **LaTeX Cookbook Template**.

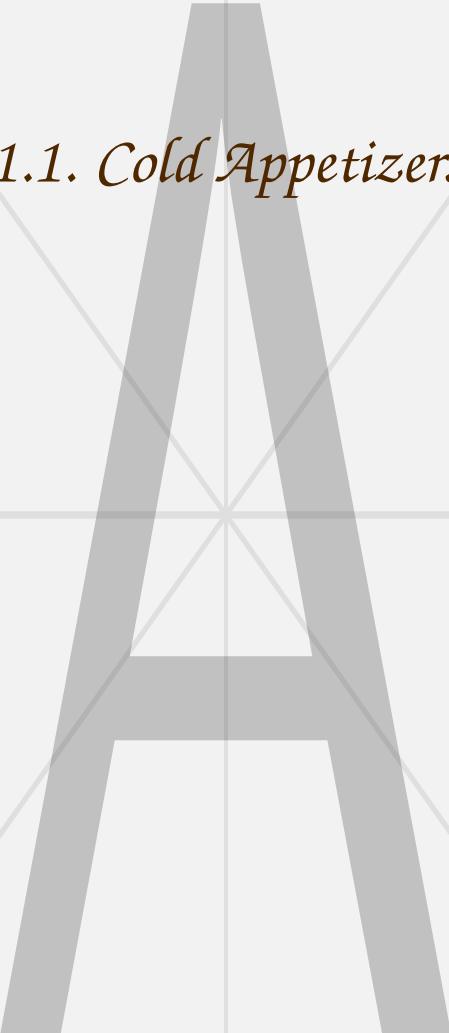
The idea for this project was born out of a simple need: I wanted to create a beautiful, structured, and print-ready cookbook for my own recipes, but I struggled to find a dedicated solution online. While there are countless LaTeX templates for academic papers, CVs, and presentations, I found a surprising lack of high-quality, aesthetic templates specifically designed for cookbooks. Frustrated by this gap, I decided to build one from scratch. My goal was to combine the typographic power of LaTeX with a layout that feels approachable and appetizing. This template is designed to be flexible and easy to use, allowing you to focus on your culinary creations while the code handles the formatting.

Whether you are preserving family traditions or drafting a professional collection, I hope this template serves as the perfect ingredient for your book. Happy TeXing and Cooking!

Chapter 1

Appetizers





1.1. Cold Appetizers

Bruschetta Classica

⌚ Serves 4 — 15 min

Ingredients 🛒

- Baguette, sliced
- Tomatoes, diced
- Fresh basil
- Garlic
- Olive oil

✍ **Description:** A fresh and vibrant Italian appetizer that captures the essence of summer. Best made with ripe, juicy tomatoes.

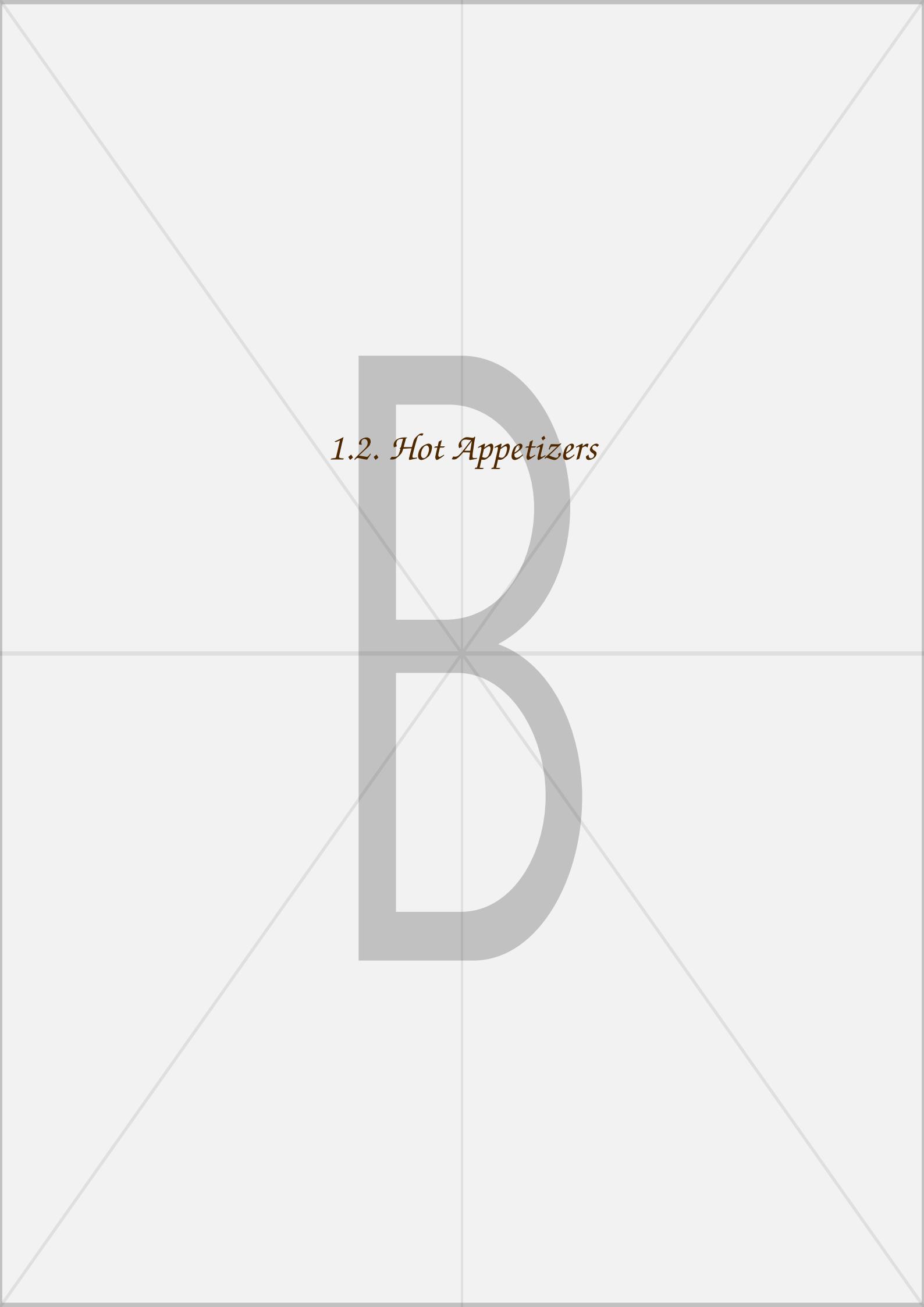
Preparation

1. Toast the baguette slices until golden brown.
2. Rub the toasted bread with a clove of garlic.
3. Mix tomatoes, basil, and olive oil in a bowl.
4. Top the bread with the tomato mixture and serve immediately.

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?] **Chef's Tip:** For an extra kick, rub the toasted bread with a cut chili pepper alongside the garlic.



1.2. Hot Appetizers

Mozzarella in Carrozza

⌚ Serves 4 — 20 min

Ingredients 🛍

- 8 Slices of white sandwich bread
- 200g Mozzarella cheese
- 2 Large eggs
- 1/2 cup Milk
- Flour (for dredging)
- Breadcrumbs (optional)
- Vegetable oil (for frying)
- Salt and Pepper

B

✍ **Description:** A classic Italian fried sandwich, famous in Naples and Venice. Crispy, golden bread encasing warm, melty mozzarella.

Preparation



1. Trim the crusts from the bread slices.
2. Cut the mozzarella into slices that fit within the bread squares.
3. Place the mozzarella between two slices of bread to form sandwiches. Press the edges gently to seal.
4. Prepare three bowls: one with flour, one with beaten eggs mixed with milk and a pinch of salt, and one with breadcrumbs (if using).
5. Dredge each sandwich in flour, shaking off excess.
6. Dip into the egg mixture, ensuring the edges are well coated to prevent cheese from leaking.
7. (Optional) Coat with breadcrumbs for extra crunch.
8. Heat oil in a pan and fry the sandwiches until golden brown on both sides.
9. Drain on paper towels and serve hot.

💡 **Chef's Tip:** For a Venetian twist, add a file of anchovy or a slice of ham inside is traditional and delicious.

Chapter 2

Main Courses



Lasagna della Nonna

 **Serves 8 — 2 hours**

Ingredients



- Lasagna noodles
- Ground beef (500g)
- Tomato sauce (700ml)
- Ricotta cheese
- Mozzarella cheese
- Parmesan cheese
- Onion & Garlic
- Spices (Basil, Oregano)

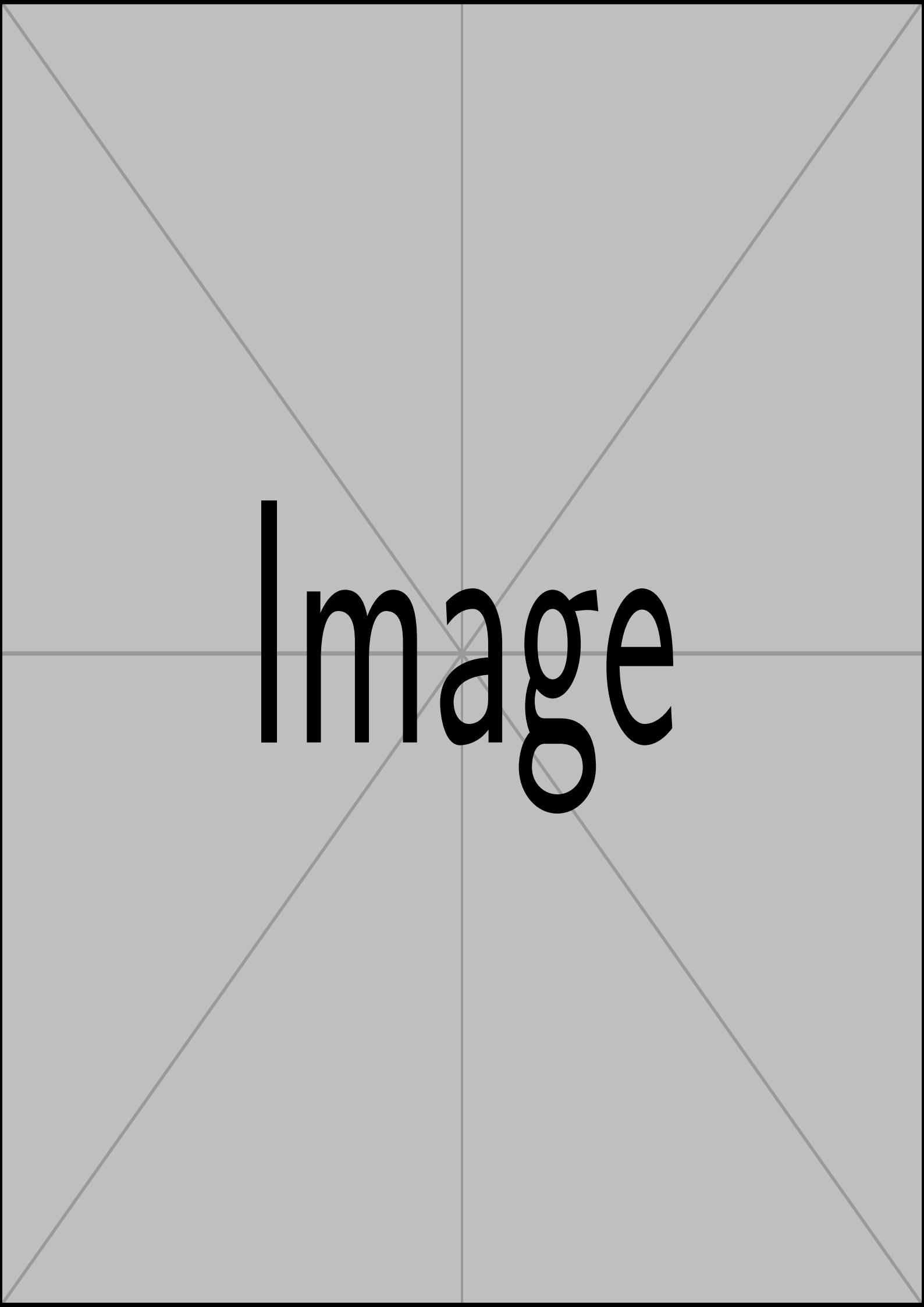
 **Description:** This rich and cheesy lasagna is a family heirloom recipe, perfect for Sunday dinners. It layers savory meat sauce with creamy cheeses for the ultimate comfort food.

Preparation



1. Cook the ground beef with onions and garlic until browned.
2. Add tomato sauce and simmer for 20 minutes.
3. Cook lasagna noodles according to package instructions.
4. Layer noodles, meat sauce, and cheeses in a baking dish.
5. Bake at 180°C for 45 minutes.
6. Let rest for 10 minutes before serving.

 **Chef's Tip:** Serve with a fresh green salad and garlic bread to cut through the richness.



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Chapter 3

Desserts



Pancake Semplici

⌚ Serves 4 — 20 min

Ingredients

- Flour (1 cup)
- Milk (1 cup)
- Egg (1)
- Butter (melted)
- Baking powder
- Sugar (1 tbsp)
- Pinch of salt

✍ **Description:** Fluffy, golden pancakes that are incredibly easy to whip up. A breakfast staple that never disappoints.

Preparation

1. Whisk flour, sugar, baking powder, and salt.
2. In another bowl, mix milk, egg, and melted butter.
3. Combine wet and dry ingredients (do not overmix).
4. Cook on a hot griddle until bubbles form, then flip.
5. Serve warm with syrup.

Smoothie Bowl Tropicale

⌚ Serves 1 — 10 min

Ingredients



- Frozen mango (1 cup)
- Banana (1, frozen)
- Coconut milk (1/2 cup)
- Chia seeds
- Granola
- Fresh berries

✍ **Description:** A refreshing and vibrant breakfast bowl that tastes like summer. Packed with vitamins and antioxidants.

Preparation



1. Blend mango, banana, and coconut milk until smooth.
2. Pour into a bowl.
3. Top with granola, chia seeds, and fresh berries.
4. Serve immediately with a spoon.



A large, semi-transparent watermark-like text "Image" is centered over the bottom half of the page, indicating where a photograph of the smoothie bowl would be placed.