



Italian Cooking: Classic Recipes and Techniques (Hardback)

By Mia Mangolini

Editions Flammarion, France, 2014. Hardback. Condition: New. Language: English. Brand new Book. Italian cuisine is one of life's great pleasures and Italian Cooking offers the step-by-step kitchen techniques that are the secret to success. An overview of fundamental cooking methods offers expertise in preparing antipasti, pizza dough, fresh and dried pasta, risotto, polenta, sauces, seafood, and ice cream. Each method is explained in text and photographs; eight are further clarified in video tutorials. A practical guide explains the essential ingredients, kitchen utensils, regional specialties, ideal pasta and sauce pairings, and Slow Food principles that are the backbone of Italian meals. Organized by region, one hundred twenty classic recipes-mushroom risotto, Milanese veal cutlets, tiramisu-are simplified for the home cook and provide ample inspiration for mealtime. Each recipe is graded with a three-star rating so that the home chef can gauge its complexity-and gradually expand their cooking ability through experience. A dozen recipes from Italy's Michelin star chefs and culinary artisans offer the ultimate challenge. Cross references throughout to techniques, video tutorials, glossary terms, and complementary recipes make navigation easy. With a foreword by legendary Slow Food founder Carlo Petrini, this impressive volume is an essential guide for novice and established cooks...



Reviews

A new e book with a brand new standpoint. I am quite late in start reading this one, but better then never. I discovered this ebook from my i and dad advised this publication to understand.

-- Jada Franecki II

Here is the very best book i have got read through until now. I could possibly comprehended everything using this composed e publication. You will not sense monotony at whenever you want of your time (that's what catalogues are for concerning should you ask me).

-- Izaiah Schowalter