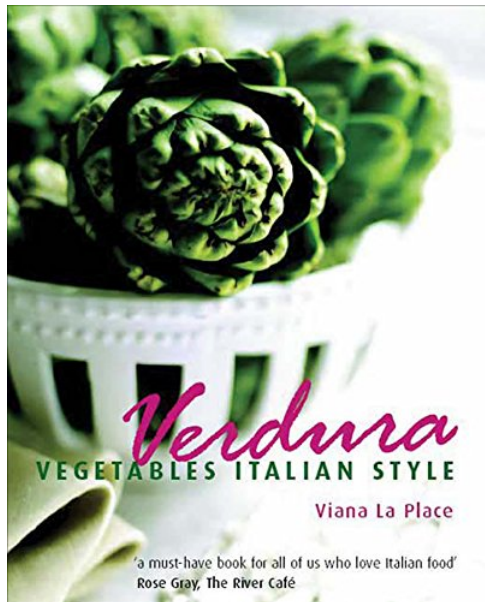


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"A wonderful cookbook with the very best authentic Italian recipes . . . Flick through it and you can feel immediately transported to a table under an olive tree" (The Sunday Tribune). Named One of the Top 100 Cookbooks of the Last 25 Years by Cooking Light! Verdura has become a classic that readers turn to as their vegetable cooking bible—with irresistible recipes representing the best of the Italian approach to vegetable preparation, an earthy yet spirited technique that celebrates fresh ingredients simply treated. Contending that eating well-prepared vegetables helps us to appreciate life's natural cycles, Viana La Place presents recipes for antipastos, salads, soups, sandwiches, pasta, risottos, pizzas, and much more. The vegetables she explores run from the familiar—artichokes, aubergines, radicchio—to the more exotic, such as chayote, cardoons, and brocciflower. (Sauté her cauliflower-broccoli hybrid in garlic and oil—then top it with pungent provolone!) Other recipes, such as Soup of Dried Broad Beans with Fresh Fennel; Fettucine with Peas, Spring Onions, and Mint; Grilled Bread with Raw Mushroom Salad; and Baked Red Pepper Frittata; give further evidence of the author's original yet thoughtful way with the earth's bounty. Desserts are also included, among them Watermelon with Bittersweet Chocolate Shavings; Grilled Figs with Honey and Walnuts; and Lemon Granita and Brioche. With a vegetable and herb guide and an ingredient glossary, Verdura provides comprehensive information while exciting the palate.

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