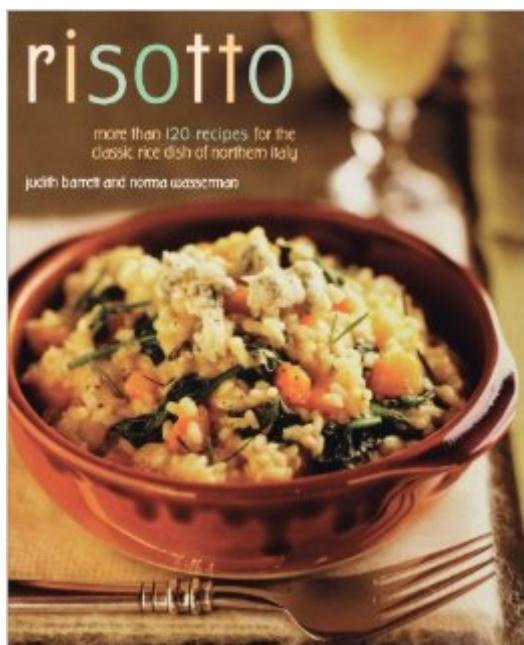


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Risotto: More Than 100 Recipes For The Classic Rice Dish Of Northern Italy



Synopsis

"Judith Barrett and Norma Wasserman have written a beautiful book on risotto. [It] . . . is not just a recipe book but a piece of man's history."--Arrigo Cipriani"Delectable."--Booklist"For the rice lover . . . this well-crafted book is a unique source."--Chicago TribuneRisotto is the hottest development in Italian cooking since pasta, and Risotto is the definitive book on this classic rice dish from Northern Italy. Risotto contains more than120 authentic risotto recipes, many of which can be made in thirty minutes or less witha minimum of preparation. Here is just a sampling of the many delicious risotto variations you'll find: * Scallops, Shrimp, and Mushrooms * Lamb with Egg and Lemon Sauce * Turkey, Red Peppers, and Tomatoes * Prosciutto, Chicory, and Fontina * Monkfish in Tomato Basil Cream * Chicken with Olives * Mussels in White Wine * Sausage, Artichoke, and Peas * Fresh Tuna and Curry * Veal in White Cream Sauceln addition to these mouthwatering recipes, Risotto also contains informative chapters on risotto ingredients and preparation methods. For the rice and risotto lover, Risotto is an incomparable kitchen companion.

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Customer Reviews

I bought and heavily (!!! see below) used this cookbook soon after it first came out in the late 1980s. It was a breakthrough cookbook for its time, and hugely popular, and is still a wonderful resource that I can recommend today almost without hesitation. In the late 1980s, I first started seeing risotto offered frequently in Mediterranean or even New American yuppie restaurants in the SF Bay Area when I visited on business--but not yet readily in fine restaurants in Seattle, for instance. Risotto was a clear trend for foodies, but hadn't yet hit mainstream nationally. So it was with impeccable

timing that Barrett and Wasserman released "Risotto" in 1987. I caught the bug early and hard. After I got this cookbook--in one of my inspired food specialty frenzies--I wanted to make everything risotto. It was the perfect, versatile one-bowl (though usually 2-3 pots) meal that could fit any flavor or fancy, a base for any vegetables, seafood, meat, fruit, or herbs you wanted to cook with that day. I literally cooked risotto two or three times a week for 8 months, from fall harvest through a Seattle winter and into springtime baby vegetables. And I used this cookbook for all of it. This cookbook "Risotto" had many virtues. First, it is an exceptionally clear introduction to risotto: its history, varieties of rice, geography, how it is cooked and used, etc. Second, as other reviews state (and you can see in the Search-Inside-The-Book table of contents), it covers many kinds of risotto and has plenty of recipes: cheese, vegetable, meat, fish, fruit, liqueur, leftover. But the strongest (and non-obvious) feature of this cookbook is how it makes use of its Basic Recipe.

`Rice, The Amazing Grain' by Marie Simmons and `Risotto' by Judith Barrett and Norma Wasserman are two older books (14 and 18 years respectively) on a most interesting culinary subject. In fact, to most of the Asian cultures, rice is THE culinary subject, dwarfing all talk of wheat and its principle derivatives, bread and pasta so dear to the western European culinary palate. (The other side of the coin may be that Italian and French cuisines can claim some level of primacy over Asian cuisines in that both have an important role for rice, while Asia ignores wheat and its vassals.) While the first book deals with rice as a whole, including, per its subtitle, `Great Rice Dishes for Every Day', the second book deals only with the classic rice dish of northern Italy. On the face of it, therefore, one may think that the first book is more valuable than the second, but, for serious cookbook collectors, I think that is not the case. For starters, the author claims that `Rice, The Amazing Grain' started out as a book on the grain alone but, like an unruly child, it grew into a cookbook. From that introduction, I expected a major treatise on rice, its cultivation, varieties, and nutrition. Instead, we get something which is far inferior to what I found in the recent book, `The Ultimate Rice Cooker Cookbook' by bread baking Guru Beth Hensperger and culinary colleague, Julie Kaufmann. This book on a very specific rice cooking technique actually has more useful information on varieties of rice than this book devoted to the whole grain. So, it took me some time to warm up to `Rice, The Amazing Grain', especially as Ms. Simmons did nothing to really show me how amazing the grain was.

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