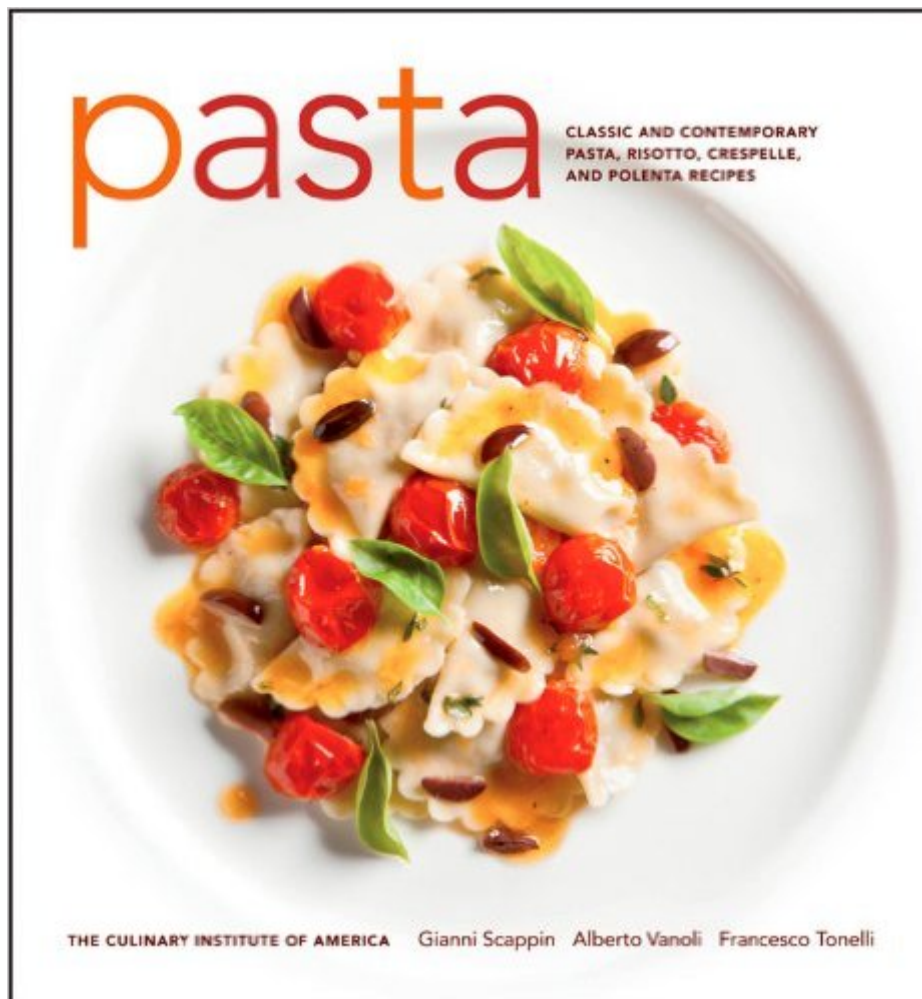


The book was found

Pasta: Classic And Contemporary Pasta, Risotto, Crespelle, And Polenta Recipes (at Home With The Culinary Institute Of America)



Synopsis

The ultimate resource for pasta lovers In this irresistible collection of reliable recipes, you'll find a huge variety of pasta dishes from real born-and-bred Italian chefs. Pasta covers the basics and beyond with master recipes for making your own fresh egg pasta by hand or machine, as well as reliable guidance on getting the most out of store-bought fresh and dried pastas. Throughout the book, stunning full-color photography offers both inspiration and visual guidance. The recipes include innovative pasta dishes for every season and occasion, from light and summery pasta salads to hearty meat sauces, lasagnas, and more. But there's more than just pasta here. The book also includes recipes for crespelle (Italian crepes), risotto, gnocchi, and polenta dishes, offering a wide range of both traditional and contemporary Italian dishes. Features 146 expertly-tested recipes for pasta dishes, from timeless classics to new and modern favorites Illustrated with 100 mouthwatering full-color photographs by acclaimed photographer and food stylist Francesco Tonelli Organized by season, the book includes recipes perfect for any time of year, from fresh Garganelli with Leeks and Morels to celebrate the spring, to rich, hearty winter dishes like Sausage-Filled Ravioli with Brown Butter and Pancetta Jam-packed with inventive, foolproof recipes that celebrate the seasons with authentic Italian flavor, Pasta is a must for home cooks who just can't get enough of this timeless and traditional food.

Book Information

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Customer Reviews

Cooking is one of the few venues that allow me to express the right side of my brain. I had gotten burned out by the typical red sauces and garlic based oil sauces for pasta and was looking for

something to take me in new directions. This book does it. I've also got the vegetarian cooking book from the CIA. Both books are well laid out. Magnificent photos and a lot of very creative recipes.

Well written book. The recipes are never overly complicated, and as a neighbor of the CIA I always enjoy a book by someone associated with this fine institution. The pictures of the half eaten dishes urge you to try and make that dish. Just brilliant.

Best Pasta Chef in the world. Used to own Locust Tree in New Paltz and now a teacher at the CIA. Hands down the best meals and pasta we have ever had anywhere. Joe

The Pasta book from the culinary institute of america it's the classic and the basic my expectation was to see a book more for professional chefs it's ok for amateur and who want to learn the basic

just what an Italian needs.

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