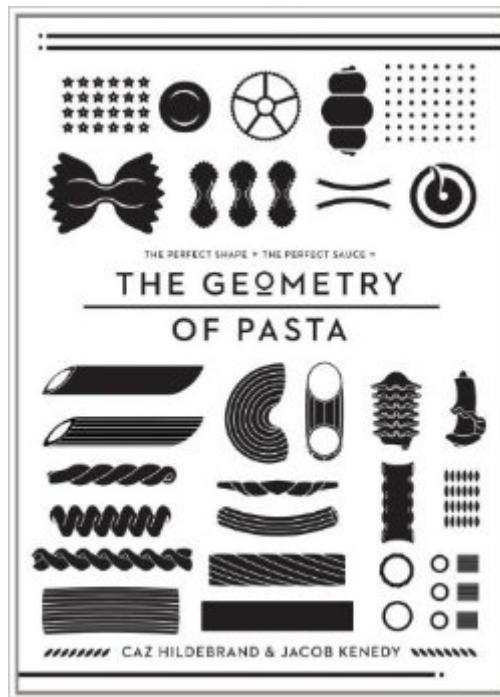


The book was found

The Geometry Of Pasta



Synopsis

Wheels and tubes, twists and folds and groovesâ "pasta comes in hundreds of shapes, each with its own unique history, beauty, and place on the dinner table. For centuries these shapes have evolved alongside Italyâ ™s cornucopia of local ingredients; if you know how the flavours relate to the forms, you hold the secret formula to good taste. Â The Geometry of Pasta pairs over 100 authentic recipes from acclaimed chef Jacob Kenedy with award-winning designer Caz Hildebrandâ ™s stunning black-and-white designs to reveal the science, culture, and philosophy behind spectacular pasta dishes from throughout Italian history. Â A triumphant fusion of food and design, The Geometry of Pasta invites us to unlock the hidden properties of Italyâ ™s most mathematically perfect deliciousness.Â

Book Information

Hardcover: 256 pages

Publisher: Quirk Books; 1st edition (September 15, 2010)

Language: English

ISBN-10: 1594744955

ISBN-13: 978-1594744952

Product Dimensions: 6.6 x 1.4 x 8.8 inches

Shipping Weight: 1.6 pounds (View shipping rates and policies)

Average Customer Review: 4.3 out of 5 starsÂ See all reviewsÂ (61 customer reviews)

Best Sellers Rank: #129,821 in Books (See Top 100 in Books) #30 inÂ Books > Cookbooks, Food & Wine > Cooking by Ingredient > Pasta & Noodles #109 inÂ Books > Arts & Photography > Graphic Design > Commercial > Illustration #120 inÂ Books > Cookbooks, Food & Wine > Italian Cooking

Customer Reviews

As the full title states, "The Perfect Shape + The Perfect Sauce = THE GEOMETRY OF PASTA," so the talents of book designer Caz Hildebrand + London chef Jacob Kenedy = this terrific book. Part history-of-pasta and part cookbook, it begins with an overview of pastas (southern Italian peasants' plain semolina to wealthy northerners' incorporation of egg and different starches) and tomato sauces (also varying from light to rich), and the concept of matching the delicacy/sturdiness of a pasta to that of a sauce. And then comes that geometry -- the actual pairings of those shapes and sauces via a 270-page alphabetic encyclopedia of dozens and dozens of pasta shapes, including:^{*} A short history of each pasta (referencing climate, culture and politics/economics), for example that

intricate pastas were made "when housewives had to fill long winter evenings," and the delicate and haughty pastas of the Renaissance, which "specialist nuns would make in their convents";* A b/w graphic of its shape (see page samples near the book's cover image, above);* In some cases, recipes for making that shape of pasta at home;* In all cases, recipes for sauces/fillings suited to that shape;* Suggestions for other sauces (an Index makes it easy to locate sauce recipes). I'd expected this book to be glossy and slightly oversized, so was surprised to find it the size and construction of a hardcover novel. While that doesn't sound like a book to be taken into the kitchen and later wiped down, you'll want to do so -- it contains recipes for every level of cook, from quick sauces with a few common ingredients, to sauces involving a dozen ingredients and progressive steps that are mini-tutorials in cooking technique.

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