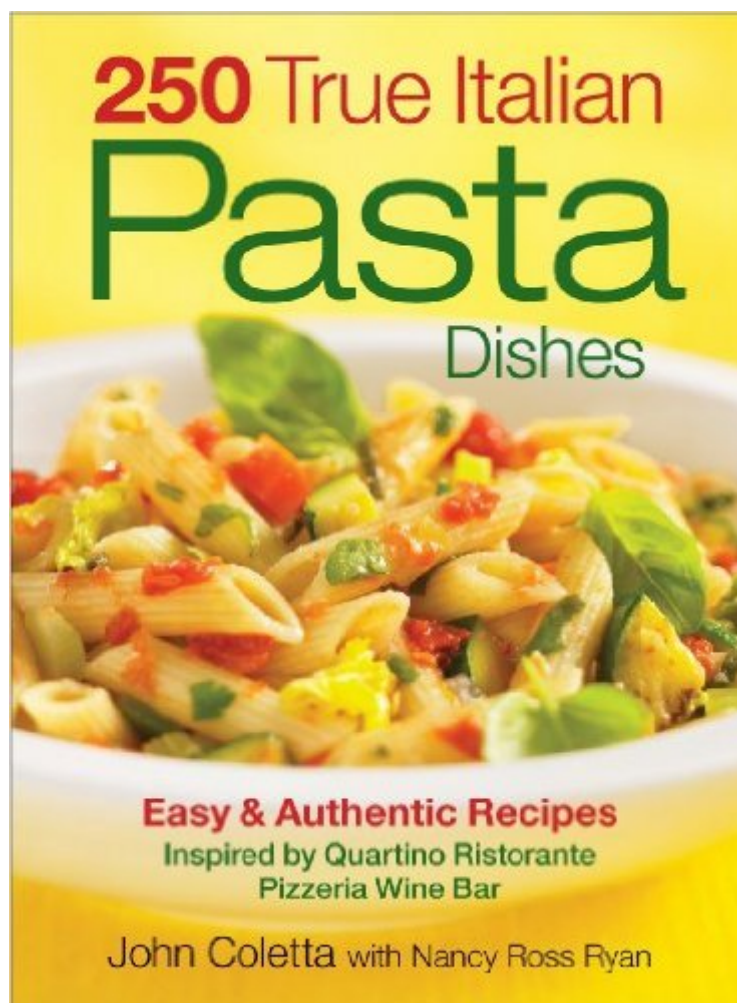


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250 True Italian Pasta Dishes: Easy And Authentic Recipes



Synopsis

Outstanding recipes from the owner/chef of Quartino, one of Chicago's finest restaurants. For hundreds of years, pasta dishes have been the family favorites that home cooks rely on regularly. The purpose of this book is to provide key instructions, skills and great recipes for authentic Italian pasta dishes. These easy-to-prepare recipes range from old favorites to personal innovations, each carefully tested by the well known Chef John Coletta. Organized in chapters such as Pasta Express, Meatless Pasta, Poultry and Meat Sauces, Seafood, Leftover Pasta, Pasta Salads, Pasta for Kids, Fresh Pasta, Baked Pasta, Filled Pasta and Pasta Desserts, Coletta provides easy access to his traditional and new recipes. Here is just a small sampling: Penne with prosciutto and asparagus Spaghettini with tomatoes and basil Linguine with salmon and tomato sauce Leftover oven-browned ziti with leeks and onions Radiatori salad with carrots and mint Rigatoni with turkey and fennel Tagliolini with fava beans Four cheeses filling Apricot ravioli with rosemary. Packed with professional tips and techniques, 250 True Italian Pasta Dishes presents pasta as it was meant to be prepared and enjoyed.

Book Information

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Customer Reviews

I was kind of disappointed when I got this book as a Christmas present because it looks plain. I have been pleasantly surprised by all the recipes I've tried. The linguine with clams was spot-on and you can't go wrong with the pappardelle with a mixed meat ragu. It may not look fancy, but give this book a chance. The author clearly knows what he's doing and I like that it includes all the Italian

names of the dishes so you learn a little bit as you cook. Plus, when you get down to it, a sturdy, simple book is really much more useful in the kitchen since it's going to get splattered with oil and dusted with flour. I'm a convert.

This book is a great primer on pasta dishes cooked in a truly Italian style. Love the book and love the food even more.

The best thing about this book? It's comprehensive. Each chapter could probably be its own book: baked pastas, filled pastas, fresh pasta, quick pasta... the list goes on. I can't imagine you would really NEED another pasta cookbook if you have this one. It has all the classics, and everything you need to know about making, eating, and serving pasta the Italian way.

I looked at a lot of pasta books before settling on this one. I choose this one because I've wanted to try making my own pasta, but realistically, I can't do that every day. I knew this book would be more useful because it has recipes for both fresh and dried pasta. It's nice to have a book that caters to different occasions, for when you have a lot of time to cook up a really gourmet meal and when you just need something really quick. And the recipes don't disappoint! I have yet to make the fresh pasta (good thing I got this book, right?) but I loved the baked perciatelli with zucchini and rigatoni with turkey and fennel, as did all my friends who got to eat it.

The book is full of great looking recipes, and none of them are difficult. If you are a pasta lover, this is the book for you! There is plenty of variety from cold salads to mouth watering pasta meals. The organization of the book is easy to follow, and helps you choose based on preference like salad vs. meat and pasta, or seafood and pasta.

We dined at John Coletta's restaurant in Chicago, Quartino, and absolutely loved the food. Cookbook has amazing recipes, we were able to bring out Quartino experience home with us due to the cookbook.

My husband and I ate many meals at Quartino the last time we were in Chicago. The recipes we have tried so far from the cookbook were easy to prepare and delicious. If you are a pasta lover, I would recommend this cookbook for your collection.

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