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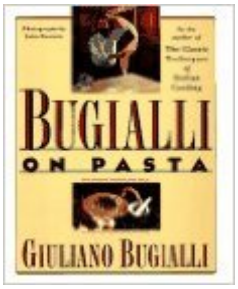
Bugialli On Pasta



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Synopsis

Bugialli on Pasta features more than 300 recipes from every region of Italy, conveniently arranged around key ingredients--pasta with vegetables, pasta with fish, for example. The simple dishes, such as spaghetti with grated cheese and black pepper, and the more complicated ones like pasta stuffed with artichokes, are featured. Illustrated with nearly 100 line drawings and 20 full-color photographs.

Book Information

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Customer Reviews

Bugialli is ever the purist in his pusuit of good, authentic and classic Italian recipes.Many of these recipes occur in variations in other cookbooks, but Bugialli has done his research and work with regard to the recipes. The research was done in finding the purest and most traditional (and best) ways of preparing them. The work was done in adapting the recipes so they will succeed for N. American cooks.There is incredible variety in the recipes! Pasta with all manner of vegetables and meat and cheese. There are even some tomato sauces. Many of the recipes are quite simple; some are quite complex.Most recipes have a preface with notes on history, tradition, cooking tips, etc. There are illustrations demonstrating most of the important techniques. The recipes are organized by major ingredient (other than pasta, such as vegetables or cheese). There is also a section on notable regional pastas, though all the recipes that are in the other sections designate the region(s) of their origin.Also, there are many beautiful, full-color photos of many of the recipes and of scenes in Italy. The paper is heavy and resilient (not many books use this fine grade of paper!).I have been

very pleased with the results so far. The Bucatini all' Amatriciana was possibly the simplest recipe I have encountered for it, yet it tasted the best: it is the recipe I will make from now on. There is a surprisingly good mushroom-meat sauce (complex, deep flavors). The marinara sauce is simple to make but very good. Etc. Etc.One criticism I have is that the pictures of the techniques are not necessarily near the recipe(s) they pertain to. It is a minor annoyance to have to scour the book looking for the pictures (did I miss some reference to the page they were on?)If you love pasta and wish to explore it through fine Italian recipes, this book would be my first choice. If you just want a really good starter book on pasta, this one fits the bill for that, too. This book is destined to become a classic on the subject.

Bugialli has produced a good cookbook that has many useful recipes and is decorated with some beautiful photos. However, the book falls short in two areas.First, he refers to recipes in other cookbooks he's written. Without those recipes, some dishes can't be made. Fortunately there aren't many of these instances; but, each book should stand on its own and not require the reader to get several books to make one recipe.Second, Bugialli doesn't give much advice on making the eggless pasta that traditionally is used for pesto. Because it is just a mixture of flour, water, and salt, this pasta must be handled a bit more carefully to avoid making glue. Ask me how I know that.Fortunately, the book has some excellent recipes that go beyond the usual fare. The dishes with seafood and vegetables are particularly good. This makes the weaknesses described above tolerable.

If you want to buy one cookbook to learn all aspects of pasta making and preparation, this one would be my recommendation. Bugialli, an expert on Italian cuisine in general, shines on his own when it comes to pasta. As the Italian Food Host @ BellaOnline, I cannot begin to tell you how many times I have pulled this book off the shelf to use as a reference. If you love pasta, this book should be in your collection!

there are some great and really interesting recipes for regional pastas but the index is very unclear and hard to use. if you know what you are looking for, especially by the Italian names, you can probably find it but otherwise just read your way through it and see what you find. they are definitely authentic recipes as Bugialli's books always are and there are an endless variety of things to try.

This is the one. Five minutes after I stepped off the train in Milano...I was convinced I had been

Italian in a former life. I have enjoyed my travels there immensely. The only issue has been coming home and being unable to duplicate the flavors, aromas and textures of the food. I have a cabinet full of cookbooks that just didn't cut it...and until I found Bugialli on Pasta, I was concerned no book ever would. The recipes are easy to understand and the results are mouth-watering. I've had this book for well over 10 years now, the one I just purchased was for a family member on the west coast, and I've continued to receive very positive comments on every dish I prepare.Buy this cookbook...you will not be disappointed.

This is the fourth book from renowned Italian cook, author and cooking instructor Guiliano Bugialli, who played a major role in moving the American palate beyond the dumbed down red sauce Italian dishes of the 70s and 80s. While Bugialli provides instructions for making fresh pasta, in this book he seeks to highlight ItalyÃ¢Â Â™s traditional pasta dishes. BugialliÃ¢Â Â™s unique qualifications and skills make this book a classic that will expand the readerÃ¢Â Â™s understanding of Italian pasta dishes. As a native Tuscan from a wine making family, Italian cooking flows through his veins. Degrees in languages from the University of Rome and University of Florence honed BugialliÃ¢Â Â™s research skills and original career as a teacher built impeccable communication skills. He combs the restaurants of Italy and historic cookbooks to recover authentic, traditional pasta dishes. He covers pasta and beans, pasta and vegetables, pasta with fish, pasta with meat and game, regional pastas, flavored pastas, and a variety of specialty pastas. The recipes range from simple to complex but his instructions are clear enough that even a novice can take them on. Despite nearly 30 years since its original publication, most of the recipes in this attractikve and well-illustrated book you will find nowhere else. It is a true classic.

I love this book. It is full of wonderful recipes with step-by-step sketches to help with the special folding and cutting of each pasta. The ingredient list is on the edge of the page which makes it easy to read at a glance. There aren't photos for every recipe, but the recipes are easy to follow. This would be a great book to give as a gift.

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