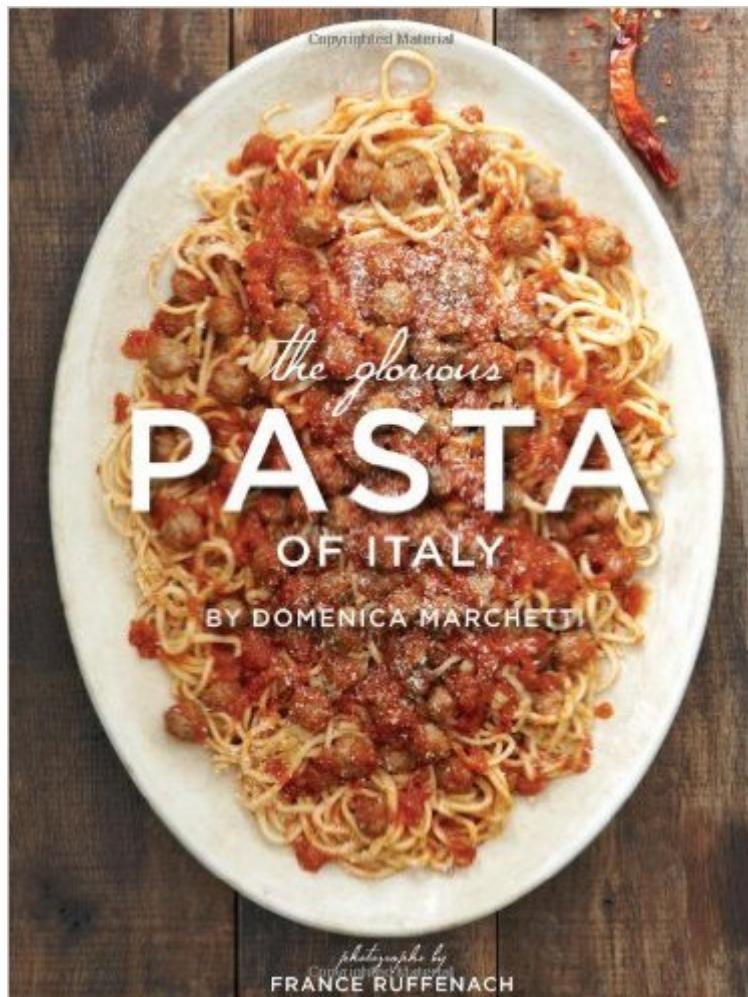


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The Glorious Pasta Of Italy



Synopsis

Celebrating pasta in all its glorious forms, author Domenica Marchetti draws from her Italian heritage to share 100 classic and modern recipes. Step-by-step instructions for making fresh pasta offer plenty of variations on the classic egg pasta, while a glossary of pasta shapes, a source list for unusual ingredients, and a handy guide for stocking the pantry with pasta essentials encourage the home cook to look beyond simple spaghetti. No matter how you sauce it, *The Glorious Pasta of Italy* is sure to have pasta lovers everywhere salivating.

Book Information

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Average Customer Review: 4.3 out of 5 starsÂ See all reviewsÂ (41 customer reviews)

Best Sellers Rank: #166,399 in Books (See Top 100 in Books) #38 inÂ Books > Cookbooks, Food & Wine > Cooking by Ingredient > Pasta & Noodles #152 inÂ Books > Cookbooks, Food & Wine > Italian Cooking #520 inÂ Books > Cookbooks, Food & Wine > Regional & International > European

Customer Reviews

Beautiful detailed pictures and in-depth recipe descriptions guide the home cook to create delicate tender strands of pasta. Stories about the regions of Italy that created some of the more unique dishes, stir the reader into a pasta creating fury. This comes in handy, since the first attempt at pasta making requires dedication and real fervor. A few chapters also include recipes that do not require homemade pasta. Soups and sauce recipes can also be accomplished for weekday meals, while the homemade pasta and show stopper recipes would be reserved for weekend triumphs. Highly recommend this book and now casually refer to it as our homemade pasta bible. Enjoy!

I had never made homemade pasta before I got this book. The author of this book is really passionate about pasta. She is great about explaining a couple of ways to make the pasta so that even a novice can do it. So far I have made the classic egg noodles and my fiancee loved them! I

can't wait to try the fancier recipes like spinach noodles!

I must say I was disappointed by this book. There are some great recipes in this book, but I think it fell short for me. There is a glossary of pasta shapes which is great but there are no pictures next to the shape definition to help identify them. I have been making pasta for many years and I was disappointed to see that there really weren't any recipes for regular pasta that used semolina. The author apparently thinks it is only good for dusting the surface. Some of the recipes are a little exotic, steering from simplicity. Also there are random pictures of some of the dishes,, but they are not where they should be, next to the recipes, and there aren't very many of them. There should be a picture of each recipe next to the recipe.

Food trends come and go, but pasta is forever. In clear no-nonsense talk and with concise directions Domenica Marchetti will guide you through the marvel that is Italian pasta. The woman knows her craft; her mother is from Abruzzo, and Ms. Marchetti learned at her side. The book begins with a rundown of tools and equipment you'll need plus descriptions of the ingredients you'll use. A glossary, cutting, saucing and storing directions will get you ready to cook. The author provides clear and concise recipes for basic pasta doughs starting with egg, spinach, and whole wheat, then moves into others such as pumpkin. Recipes for sauces, including three variations on tomato sauce, plus pesto, bechamel and two ragus are included. There are chapters on soups, filled pasta and dumplings, baked pasta, classics and showstoppers and dessert pastas. Ms. Marchetti has devoted a chapter to quick dishes such as Cacio e Pepe and Carbonara, and all the mystery is removed. You'll find yourself stepping into the kitchen, and just like an Italian, you'll have dinner on the table in the time it takes to boil the water. I've owned this book since just after its publication, and I have had great results with every recipe. I've never found a better recipe for cappelletti in Broth, those bite sized pasta shaped like nurse's caps. The filling is tasty and light, and the broth is clear with clean flavor. Ditalini and Cannellini Bean Soup with Escarole is now one of my husband's favorites. The Pumpkin Lasagne ai Quattro Formaggi (pumpkin lasagne with four cheeses) is excellent, a classic updated. Ms. Marchetti's recipes are beautifully rendered in photographs by France Ruffenach. There's no trick photography here - your version of the dish will look just as good as the book. The field of Italian cookbooks is a crowded one, but make room on your shelf for The Glorious Pasta of Italy. You'll use it again and again.

I LOVE this book! The recipes go far beyond the "usual" expected recipes. There is little I could add

to the previous reviews. However, I can't give this five stars because of the TINY type face. Chronicle Books has created so much whitespace that it doesn't seem to be an issue of utilizing the most space per word. I hate that when I am cooking I have to practically use a magnifying glass. This is true for all her books, with the exception of Big Night In and Rustic Italian (also outstandingly written and well worth purchasing).

It's difficult to come up with another cookbook that concentrates on "Pasta" dishes that I don't already own, but I couldn't resist "... Glorious Pasta ..." I had just seen an article written by Domenica in our local paper, in which she shared a recipe that ONLY an Italian with close ties to the "old country" could have written, called "Pizza Fritte". It immediately brought back memories of my youth and immigrant Italian parents, and so, I just had to give Domenica's book a read. I am giving this book 5 stars, because, although the print is too small, it is beautifully put together with pictures accompanying many of the recipes (especially helpful for those who are new to them). I, myself, brought the cooking from my mother's kitchen to my own, and when I read through these recipes, I can see that Domenica has done likewise. In this book, she has included "traditional" recipes, as well as recipes that she adapted to her own kitchen, and shared them in this book. Even after 40 years of cooking in the Italian way, I picked up bits of things here and have inserted many "post-its" to lead me to those that I will try in the near future. I will buy this book for gifts ...

I gave this to my husband as a father's day gift and it's the best decision ever. He has already treated me to multiple meals from this book and they were all delicious! (They also each contained about 100g of cheese, so if you're on a low-fat diet, maybe look elsewhere, but as it is, we love it! :))

This book has Interesting recipes for people who like to make their own pasta. The layout is elegant, the pictures enticing. My one problem is that the print is so small that It's hard to check the recipes as you are cooking.

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