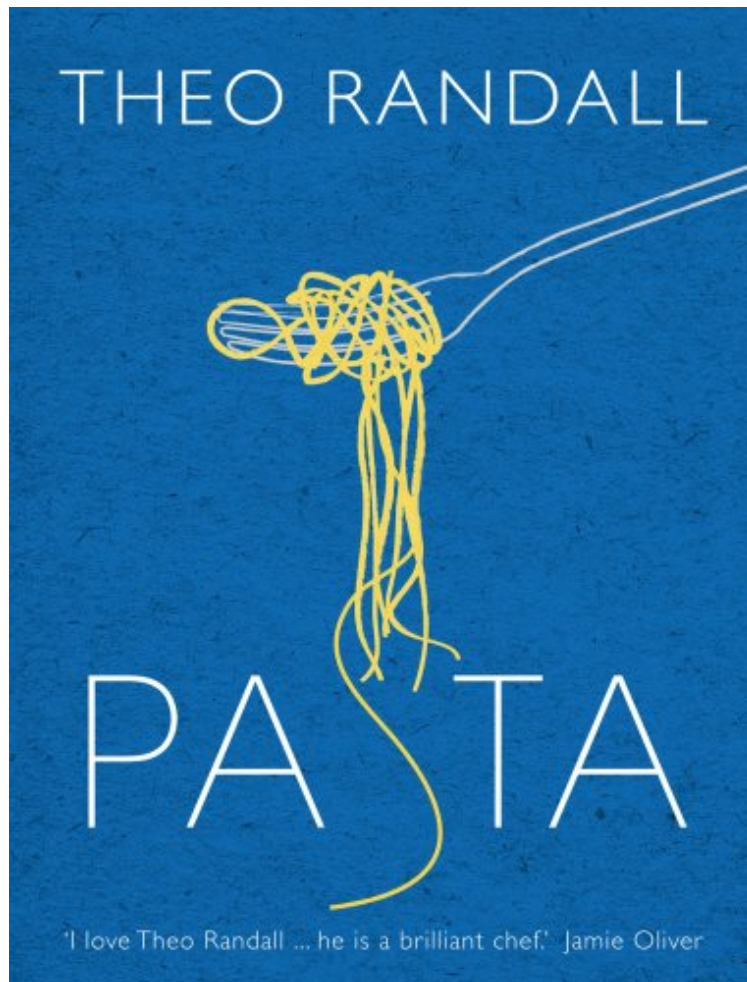


[Download ebook] Pasta

## Pasta

*Theo Randall*

*ePub / \*DOC / audiobook / ebooks / Download PDF*



 Download

 Read Online

#194933 in Books imusti 2011-09-01 2011-05-09Original language:EnglishPDF # 1 10.00 x .80 x 8.00l, 2.15 #File Name: 0091929008224 pagesEbury Press | File size: 78.Mb

**Theo Randall : Pasta** before purchasing it in order to gage whether or not it would be worth my time, and all praised Pasta:

0 of 0 people found the following review helpful. Excellent Comprehensive Pasta BookBy DesertDeucesI have been searching for a good pasta book. I've purchased several and was not satisfied with any of them. Most simply talk about using packaged pasta, but I wanted to learn how to make my own.I happened to see Theo Randall on a cooking show recently, so I checked here on to find cookbooks he wrote, and I found this beauty.It's the best pasta book I have found! It's very-well illustrated in full color and has easy-to-follow recipes and instructions. It's printed on glossy paper, which makes it very durable.I highly recommend this book to anyone who is seriously interested in great pasta recipes that are of the highest standards and yet are easy to follow - and, which are written by a master chef!0 of 0 people found the following review helpful. Four StarsBy KatsimmoGood recipes. A little vague on some directions

but tastes good

The first cookbook from the man who was head chef at the River Caf for 10 years. This friendly, accessible and stylish cookbook from a master chef will prove indispensable for all who love unfussy yet utterly delicious food. Simplicity is the keynote in this handsome recipe book, imbued with the flavours of the Italian countryside. For too long the ingredient in the store cupboard brought out for last minute dinner emergencies, pasta -- inexpensive, ever versatile and often underestimated -- lends itself to hundreds of fresh and different creations, especially when handled by the truly talented Theo Randall. He believes that the best pastas are the simplest: a plate of tagliatelle with butter and Parmesan can be just as magnificent as a ravioli stuffed with sweet potato and fennel. In *Pasta*, Theo Randall brings us a mouthwatering collection of 110 recipes, all within the reach of the keen cook. Using a mix of fresh and dried pasta and the freshest ingredients according to the season, Theo presents a wide variety of dishes, many achievable in minutes. From Taglierini with Peas, Prosciutto and Parmesan to Linguine with Pesto, Potato and Green Beans, to Pansotti with Sheep's Ricotta and Walnut Pesto, and Cappaletti with Slow Cooked Veal and Pancetta there is a dish to please everyone. Pasta is destined to become a kitchen classic.

"One of my favorite books of the year, and a must-have for any pasta lover. Theo's cooking is sublime." Jamie Oliver