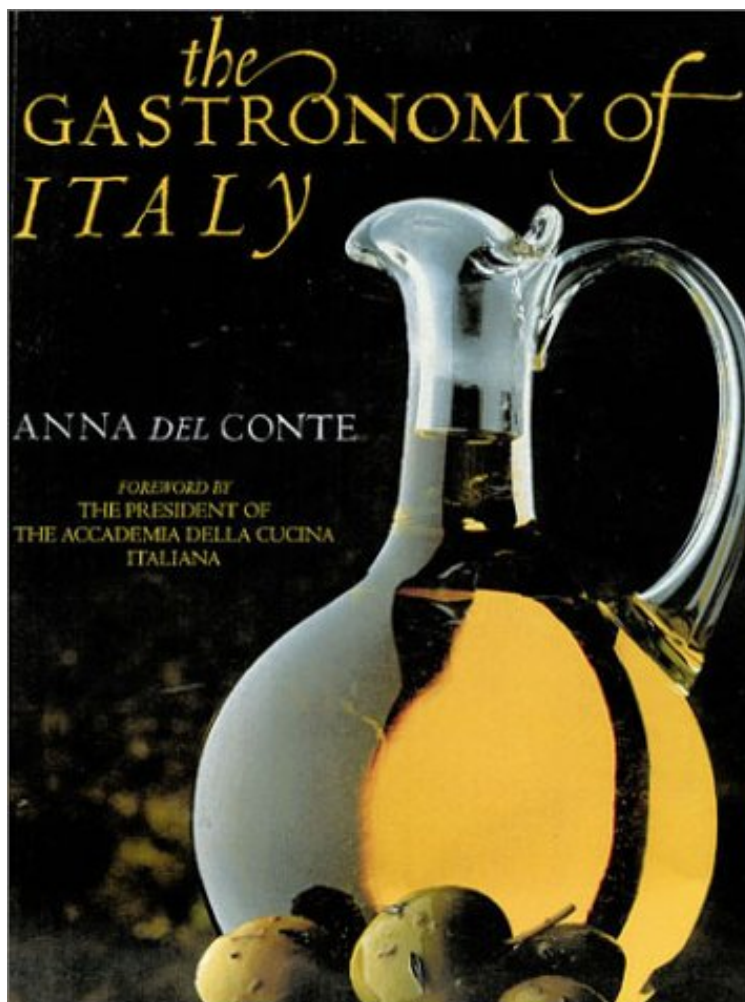


(Free download) The Gastronomy of Italy

The Gastronomy of Italy

Anna Del Conte

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Anna Del Conte : The Gastronomy of Italy before purchasing it in order to gage whether or not it would be worth my time, and all praised The Gastronomy of Italy:

0 of 0 people found the following review helpful. with excellent typography and overall designBy R. J. MiddletonPossibly the most informative book to be seen on the subject of Cookery, with special reference to Italian dishes. So matter of fact, without the usual frills of overrated cooks.A lovely book, with excellent typography and overall design. Highly recommend this book.1 of 1 people found the following review helpful. Its like an encyclopedia on Italian cookingBy A_typical_shopoholicIts like an encyclopedia on Italian cooking. Anna Del Conte's knowledge in this area can't be beaten.Though you will find quite a few recipes in Anna's other books; its worth having this one for the abundant information.0 of 0 people found the following review helpful. A great addition to your cooking library!By Stephen FenechI love this book! It's a fantastic combination of fun and education and the recipes are some

of the best I have around.

Pastas, pestos, risottos, sublime cheeses, scintillating seasonings, superb wines, and of course delectable desserts: no wonder the first known food writer was Italian. With fish from the port of Ostia, game from the hills near Rome, and the freshest fruits and vegetables, nature has blessed the country with delicious bounty. Prepare your own Italian feast with luscious recipes that range from antipasti, soups, and seafood to sauces, breads, and pizzas. Background information will acquaint you with the cuisine's development, and the different regional specialties (such as Emilia-Romagna's prosciutto di Parma.) Bring to your table a Frittata al Formaggio, the perfect light main course; Mozzarella in Carozza, or a fried mozzarella sandwich; Anolini alla Piacentina, small ravioli stuffed with braised beef; and Gelato di Crema, a smooth, fresh, lemony custard ice cream. With an A-Z of ingredients and, of course, a wine list from this land of vines!

From Library Journal This is a revised, expanded, and reorganized edition of a reference work first published in 1987. The original was an A-Z glossary of all aspects of Italian food, from ingredients to techniques to regional specialties. Now the different topics have been given their own sections, and the number of recipes has risen to 200, many of which are shown in full-page color photographs. The book opens with a brief illustrated history of Italian cuisine and a guide to the various regions, which focuses on their culinary contributions. This is followed by the recipe section, which emphasizes regional dishes; a 115-page glossary of ingredients, with colorful and amusingly dated labels from various food products dotting the pages; a shorter glossary of terms and techniques; and an abbreviated wine guide. The recipes are given greater emphasis in this edition they are good, and many will be relatively unfamiliar to Americans but the most valuable part of the book remains Del Conte's (The Classic Food of Northern Italy) authoritative text. A priority purchase. Copyright 2002 Cahners Business Information, Inc. From Booklist In any contest to name America's favorite ethnic food, Italian surely wins hands down. Spaghetti, pizza, and Parmesan cheese are as much yearned for as comfort foods as hamburgers or apple pie. Genuine Italian cooking may be subtler and more refined than most Americans understand, but increasing sophistication in American taste has expanded demand for more Italian dishes to polenta, fresh mozzarella, and similar Italian basics. Anna Del Conte has written a new approach to Italian cooking for Americans that, while not ignoring the obvious regionalism of Italian cuisine, seeks to find common ground for the cooking of the entire peninsula. Gastronomy of Italy begins by summarizing each region's contributions to the national whole and offering a list of each province's most typical dishes. Brilliant photographs accompany recipes to make these foods more appealing. Recipes call for ingredients easily found in most city markets. A glossary of common Italian foods helps sort out such issues as salted versus canned anchovies as well as obscure regional products. A smaller list of techniques and cooking terms defines kitchen processes. Mark Knoblauch Copyright American Library Association. All rights reserved "Not quite the Italian Larousse Gastronomique, but a reasonably close contender." Library Journal