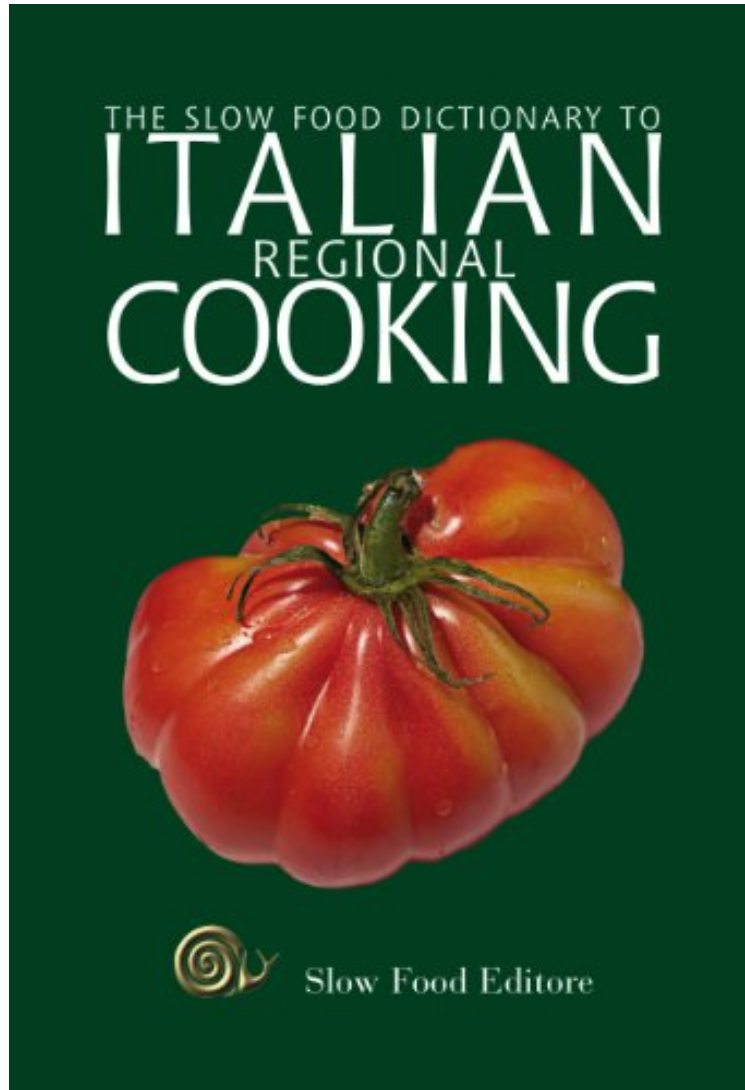



[Read ebook] The Slow Food Dictionary to Italian Regional Cooking

The Slow Food Dictionary to Italian Regional Cooking

From Brand: Slow Food Editore

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From Brand: Slow Food Editore : The Slow Food Dictionary to Italian Regional Cooking before purchasing it in order to gage whether or not it would be worth my time, and all praised The Slow Food Dictionary to Italian Regional Cooking:

0 of 0 people found the following review helpful. A "must" for folks who love to cook Italian food!By Southern lady of yearsWhat a wonderful book! I cook a lot of Italian food and this book will be invaluable! Thank you for being able to procure it for me. ZY0 of 1 people found the following review helpful. A Quick Reference to Italian FoodsBy CustomerThe title is misleading, it's a helpful and compact reference to Italian components, but the information it supplies is superficial. It is not as conscientiously thought out, for example, as Sharon Tyler Herbst invaluable Food

Lover's Companion. That the entries - not the definitions - are in Italian was a good and inevitable choice, but it presumes that the reader knows food Italian.² of 4 people found the following review helpful. It's a dictionary of mostly useless terms, unlessBy John S. After waiting impatiently for this tome to arrive at my door, I can see nothing that would justify its price. It's a dictionary of mostly useless terms, unless, of course, one gains illumination by learning that there are at least 6 or 7 (and possibly 8, 9, or 10) Italian words to describe an unusual pasta shape (depending on regional dialects, naturally) or an even rarer cheese (even in Italy) which has been produced allegedly since the times of the Samnites and is washed (presumably, today) in the cooking water from a kind of homemade pasta called "pettole" (at least in Campania) where it is then coated in a mixture of oil (presumably, olive oil, but who knows?) vinegar, wild thyme, and ground chili, finally allowed to mature in (what else?) earthenware pitchers (of course!) It's a tedious compendium that leads the reader to nowhere, unless, of course, you're someone who loves spending hours, thumbing through alphabetized words in dictionary format for the sake of learning alphabetized words, in dialects you probably don't speak and, most likely, never will. The weak and faded illustrations of only a limited number of Italy's extensive pasta shapes are very poor, as well, providing, perhaps, as a respite from the tedium (or is that "tedio", "tedu", "tiediu", "tediu", "fastidio", "tiddio"....get the picture?) The good folks at Slow Foods ought to present a volume worthy of their serious and commendable work. This book, however, is a "drive-by shooting", a "fast food shortcut", whizzing right along, concentrating on nothing in particular (often, in 10 words or less), and doing, in my opinion, a great disservice to that noble enterprise. (The juicy tomato on the front cover, however, is deliciously appetizing, I must admit!)

The handy and practical Slow Food Dictionary of Regional Italian Cooking by the editors at Slow Food International tells you everything you ever wanted to know about Italian regional cooking as prepared in homes, osterias, and restaurants. Packed with information about dishes and ingredients, tools and techniques, origins and trends, the book (which contains forty color illustrations) is aimed primarily at food lovers but will also be of interest to anyone curious to find out more about Italy in general, its people, its language, its history, and its culture.