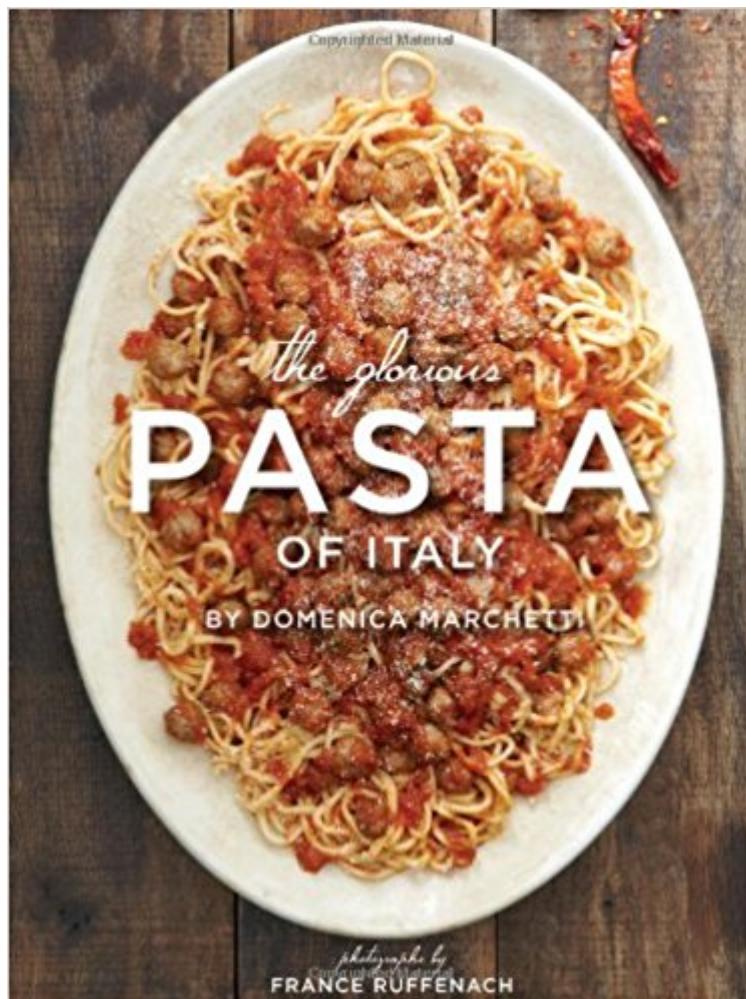


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The Glorious Pasta Of Italy



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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Customer Reviews

Domenica Marchetti's *The Glorious Pasta of Italy* is a mouthwatering ode to the traditional mainstay of Italian cuisine. Her recipes are simple but sublime, and cover regional specialties, family favorites, and modern interpretations.-- *Fine Cooking*Domenica Marchetti's latest tome makes a fine reference.... She offers more than 100 recipes categorized by use, such as pasta in soups, pasta with sauce, baked pasta, classic dishes and more. -- *La Cucina Italiana* "From fresh vs. dried to matching shapes with sauces, a beautiful new book tells you how to make the most delicious bowl of pasta."
-Oprah.com"Sure, we probably don't need another pasta cookbook. But *The Glorious Pasta of Italy* by Domenica Marchetti is pretty hard to pass up -- and we have a lot of Italian cookbooks in our library." -- LA Weekly

"In *The Glorious Pasta of Italy*, Domenica Marchetti shares her passion with you. Her recipes for my

favorite food -- pasta -- are unpretentious, genuine, and mouthwatering. Brava!" —Giuliano Hazan, author, Giuliano Hazan's Thirty Minute Pasta."Domenica has captured the heart and soul of true Italian pasta. Simple but not made easy solely for the American public like so many pasta books before. Simple from centuries of cooking the same dish until it is perfected. Now all of us at home have the wonderful chance to share these delectable treats with our friends and family. My early edition has scores of dog-eared pages. I can't wait. I suggest you don't either." — Michael Chiarello, chef/owner Bottega restaurant, Food Network host, and vintner Chiarello Family Vineyards"I am passionate about pasta and would adore to eat it every day of my life. Preparing the homemade pastas in this book makes me feel proud, like an Italian nonna, and the dried pastas will enrich my weekday evenings." — Cathy Whims, chef owner, Nostrana restaurant

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! :))

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.

Use this all the time. Great guide to making basic egg pasta (and variants on that), an *amazing* tomato-cream sauce recipe, and lots of great ideas for full-fledged pasta dishes. One of my favorites.

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).

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!

good

Very satisfied

Great basic pasta cookbook. I love Pasta and most of the dishes are fairly easy to make with basic skill level. Also, not many speciality ingredients are required.

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