



[Books] The Mozza Cookbook: Recipes From Los Angeles's Favorite Italian Restaurant And Pizzeria

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The Mozza Cookbook-Nancy Silverton 2011 The James Beard Award-winning co-owner of Los Angeles's Osteria Mozza and other popular restaurants presents a selection of favorite recipes that encompass everything from appetizers and pasta to pizza and desserts, in an accessible collection that also shares lively and intimate insights into the traditions that inspire various dishes. By the author of Nancy Silverton's Pastries from the La Brea Bakery.

The Mozza Cookbook-Nancy Silverton 2011-09-27 Winner of the 2014 James Beard Award for Outstanding Chef: the top chef in the country A traditional Italian meal is one of the most comforting—and delicious—things that anyone can enjoy. Award-winning chef Nancy Silverton has elevated that experience to a whole new level at her Los Angeles restaurants Osteria Mozza and Pizzeria Mozza, co-owned with restaurateurs Mario Batali and Joe Bastianich. A reservation at Mozza has been the hottest ticket in town since the restaurants opened and diners have been lining up for their wildly popular dishes. Finally, in The Mozza Cookbook, Silverton is sharing these recipes with the rest of the world. The original idea for Mozza came to Nancy at her summer home in Panicle, Italy. And that authentic Italian feel is carried throughout the book as we explore recipes from aperitivo to dolci that she would serve at her tavola at home. But do not confuse authentic with conventional! Under Silverton's guidance, each bite is more exciting and delectable than the last, with recipes such as: Fried Squash Blossoms with Ricotta Buricotta with Braised Artichokes, Pine Nuts, Currants, and Mint Pesto Mussels al Forno with Salsa Calabrese Fennel Sausage, Panna, and Scallion Pizza Fresh Ricotta and Egg Ravioli with Brown Butter Grilled Quail Wrapped in Pancetta with Sage and Honey Sautéed Cavolo Nero Fritelle di Riso with Nocello-soaked Raisins and Banana Gelato Olive Oil Gelato In the book, Nancy guides you through all the varieties of cheese that she serves at the Mozzarella Bar in the Osteria. And you'll find all the tricks you need to make homemade pastas, gelato, and pizzas that taste as if they were flown in directly from Italy. Silverton's lively and encouraging voice and her comprehensive knowledge of the traditions behind this mouthwateringly decadent cuisine make her recipes—both familiar and intricate—easy to follow and hard to resist. It's no wonder it is so difficult to get a table at Mozza—when you're cooking these dishes there will be a line out your door as well.

Nancy Silverton's Breads from the La Brea Bakery-Nancy Silverton 1996 Describes how to make and maintain sourdough starter and shares recipes for a wide variety of breads made from this base

A Twist of the Wrist-Nancy Silverton 2020-06-02 Award-winning chef Nancy Silverton has conquered the gourmet world as the original dessert chef at Spago and founder of the celebrated La Brea Bakery. Her recipes are legendary, innovative, and delicious. However, in the last few years, there has been a great shift in cooking toward the Home Meal Replacement (HMR), better known as "takeout." It's impossible to spend hours in the kitchen after a hard day's work, so more people are buying prepared foods and frozen meals, compromising taste

for convenience. Realizing that people's hectic workdays don't afford everyone the time to re-create her epicurean triumphs, Nancy has come up with the perfect solution . . . Enter, the jar! Compiling a list of her favorite products that come in jars—and cans, bags, and boxes—Nancy has created easy-to-follow recipes that require less than thirty minutes to prepare. With this book there's no need to sacrifice flavor, sophistication, and taste just because you're spending less time chopping, cleaning, cooking, or baking. Nancy's shortcuts not only allow us to produce quick and easy meals at home, they let us bring back the pride and the joy of creating gourmet meals for our family and friends. A Twist of the Wrist contains 137 quick and delicious gourmet recipes from salads to pasta to meats and desserts, such as: Cumin Shrimp and Chickpea Salad with Roasted Carrots Creamy Corn Soup with Bacon and Cheddar Crostini Orzo with Dried Porcini Mushrooms, Radicchio, and Aged Balsamic Vinegar Boneless Pork Chops, with Creamy Polenta and Fennel Pollen Seared Rare Tuna with Tomato-Olive Salsa Dulce de Leche Ice Cream Pie with Hot Fudge Sauce, Cajeta, and Salty Spanish Peanuts In addition to Nancy's own creations, she includes recipes concocted with prepared ingredients from some of her chef friends, including Sara Foster, Tom Colicchio, Charlie Trotter, Mario Batali, Suzanne Goin, Ruth Reichl, and Jean-Georges Vongerichten. There is also a pantry section, telling us where to get—by the Internet and mail order—the best of all things canned, jarred, and bottled. This charming and utterly indispensable cookbook is suited for any type of cook, whether you're an on-the-go gourmand or you just love flavorful, accessible meals at home. A Twist of the Wrist fits perfectly into today's modern lifestyle and is a must-have for the contemporary kitchen.

Cook This Now-Melissa Clark 2011-10-04 "This collection of brilliantly conceived, seasonally driven recipes has quickly become one of my favorites. Easy to prepare and incredibly satisfying, this is inventive comfort food at its best. A must for any passionate home cook." -Gwyneth Paltrow, author of My Father's Daughter "Fig Snacking Cake Stupendous Hummus Whatever Greens You've Got Salad I want all of it! Melissa's smart, welcoming style and love of food infuse this wonderful cookbook. It's an extremely personal collection of recipes, each with its own subtle twists and original flavors, and on every page you hear Melissa's voice reassuringly guiding you around the kitchen." -Amanda Hesser, author of The Essential New York Times Cookbook and co-founder of food52.com Melissa Clark, New York Times Dining Section columnist, offers a calendar year's worth of brand-new recipes for cooking with fresh, local ingredients-replete with lively and entertaining stories of feeding her own family and friends. Many people want to eat well, organically and locally, but don't know where or even when to begin, since the offerings at their local farmers' market change with the season. In Cook This Now, Melissa Clark shares all her market savvy, including what she decides to cook after a chilly visit to the produce section in the dead of winter; what to bring to a potluck dinner that's guaranteed to be a hit; and how she feeds her marathon-running husband and finicky toddler. In addition, she regales us with personal stories about good times with family and friends, and cooking adventures such as her obsessive cherry pie experimentation and the day she threw out her husband's last preserved Meyer lemon. In her welcoming, friendly voice, Melissa takes you inside her life while providing the dishes that will become your go-to meals for your own busy days. Recipes include Crisp Roasted Chicken with Chickpeas, Lemons, and Carrots with Parsley Gremolata; Baked Apples with Fig and Cardamom Crumble; Honey-Roasted Carrot Salad with Arugula and Almonds; Quick-Braised Pork Chops with Spring Greens and Anchovies; Coconut Fudge Brownies-and much more. Melissa delivers easy, delicious meals featuring organic, fresh ingredients that can be uniquely obtained during each particular month. It can be a real challenge

to feed families these days, but Melissa's recipes and inviting writing encourage home cooks to venture outside of the familiar, yet please everyone at the table.

Nancy Silverton's Sandwich Book-Nancy Silverton 2005 An innovative compilation of versatile, easy-to-follow recipes for both open- and close-faced sandwiches ranges from the traditional to the exotic and from Grilled Cheese to Rare-Seared Tuna, Braised Leeks, Hard-cooked Egg, and Tapenade. Reprint.

Nancy Silverton's Pastries from the La Brea Bakery-Nancy Silverton 2013-05-07 "The pastries we make are deliciously simple and rustic and never too sweet. Woven into many of them are my favorite flavors: butter, cinnamon, nuts, and fruit. They're familiar, uncomplicated, and satisfying. One taste and you're instantly comforted. Inspired by a sweet memory from childhood, a European classic, or a time-honored bakeshop standard, they are flavors you never tire of. Like my bread, these are pastries you want to eat every day."—from the Introduction When celebrated pastry chef and baker Nancy Silverton decided to add sweets to the La Brea Bakery's shelves of artisanal breads, she knew that they couldn't be just any sweets. Instead of baking fastidious and overelaborate desserts, she creates deliciously simple, rustic pastries, full of texture and flavor, that complement perfectly her hearty, country-style breads and have people lining up morning after morning. Now, in *Pastries from the La Brea Bakery*, Silverton shares her passion and expertise in more than 150 recipes of her most scrumptious favorites—virtually every pastry in the La Brea Bakery's impressive repertoire. Silverton distills years of experimentation and innovation into simple and accessible directions. Many of her recipes are surprisingly quick and easy—not to mention incredibly tasty—like her crisps, cobblers, and crumbles, and her ever-popular scones, which run the gamut from Chocolate-Walnut to Ginger to Mushroom-Onion. Her muffins are moist and distinctive, from the healthful Bran to the rich Crotin de Chocolat. She offers an array of quickbreads and quickcakes for all tastes (including Madeleines, Canellés, and Cranberry-Almond Tea Bread), and her tarts bring out the best qualities of the finest ingredients, from the intense, fresh fruit of her Cherry Bundles to her elegant Triple Almond Tart. Beautiful cookies, such as Almond Sunflowers, Nun's Breasts, and Swedish Ginger Wafers, are centerpiece desserts on their own. Silverton also deftly teaches the delicate art of confections—here you'll find Almond Bark, English Toffee, and Lollipops—and demystifies the sometimes intimidating technique of doughnut making. The crowning touch is her detailed section on Morning Pastries, where she guides us to mastery of the classic doughs: the quick and rich bobka, the fine-textured traditional brioche, the famous and flexible croissant, and the pièce de résistance: puff pastry. An important book from a baking and pastry icon, *Pastries from the La Brea Bakery*, like Nancy Silverton's acclaimed *Breads from the La Brea Bakery*, is a bible of the craft for bakers everywhere.

Cooking from Your Pantry-Nancy Silverton 2020-05-05 Looking for quick and easy recipes when you're not supposed to—or don't want to—leave your house? Enter Nancy Silverton, the James Beard Award-winning chef profiled on Netflix's *Chef's Table*. One of the most revered restaurant chefs in the country, Nancy turns her attention here to quick and easy recipes that home cooks can whip up using on hand or always easy to get pantry ingredients from jars, cans, bags, and boxes. Here are two dozen delicious recipes for egg, pasta, and polenta dishes—think Olive Oil-Fried Eggs on Toast with Fresh Mozzarella and Spicy Harissa Sauce; Penne Arrabbiata with Charred Sweet Tomatoes, and Polenta with Sausage Ragù—plus as a sweet treat, her delicious Dulce de Leche Ice Cream Pie with Hot Fudge Sauce, Cajeta, and Salty Spanish Peanuts. Taken from her beloved classic cookbook, *A Twist of the Wrist*, these are thirty-minute meals that you'll want to stay home and cook—whether you're on lockdown or not!

Bestia-Ori Menashe 2018-10-30 This accessible and far-reaching debut cookbook showcases all of the satisfying and flavor-forward food that has made Bestia one of the most talked-about restaurants in the country. Bestia is known for direct and bold flavors, typified by dishes like fennel-crust pork chops; meatballs with tomato, ricotta, Swiss chard, and preserved lemon; spinach gnocchi; and tomato and burrata salad; capped off with homey and whimsical desserts like rainbow sherbet, apple cider donuts, and butterscotch coconut tart. Chef Ori Menashe marries his training in Italian restaurants with the Israeli and Middle Eastern food that he grew up eating, to create a delicious hybrid of two of the most popular cuisines.

The Jerky Bible-Kate Fiduccia 2015-01-13 "Gives you dozens of recipes to add to your cooking style for jerky", "Great recipes for marinades and helpful information." , "Great book for newbies and folks who have made jerky before." There is nothing like savory, chewy jerky to satisfy a hunger craving. This delicious treat has seen a resurgence as more and more people have been returning to the basics and adopting a self-sufficient lifestyle. Not only is homemade jerky much less expensive than the packaged kind, but it's also surprisingly simple to make, and it's much more flavorful. This incredibly hardy food has stood the test of time, and it's not hard to see why—it lasts long, tastes great, and travels well. In *The Jerky Bible*, Kate Fiduccia shows you how to create delicious jerky with instructive step-by-step photos that take you through the process. Inside, you'll learn how to utilize more than forty flavorful marinades to create a wide range of flavors including Caribbean marinade, sweet beer marinade, and Apple Valley marinade. In addition, readers will learn how to identify the best cuts for jerky, the process behind preparing it, the different types of equipment available for drying jerky, and how the process has changed over the years. Fiduccia offers a wide range of jerky recipes covering beef, pork, chicken, venison, turkey, game birds, and fish. Enjoy more than fifty recipes, such as: Aloha jerky Fast and easy teriyaki jerky Honey Lola sweet venison jerky Brian's hot-to-trot venison jerky On the range jerky Skip the junk food and start enjoying this delicious snack today! Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We've been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

Country Cooking of Italy-Colman Andrews 2012-12-14 Following the success of their 2010 James Beard Foundation Best Cookbook of the Year, *The Country Cooking of Ireland*, Colman Andrews and Christopher Hirsheimer achieve the formidable feat of illuminating the world's most beloved cuisine in an entirely new light. Drawing on more than 40 years of experience traveling and eating in Italy, Andrews explores every region, from Piedmont to Puglia, and provides the fascinating origins of dishes both familiar and unexpected. This gloriously photographed keepsake depicts an ingredient-focused culture deeply rooted in rural traditions, in which even the most sophisticated dishes derive from more basic fare. With 230 sumptuous recipes highlighting the abundant flavors of the land, all set against the backdrop of Andrews' vivid storytelling and Hirsheimer's evocative images, this luxe book is sure to delight home chefs and lovers of Italian food alike.

Oaxaca-Bricia Lopez 2019-10-22 A colorful celebration of Oaxacan cuisine from the landmark Oaxacan restaurant in Los Angeles Oaxaca is the culinary heart of Mexico, and since opening its doors in 1994, Guelagueta has been the center of life for the Oaxacan community in Los Angeles. Founded by the Lopez family, Guelagueta has been offering traditional Oaxacan food for 25 years. The first true introduction to Oaxacan cuisine by a native family, each dish articulates their story, from Oaxaca to the streets of Los Angeles and beyond. Showcasing the "soul food" of Mexico, Oaxaca offers 140 authentic, yet accessible recipes using some of the purest pre-Hispanic and indigenous ingredients available. From their signature pink horchata to the formula for the Lopez's award-winning mole negro, Oaxaca demystifies this essential cuisine.

Molto Gusto-Mario Batali 2010-04-06 *Molto Gusto* is a glorious collection of mouth-watering recipes for pizza, pasta, and more from Mario Batali's famed *Otto Enoteca Pizzeria* in New York City. Chef and restaurateur Batali—a fixture on the Food Network and bestselling author of *Italian Grill* and *Molto Italiano*—has been named by *Fortune* magazine as one of the "100 most recognized personalities in the U.S." With *Molto Gusto*, Mario Batali takes food lovers on a spectacular culinary journey—from antipasti to gelati—with nearly 100 scrumptious recipes for "Easy Italian Cooking" and gorgeous full-color photographs.

Eat Me-Kenny Shopsin 2008 The chef-owner of *Shopsin's* offers reflection on the culinary art, customers, and family bonds and shares more than 120 recipes for such comfort foods as mac n cheese pancakes and blisters on

my sisters (sunny-side-up eggs on tortillas).

Olive & Thyme-Melina Davies 2020-09-08 Melina Davies treats everyone like family. Stop by her house and she'll whip you up a fluffy, buttery vegetable quiche with fresh greens in a homemade dressing. Visit her wildly popular L.A. restaurant and marketplace, Olive & Thyme, and she'll come by your table to see how you're enjoying your avocado and burrata toast. Ask her for tips on hosting the in-laws for dinner, and she'll walk you through her juicy roast chicken with thyme and which wine to serve and music to play. A consummate host and lauded chef, Davies brings her love of togetherness to Olive & Thyme, where the vibe is relaxed and warm and the food is fresh and delicious. Davies brings that same passion to her book, *Olive & Thyme*, which shares her most popular recipes (drawn from French, Californian, Italian, and Middle Eastern influences), along with her breezy, practical entertaining advice. With stunning photos by Ann Elliott Cutting and a foreword by chef Jet Tila (*Chopped*, *Cutthroat Kitchen*), *Olive & Thyme* is the ingredient every kitchen needs: a fun, inspirational guide to enjoying what matters most in life—family, friends, good food, and music.

Cooking Off the Clock-Elizabeth Falkner 2012 Presents a range of recipes for full meals and quick snacks that can be prepared with limited time and resources, in a volume that also shares the author's imaginative approach to classic comfort foods.

Mourad: New Moroccan-Mourad Lahlou 2016-06-28 A soulful chef creates his first masterpiece What Mourad Lahlou has developed over the last decade and a half at his Michelin-starred San Francisco restaurant is nothing less than a new, modern Moroccan cuisine, inspired by memories, steeped in colorful stories, and informed by the tireless exploration of his curious mind. His book is anything but a dutifully “authentic” documentation of Moroccan home cooking. Yes, the great classics are all here—the basteeya, the couscous, the preserved lemons, and much more. But Mourad adapts them in stunningly creative ways that take a Moroccan idea to a whole new place. The 100-plus recipes, lavishly illustrated with food and location photography, and terrifically engaging text offer a rare blend of heat, heart, and palate.

Once Upon a Tart---Frank Mentasana 2003 The co-founders of the Long Island City warehouse bakery share culinary wisdom, technical tips, and recipes for such fare as pear-ginger raisin muffins, classic basil pesto, and an array of signature tarts.

Fresh Every Day-Sara Foster 2005 Presents a flexible, and time-saving approach to working with fresh, seasonal ingredients, with suggestions on how to adapt a recipe to suit one's pantry, tips on using leftovers to create delicious meals, and other culinary advice.

Sara Foster's Casual Cooking-Sara Foster 2007 Features more than one hundred recipes for a variety of favorite foods, along with flavorful variations, all made from items that can be kept on hand in the refrigerator, pantry, or freezer, accompanied by time-saving tips.

The French Laundry Cookbook-Thomas Keller 2016-10-25 2019 marks the twenty-fifth anniversary of the acclaimed French Laundry restaurant in the Napa Valley—“the most exciting place to eat in the United States” (*The New York Times*). The most transformative cookbook of the century celebrates this milestone by showcasing the genius of chef/proprietor Thomas Keller himself. Keller is a wizard, a purist, a man obsessed with getting it right. And this, his first cookbook, is every bit as satisfying as a French Laundry meal itself: a series of small, impeccable, highly refined, intensely focused courses. Most dazzling is how simple Keller's methods are: squeegeeing the moisture from the skin on fish so it sautées beautifully; poaching eggs in a deep pot of water for perfect shape; the initial steeping in the shell that makes cooking raw lobster out of the shell a cinch; using vinegar as a flavor enhancer; the repeated washing of bones for stock for the cleanest, clearest tastes. From innovative soup techniques, to the proper way to cook green vegetables, to secrets of great fish cookery, to the

creation of breathtaking desserts; from beurre monté to foie gras au torchon, to a wild and thoroughly unexpected take on coffee and doughnuts, *The French Laundry Cookbook* captures, through recipes, essays, profiles, and extraordinary photography, one of America's great restaurants, its great chef, and the food that makes both unique. One hundred and fifty superlative recipes are exact recipes from the French Laundry kitchen—no shortcuts have been taken, no critical steps ignored, all have been thoroughly tested in home kitchens. If you can't get to the French Laundry, you can now re-create at home the very experience *Wine Spectator* described as “as close to dining perfection as it gets.”

The Elements of Pizza-Ken Forkish 2016-04-19 The James Beard and IACP Award-winning author of *Flour Water Salt Yeast* and one of the most trusted baking authorities in the country proves that amazing pizza is within reach of any home cook. “If there were ever to be a bible for all things pizza—and I mean all things—Ken Forkish has just written it.”—Marc Vetri, author of *Mastering Pasta* and owner of Vetri *The Elements of Pizza* breaks down each step of the pizza-making process, from choosing a dough to shaping your pie to selecting cheeses and toppings that will work for your home kitchen setup. Forkish offers more than a dozen different dough recipes—same-day “Saturday doughs” that you can make in the morning to bake pizza that night, levain doughs made from a naturally fermented yeast starter, and even gluten-free dough—each of which results in the best, most texturally sublime crust you've ever made at home. His clear, expert instructions will have you shaping pies and loading a pizza peel with the confidence of a professional pizzaiolo. And his innovative, seasonal topping ideas will surprise and delight any pizza lover—and inspire you to create your own signature pies, just the way you like them.

100 Ways to Be Pasta-Wanda Tornabene 2009-06-24 For us, pasta is more than just a food. It is part of our histories. It is a good friend, a member of the family. It is something we love . . . When Italians offer a plate of pasta to friends or strangers, we are opening the doors of our homes and welcoming them inside in the most generous way. It is in that spirit that my mamma and I, who have had the good fortune to be accompanied all our lives by this most versatile of foods, invite you through the tall, ancient wooden doors of Gangivecchio and offer up these recipes, these one hundred versions of the golden strands, the god, pasta, to you. So put the water on to boil. And buon appetito! —Giovanna Tornabene, from her Introduction Welcome back to Gangivecchio, where Wanda and Giovanna Tornabene, two-time James Beard Award winners and beloved doyennes of the Italian kitchen, have served up another irresistible helping of charm, wit, and culinary wisdom from the kitchen of the thirteenth-century abbey they call home. This time around, the dynamic mother-daughter duo takes us back to Sicilian basics, in a recipe-filled compendium and heartfelt tribute to the “queen of the Italian table”—pasta. In *100 Ways to Be Pasta* the Tornabenes once again weave memoir and history together with the vivid flavors of local village life, bringing us a true taste of Sicilian culture and cuisine. They incorporate lessons from basic pasta-cooking techniques to secret tips from old masters, and include an extensive glossary of pasta vocabulary, a dictionary of pasta types, and of course a generous sprinkling of anecdotes and advice. All of this serves as a delightful setting for the one hundred authentic, mouth-watering recipes, lovingly honed and perfected in the old abbey kitchen. From quick, easy basics, like spaghetti with garlic, oil, and hot pepper or farfalle with peas and prosciutto, to traditional pasta soups like minestrone, to more elaborate baked and stuffed pastas like Baked Orecchiette with Lamb Ragù and Melted Mozzarella or Baked Timbale of Anelletti with Veal and Vegetables, each recipe serves up a little piece of Sicily for your very own kitchen. As informative and useful to the beginner as to the experienced Italian cook, *100 Ways to Be Pasta* is a must-have and a treasure for any cookbook shelf.

Flour + Water-Thomas McNaughton 2014-09-30 An elevated guide to the craft of pasta-making by rising star chef Thomas McNaughton of San Francisco's hottest Italian restaurant, flour + water. Chef Thomas McNaughton shares his time-tested secrets to creating simple, delicious, and beautiful artisan pasta—from the best fresh doughs to shaping and cooking every type of pasta. A true celebration of Italy's pasta traditions, flour + water includes fifty seasonally influenced recipes for home cooks of every skill level. The recipes cover the flavor spectrum from well-loved classics to inventive combinations, such as Tagliatelle Bolognese; Pumpkin Tortelloni with Sage and Pumpkin Seeds; Tomato Farfalle with Chicken Polpettine, Roasted Peppers, and Basil; and Asparagus Caramelle with Brown Butter. With guidance from McNaughton and the secrets of flour + water's dough room, anyone can learn to make amazing pasta at home.

The Scarpetta Cookbook-Scott Conant 2013-10-15 Italian recipes from the Food Network star that show “you don’t need expensive ingredients or complicated methods to produce delicious food” (The Miami Herald). In addition to appearances on Chopped and Bravo’s Top Chef, Scott Conant is known for founding Scarpetta—cited on such lists as Esquire’s “Best New Restaurants in America.” The Manhattan eatery, with its Milan-meets-Tuscany style, expanded to Miami, Los Angeles, Las Vegas, and Toronto—and now this gorgeously illustrated cookbook gives you 125 of the restaurant’s signature dishes. Creamy Polenta with Fricassee of Truffled Mushrooms, Spaghetti with Tomato and Basil, Fennel-Dusted Black Cod—not only will you find recipes like these, you’ll also learn how to master techniques and gain a deeper understanding of the art of cooking, rather than merely following a set of steps. And as a bonus, you’ll find sidebars about everything from ingredient shopping to tips on entertaining at home. “Rich in words and flavor, this is a must-have for anyone who wants to know how to cook with passion and taste.” —Marcus Samuelsson, James Beard Award-winning chef

The Tuscan Sun Cookbook-Frances Mayes 2012-03-13 “Tuscan food tastes like itself. Ingredients are left to shine. . . . So, if on your visit, I hand you an apron, your work will be easy. We’ll start with primo ingredients, a little flurry of activity, perhaps a glass of Vino Nobile di Montepulciano, and soon we’ll be carrying platters out the door. We’ll have as much fun setting the table as we have in the kitchen. Four double doors along the front of the house open to the outside—so handy for serving at a long table under the stars (or for cooling a scorched pan on the stone wall). Italian Philosophy 101: la casa aperta, the open house.” —from the Introduction In all of Frances Mayes’s bestselling memoirs about Tuscany, food plays a starring role. This cuisine transports, comforts, entices, and speaks to the friendly, genuine, and improvisational spirit of Tuscan life. Both cooking and eating in Tuscany are natural pleasures. In her first-ever cookbook, Frances and her husband, Ed, share recipes that they have enjoyed over the years as honorary Tuscans: dishes prepared in a simple, traditional kitchen using robust, honest ingredients. A toast to the experiences they’ve had over two decades at Bramasole, their home in Cortona, Italy, this cookbook evokes days spent roaming the countryside for chestnuts, green almonds, blackberries, and porcini; dinner parties stretching into the wee hours, and garden baskets tumbling over with bright red tomatoes. Lose yourself in the transporting photography of the food, the people, and the place, as Frances’s lyrical introductions and headnotes put you by her side in the kitchen and raising a glass at the table. From Antipasti (starters) to Dolci (desserts), this cookbook is organized like a traditional Italian dinner. The more than 150 tempting recipes include: · Fried Zucchini Flowers · Red Peppers Melted with Balsamic Vinegar · Potato Ravioli with Zucchini, Speck, and Pecorino · Risotto Primavera · Pizza with Caramelized Onions and Sausage · Cannellini Bean Soup with Pancetta · Little Veal Meatballs with Artichokes and Cherry Tomatoes · Chicken Under a Brick · Short Ribs, Tuscan-Style · Domenica’s Rosemary Potatoes · Folded Fruit Tart with Mascarpone · Strawberry Semifreddo · Steamed Chocolate Cake with Vanilla Sauce Frances and Ed also share their tips on stocking your pantry, pairing wines with dishes, and choosing the best olive oil. Learn their time-tested methods for hand rolling pasta and techniques for coaxing the best out of seasonal ingredients with little effort. Throw on another handful of pasta, pull up a chair, and languish in the rustic Italian way of life.

Poole's-Ashley Christensen 2016-09-20 From the James Beard Award-winning chef Ashley Christensen comes a bold and revelatory reinvention of Southern food, as told through the recipes and stories from her iconic and beloved restaurant, Poole’s Diner. Ashley Christensen is the new face of Southern cooking, and her debut cookbook, Poole’s, honors the traditions of this celebrated cuisine, while introducing a new vernacular—elevated simple side dishes spiked with complex vinaigrettes, meatless mains showcasing vibrant vegetables, and intensified flavors through a cadre of back-pocket recipes that will become indispensable in your kitchen. Recipes like Turnip Green Fritters with Whipped Tahini; Heirloom Tomatoes with Crushed Olives, Crispy Quinoa, and White Anchovy Dressing; and Warm Broccoli Salad with Cheddar and Bacon Vinaigrette share the menu with the definitive recipe for Pimento Cheese, a show-stopping Macaroni au Gratin, and crave-worthy Challah Bread Pudding with Whiskey Apples and Creme Fraiche, all redefining what comfort food can be. Poole’s is also the story of how Christensen opened a restaurant, and in the process energized Raleigh’s downtown. By fostering a network of farmers, cooks, and guests, and taking care of her people by feeding them well, she built a powerful community around the restaurant. The cookbook is infused with Christensen’s generous spirit and belief that great cooking is fundamental to good living. With abundant, dramatically beautiful photography and a luxe presentation, Poole’s is a landmark addition to the cookbook canon, a collection from which readers will cook and find inspiration, and pass down for generations to come.

Salad Days-Amy Pennington 2017-04-04 Amy Pennington will make you crave salads with these 75 recipes that feature not just greens with zesty dressings but also incorporate satisfying proteins, such as fish, chicken, eggs, cheese, and nuts, as well as other toothsome ingredients like grains and noodles, and even fruit. Simple, nutritious, and tasty, salads have moved from a side dish to main meals as people move towards healthier foods. Salad Days is organized according to how and when we eat—featuring grain bowls, fast and fresh salads, winter salads, noodle salads, fruit salads, cooling salads, and salads for a crowd—making it easy to identify just the right salad to satisfy a craving or occasion. With fresh greens as the base of each recipe, Salad Days offers creatively delicious ideas for 75 salads for every meal of the day, including breakfast!

Eat in My Kitchen-Meike Peters 2016 Meike Peters, the author of the acclaimed cooking blog Eat in My Kitchen, presents a cookbook as inviting, entertaining, and irresistible as her website, featuring dozens of never-before-published recipes.

My Calabria: Rustic Family Cooking from Italy's Undiscovered South-Rosetta Costantino 2010-11-08 A native of Calabria, located at the tip of Italy’s “boot,” presents a cookbook of easily accessible, fresh-from-the-garden recipes that introduce readers to the fiery and simplistic dishes of her homeland.

An Avocado a Day-Lara Ferroni 2017-03-14 Go beyond guacamole! Enjoy avocados in 70 delicious and different ways and improve your health with this cookbook devoted to the popular superfood. Research shows that adding an avocado a day to your diet can improve your overall health, but even most avocado lovers don't know what to do with them beyond adding a slice or two to a sandwich or mashing one into guacamole. Here are 70 simple and delicious tasty recipes for everything from breakfast to dessert, including Avocado Green Curry Noodles, Tequila, Citrus and Ginger Stuffed Avocados, Avocado Waffles, and Avocado Key Lime Pie. Author Lara Ferroni educates readers on the various kinds of avocados and how to pick them, store them, and even grow them! Home cooks will learn how to use avocado butter, oil, and honey, and how to incorporate avocados into any every meal of the day.

America--Farm to Table-Mario Batali 2014-10-07 Bestselling author and world-renown chef Mario Batali pays homage to the American farmer—from Maine to Los Angeles—in stories, photos, and recipes. AMERICA -- FARM TO TABLE: Simple, Delicious Recipes Celebrating Local Farmers Mario Batali, who knows the importance of ingredients to any amazing dish, sees farmers as the rock stars of the food world. In this new book he celebrates American farmers: their high quality products and their culture defined by hard work, integrity, and pride. Batali asked his chef friends from Nashville, Tennessee, to San Francisco, to tell him who their favorite farmers were, and those farmers graciously shared their personal stories along with their top-of-the-line produce and products. In Seattle, Chef Matt Dillon introduces readers to Farmer Pierre Monnat, who produces fava beans and lamb. Batali then features those ingredients in such mouth-watering recipes as: Lamb Shank Sloppy Joes and Fava Bean Guacamole. In Washington, DC, Chef Jose Andres from Jaleo introduces us to Farmer Jim Crawford, who grows corn, broccoli, and strawberries Batali's accompanying dishes include: Chilled Sweet Corn Soup and Grilled Salmon with Strawberry Salsa. Other stops along the way include: Tampa; Austin; Nashville; Las Vegas; Los Angeles; New York, San Francisco; Portland, Maine; Chicago; Cleveland; Suttons Bay, Michigan; and Vail, Colorado. With over 100 superb recipes, this is the book that every home cook will want upon returning from the farmer's market or grocers.

The Phoenicia Diner Cookbook-Mike Cioffi 2020 Just a few hours north of New York City, nestled in the picturesque Catskills, the Phoenicia Diner will take you back in time. It's a comforting respite that happens to serve the best pancakes you've ever had—and a damn good cup of coffee too. In their debut cookbook, the Diner shares their approachable, comforting dishes that have made them a must-stop in the region, from "All Day Breakfast" dishes like Twice-Baked Potato Skillet and K-Town Shrimp and Grits to elevated classics such as Roasted Chicken with Tarragon-Honey Glazed Carrots and Chile-Braised Lamb Tostadas. The recipes reflect the Diner's multifaceted culinary approach— a mix of all-American diner classics, and Catskills-specific items that

highlight indigenous ingredients of the region and the cultural groups that have left their mark on the region (Jewish, Irish, and Dutch). The cookbook is also a celebration of the region and includes rich essays on the activities and culture of the area, culling from both its complex and fascinating history and the revival that defines it today. Most important, the food celebrates the long history of diners as cross-cultural scrambles of sorts, where hardworking cooks from all over the world have always worked the line side-by-side and left their culinary imprint. This is delicious, no-nonsense food. Whether you dish it up with a touch of salty service is up to you.

Molto Italiano-Mario Batali 2005-05-03 "The trick to cooking is that there is no trick." --Mario Batali The only mandatory Italian cookbook for the home cook, Mario Batali's MOLTO ITALIANO is rich in local lore, with Batali's humorous and enthusiastic voice, familiar to those who have come to know him on his popular Food Network programs, larded through about 220 recipes of simple, healthy, seasonal Italian cooking for the American audience. Easy to use and simple to read, some of these recipes will be those "as seen" on TV in the eight years of "Molto Mario" programs on the Food Network, including those from "Mediterranean Mario," "Mario Eats Italy," and the all-new "Ciao America with Mario Batali." Batali's distinctive voice will provide a historical and cultural perspective with a humorous bent to demystify even the more elaborate dishes as well as showing ways to shorten or simplify everything from the purchasing of good ingredients to pre-production and countdown schedules of holiday meals. Informative head notes will include bits about the provenance of the recipes and the odd historical fact. Mario Batali's MOLTO ITALIANO will feature ten soups, thirty antipasti (many vegetarian or vegetable based), forty pasta dishes representing many of the twenty-one regions of Italy, twenty fish and shellfish dishes, twenty chicken dishes, twenty pork or lamb dishes and twenty side dishes, each of which can be served as a light meal. Add twenty desserts and a foundation of basic formation recipes and this book will be the only Italian cooking book needed in the home cook's library.

Bowls of Plenty-Carolynn Carreno 2017-01-17 A fresh and flexible approach to grain bowls--thoughtfully structured one-dish meals that marry health and flavor--from James Beard Award-winning journalist and acclaimed cookbook coauthor Carolynn Carreno. Gorgeous, layered, satisfying bowls have become the next wave of healthy eating. From food blogs to Instagram, farm-to-table bistros to chain restaurants, "the bowl" has become part of our culinary vocabulary. And whole grains are not just for hippies and health nuts anymore! Hearty grains like quinoa, farro, millet, and spelt are replacing flour or corn tortillas, bread, pasta, white rice, and mashed potatoes as the base or vehicle for other, richer, more complex ingredients. Bowls of Plenty brings grain bowls to the home cook, offering more than 75 recipes for hearty, grain-centric, one-dish meals that layer flavorful veggies and delicious sauces and vinaigrettes, with optional meats and dairy on a foundation of whole-grain staples. A mix sweet and savory breakfast bowls, salad bowls that will put an end to the sad desk lunch, flexible composed main dish bowls that work with all diets, and creative dessert bowls, Bowls of Plenty is a modern handbook for healthy and delicious cooking at home.

Fine Cooking Italian-Fine Cooking Magazine 2012 Features two hundred recipes for Italian home cooking for soups, salads, pizza, pasta, main courses, polenta and risotto, desserts, and more, with step-by-step instructions with photos for cooking techniques and ingredient profiles.

Ad Hoc at Home-Thomas Keller 2016-10-25 Thomas Keller shares family-style recipes that you can make any or every day. In the book every home cook has been waiting for, the revered Thomas Keller turns his imagination to the American comfort foods closest to his heart—flaky biscuits, chicken pot pies, New England clam bakes, and cherry pies so delicious and redolent of childhood that they give Proust's madeleines a run for their money. Keller,

whose restaurants The French Laundry in Yountville, California, and Per Se in New York have revolutionized American haute cuisine, is equally adept at turning out simpler fare. In Ad Hoc at Home—a cookbook inspired by the menu of his casual restaurant Ad Hoc in Yountville—he showcases more than 200 recipes for family-style meals. This is Keller at his most playful, serving up such truck-stop classics as Potato Hash with Bacon and Melted Onions and grilled-cheese sandwiches, and heartier fare including beef Stroganoff and roasted spring leg of lamb. In fun, full-color photographs, the great chef gives step-by-step lessons in kitchen basics— here is Keller teaching how to perfectly shape a basic hamburger, truss a chicken, or dress a salad. Best of all, where Keller's previous best-selling cookbooks were for the ambitious advanced cook, Ad Hoc at Home is filled with quicker and easier recipes that will be embraced by both kitchen novices and more experienced cooks who want the ultimate recipes for American comfort-food classics.

Molto Batali (Enhanced)-

In Search of the Perfect Loaf-Samuel Fromartz 2015-07-21 There are plenty of bread cookbooks on the market, but this is the first narrative account to explain the history and science of bread - along with Fromartz's own tips and recipes for baking professional-quality loaves in an ordinary home oven. Impeccably researched, wonderfully entertaining and featuring recipes and black-and-white photographs throughout, IN SEARCH OF THE PERFECT LOAF is a must-read for a new generation of bakers and anyone who loves handmade bread.

Mozza at Home-Nancy Silverton 2016-10-25 As an award-winning chef and the owner of six busy restaurants across two continents, Nancy Silverton was so consumed by her life in the professional kitchen that for years she almost never cooked at home. With her intense focus on the business of cooking, Nancy had forgotten what made her love to cook in the first place: fabulous ingredients at the height of their season, simple food served family style, and friends and loved ones gathered around the dinner table. Then, on a restorative trip to Italy—with its ripe vegetables, magnificent landscapes, and long summer days—Nancy began to cook for friends and family again, and rediscovered the great pleasures (and great tastes!) of cooking and eating at home. Now, in Mozza at Home, Nancy shares her renewed passion and provides nineteen menus packed with easy-to-follow recipes that can be prepared in advance (with no fancy restaurant equipment needed!) and are perfect for entertaining. Organized by meal, each menu provides a main dish along with a complementary selection of appetizers and side dishes. Under Nancy's guidance you can mix and match all the options depending on the size of your gathering. Make a few sides for a small dinner party with friends, or make them all for a delicious family feast! And don't forget dessert—there's an entire chapter dedicated to end-of-meal treats such as Devil's Food Rings with Spiced White Mountain Frosting and Dario's Olive Oil Cake with Rosemary and Pine Nuts that can be prepared hours before serving so that the host gets to relax during the event too. Whether it's Marinated Olives and Fresh Pecorino and other appetizers that can be put out while you're assembling the rest of the meal . . . salads, such as Endive Salad with Date Anchovy Dressing, composed of sturdy lettuces that won't wilt . . . simple sides, such as Roasted Carrots and Chickpeas with Cumin Vinaigrette, that are just as delicious served at room temperature as they are warm . . . or show-stopping mains such as the Flattened Chicken Thighs with Charred Lemon Salsa Verde—there is something here for everyone and every occasion. With clever tips on how to organize your table and your time when serving many guests, Mozza at Home helps you throw the perfect dinner party—one that's positively stress-free and delicious!