

(Mobile ebook) Italy's Great Chefs and Their Secrets

Italy's Great Chefs and Their Secrets

Academia Barilla

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Academia Barilla : Italy's Great Chefs and Their Secrets before purchasing it in order to gauge whether or not it would be worth my time, and all praised Italy's Great Chefs and Their Secrets:

0 of 0 people found the following review helpful. A nice read! By Rev. J. Setelik Jr. This makes for a good read, but the recipes are very complicated and might require a degree of expertise to execute. 3 of 5 people found the following review helpful. Don't bother. By MKB Nothing any normal cook would ever want to serve. Unless you are accustomed to serving birds and intestines for dinner. I am Italian, have traveled to Italy and have never heard of or seen food like this on any menu. Waste of money. 16 of 16 people found the following review helpful. Great Cookbook for the

Advanced Chef By Eugene Zinovyev First and foremost this is a great cookbook. The recipes are delicious and inventive. The text itself gives a great overview of the various regions of Italy, what makes them special and what foods they are known for. Each region then includes a full menu by one and sometimes two chefs that present their modern takes on traditional regional dishes. **BEWARE:** this cookbook is written at an almost professional level. This means that this book will simply tell you to "combine ingredients and make into dough" without informing you how to do it or in what order. The book assumes you already know. Also since these are restaurant recipes, they are written like restaurant recipes. So if you are looking for a cookbook to teach you the basics of Italian cuisine, this is not the book for you. Also, many of the ingredients are either totally obscure (esoteric liqueurs) or impossible to even buy (horse cheeks). That being said if you can even pull off half of most of these recipes you will amaze your friends and family. Just don't be upset when you realize you can't even try to make the other half.

A lavish and delectably illustrated culinary tour of Italy's regional cuisines, led by its finest chefs. From Florence to Venice, Rome to the Amalfi Coast, Sicily to the Italian Alps, each regional cuisine of Italy reflects the history and culture of its people. With a preface and a foreword by the award-winning and international chefs Mario Batali and Paul Bartolotta, this volume bountifully serves all who are eager to learn the secrets of genuine Italian cooking and the time-honored dishes recognized as regional specialties. Gorgeous, atmospheric photographs by famed food photographer Lucio Rossi capture the mood and aesthetics of the maestros' dishes and illustrate how to prepare and serve their most famous and savory recipes. Divided geographically, this compendium of Italian regional cuisine includes recipes, wine pairings, and serving suggestions. New smaller format.

The best authentic Italian cooking today a delectably illustrated culinary tour of Italy's regional cuisines by its finest chefs. About the Author **ACADEMIA BARILLA**, founded in 2004 in Parma, one of the most distinguished capitals of Italian cuisine, is a center of great professionalism and talent that is exceptional in the world of cooking. It promotes Italian culinary art, protecting the regional gastronomic heritage and safeguarding it from imitations and counterfeits, while encouraging the great traditions of the Italian restaurant industry. Academia Barilla organizes cooking classes for culinary enthusiasts, distributes the best Italian products, and spreads Italy's gastronomic culture through publications like this one that recount the unequalled riches of the country.