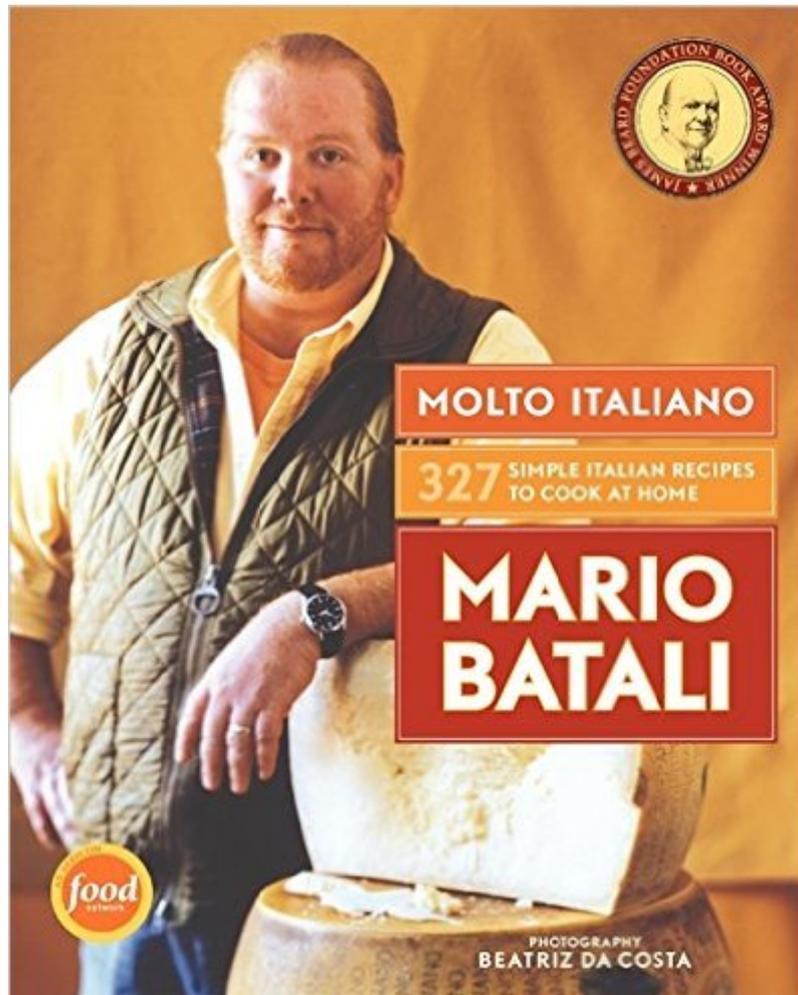


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Molto Italiano: 327 Simple Italian Recipes To Cook At Home



Synopsis

"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 the 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.

Book Information

Hardcover: 528 pages

Publisher: Ecco; 1st Printing edition (May 3, 2005)

Language: English

ISBN-10: 0060734922

ISBN-13: 978-0060734923

Product Dimensions: 7.4 x 1.4 x 9.1 inches

Shipping Weight: 3.4 pounds (View shipping rates and policies)

Average Customer Review: 4.3 out of 5 stars — See all reviews (159 customer reviews)

Best Sellers Rank: #25,629 in Books (See Top 100 in Books) #26 in Books > Cookbooks, Food & Wine > Italian Cooking #83 in Books > Cookbooks, Food & Wine > Regional & International > European

Customer Reviews

'Molto Italiano' is Food Network icon Mario Batali's fourth and, to my lights, best cookbook to date.

Like Mario, it has a very nice heft to it, advertising 327 recipes in an utterly simple organization in 450 easy to read pages with a built-in ribbon bookmark, something I think should be a required feature on all cookbooks. For all of those clamoring to buy Giada De Laurentiis' cookbook, I would recommend you pass that up for this book, which is far better. Mario states that his cooking, and these recipes, are all based on Italian home cooking and repeats his often stated belief that in Italy, no one thinks the best cooking is done in restaurants. Everyone believes the best cooking is done at their aunt's house or Nonna's house or at the house of the matriarch living down the street above the market. No one goes to a restaurant to get superior meals; they simply go to celebrate so Mama and Nonna don't have to cook. I have been hearing this claim for years on 'Molto Mario', and it finally dawned on me the implication this has for all the Italian restaurant cookbooks out there, including Mario's own 'Babbo Cookbook'. In strong contrast to cooking in 'the F country' where an important difference is made between 'haute cuisine' (Paul Bocuse, Joel Robuchon, et al), 'cuisine bourgeoise' (Julia Child, Richard Olney) and 'cuisine provincial' (Elizabeth David, Patricia Wells), Italy has its regional home cooking and approximations to it done in ristorante, trattoria, osteria, and enotecas. I am really happy to see this book devoted almost exclusively to RECIPES.

Batali is one of our premier USA chefs, not only due to his FoodNetwork Fame with shows and Iron Chef fame now. Also due to his previous three excellent cookbooks. Primarily due to his passion for the food and sharing it with us! Here that is crescendoed with his offering us a collection of his favorites collected not only from Italy but also here in US and from TV and his home experimentation. To me, reading the Intro is the very best part of any good cookbook and Batali is one of the best to read. Here one learns of what the following recipe collection will be about and how to best experience what the chef would want for us. He begs us to spend more time on shopping, and this statement says it well: "Ninety percent of the success of your meal has already been determined when the food has been packed into your car at the grocery store or farmers' market." How true one learns, so shop for the best in your area! Further he makes the case well for home cooking becoming the pinnacle of our dining experiences as well, not dining out at restaurants. The coming together to share great food and wine is his goal and he achieves it. He begins with Italian wine primer by David Lynch, which is well done. Nearly 500 pages of recipes packed with info about ingredient, technique and serving suggests are here, along with interspersed gorgeous color photos. Try some of these: Cauliflower Pancakes; Savory Chestnut Custard; Pancetta-Wrapped Raccicchio; Onion Soup Emilia-Romagna Style; St.

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