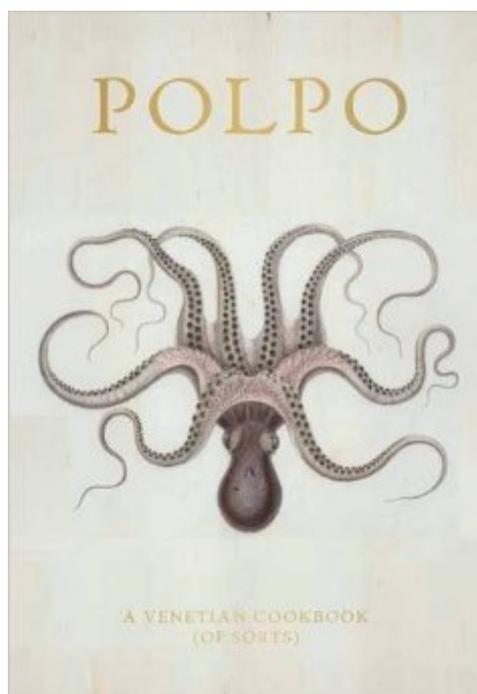


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POLPO: A Venetian Cookbook (Of Sorts)



Synopsis

Tucked away in London's edgy Soho district, Polpo is one of the most irrepressibly buzzing restaurants in town. Critics and food aficionados have been flocking to this understated bacaro where Russell Norman serves up small dishes—think tapas—from the back streets of Venice. A far cry from the tourist-trap eateries of the famous floating city, this kind of cooking is unfussy, innovative, and exuberantly delicious. The 120 recipes in this book range from salads and snacks to small main courses, drinks, and desserts, including asparagus with Parmesan and anchovy butter; warm duck salad with beets and walnuts; crispy baby pizzas with zucchini, mint and chilli; scallops with lemon and peppermint; soft-shell crab in Parmesan batter with fennel; fizzy bellinis and glasses of bright orange spritz; panacotta with poached rhubarb; and warm autumn fruits with amaretto cream. The recipes are accompanied by luminescent photography within a dazzling design, including a distinctive stripped-away spine to reveal colorful Japanese stitching—a feature that also allows the book to lie open flat on a chef's workstation. Polpo captures the unfrequented corners, bustling bacari, and sublime waterways of Venice as they've never been seen before.

Book Information

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Customer Reviews

Polpo is an amazingly beautiful book from Russell Norman's restaurant Polpo. Starting with the unusual binding, and the gorgeous botanical type drawing on the covers. Inside the covers, a beautiful sepia map drawing of Venice. The binding allows the book to lay open very flat, but it also has an old-world look and feel to it, which is carried through to the paper. Polpo is heavily illustrated with photos of the food and the area, as well as 140 relatively simple recipes that look divine. The

book is divided into the following sections: Introduction Cicheti (Small Snacks, such as Smoked Salmon, Horseradish and Dill Crostini) Breads (Stracchino, Potato, and Rosemary Pizzetta; Stracchino, Fennel Salami, and Fig Bruschette) Fish (Soft-Shell Crab in Parmesan Batter and Fennel Salad) Meat (Rabbit, Sage, and Apricot Terrine) Vegetables (Panzanella; Grilled Zucchini Salad) Desserts (Chocolate Salami) Drinks (Negroni) Gazetteer (a short guide to some of Venice's wine bars and restaurants). The recipes look like they will be surprisingly easy to make. I plan to make Rocket and Walnut Pesto Crostini, Spinach, Soft Egg and Parmesan Pizzetta, Burrata with Lentils and Basil Oil, Garlic and Chilli Prawns, Warm Autumn Fruits with Amaretto Cream, Cavolo Nero, Gnocchi and Pecorino Romano, and Tiramisu Pots, to name a few. The recipes all look pretty delightful, it is difficult to decide just what you will make first. So now for the bad news. First of all, the ingredients/ instructions are given in a mixture of metric and English. eg. 120g cooked cotechino, 1 X 400g tin of chickpeas, 160 degree C/ Gas 3 setting for the oven, 50 ml vodka, 85g caster sugar, 4 tablespoons of olive oil.

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