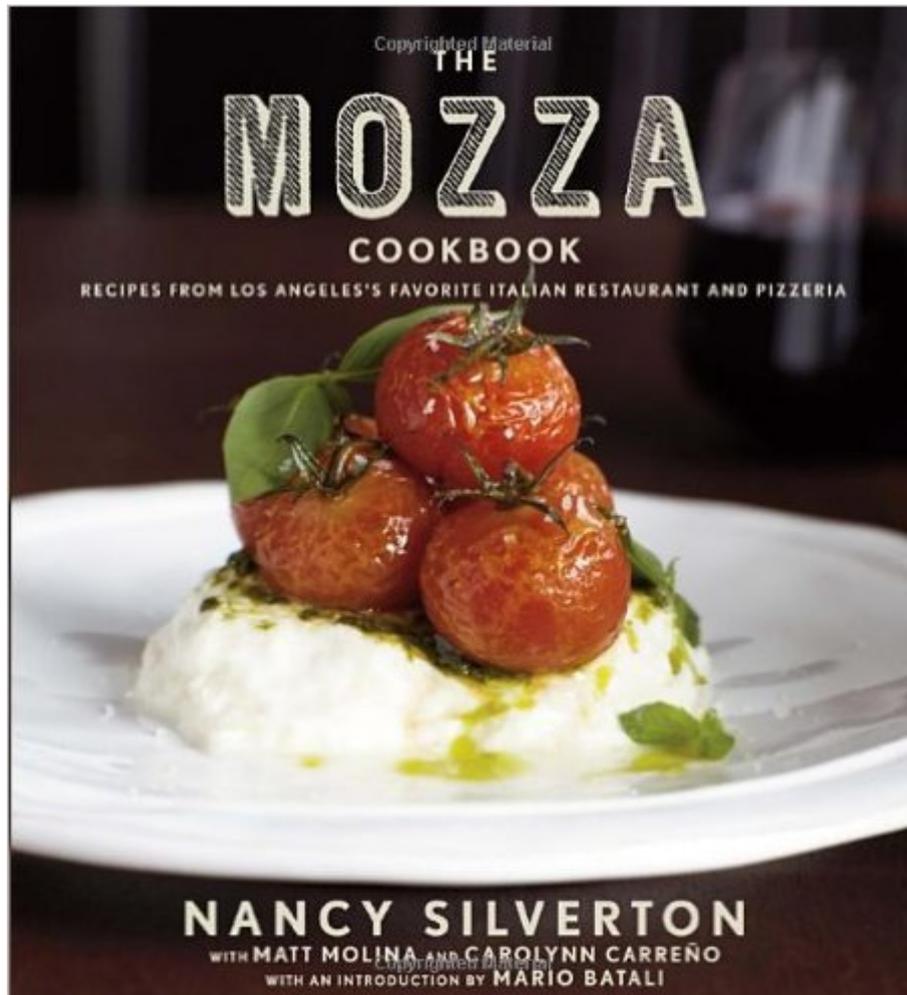


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The Mozza Cookbook: Recipes From Los Angeles's Favorite Italian Restaurant And Pizzeria



Synopsis

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 Panicale, 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.

Book Information

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Customer Reviews

I'm extremely impressed with the book. First, I live in LA and am a huge fan of both Pizzeria Mozza and Osteria Mozza, so I already know I like most of the recipes. Second, I appreciate the fact that these recipes are truly different (sometimes in subtle ways) than the 'standard' versions of the dishes presented. Example: the meatballs. Mozza has wonderful meatballs, and you could spend a lot of time trying to figure out what is special about them. It turns out that the answer is quite simple: they contain no beef, but they do contain ground pancetta, so the meats are veal, pork, and pancetta. This may not sound like a big difference, but I strongly recommend trying the recipe and promise that you will have a hard time going back to regular meatballs. Third, I like the intellectual honesty of the book. Example: the Torta Della Nonna contains three cheeses, Philadelphia Cream Cheese, Coach Farms Goat Cheese, and mascarpone. This is a very non-traditional combination, but most important, it is exactly the kind of thing done in a restaurant kitchen (ie combining commodity cheese like Philadelphia with high end Goat Cheese) that most of the time no one would admit to in a book. How many times have I bought a restaurant cookbook where it is glaringly obvious the recipes bear no resemblance to what is actually done in the restaurant? Not so with this one. The exceptions, where they exist, are well specified. Fourth, these are simple recipes that pretty much anyone with a moderate level of cooking experience could make (possibly with some artistic license, for example not making the pasta by hand as it's recommended), but ones that have enough twists and changes in them that an experienced chef is sure to learn some exciting new flavor combinations.

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