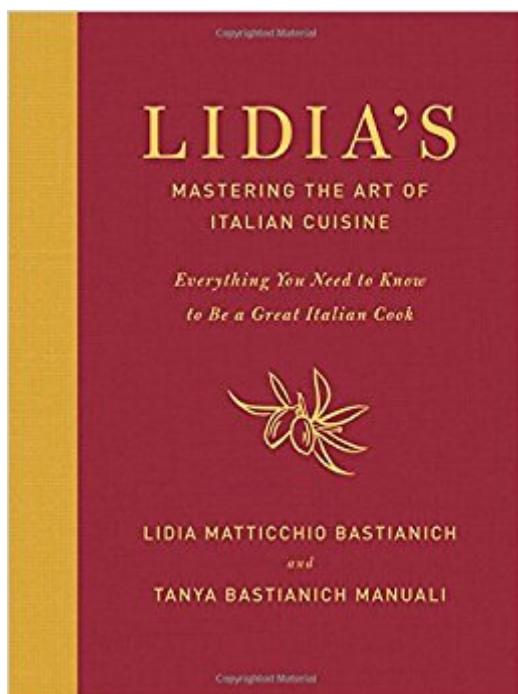


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Lidia's Mastering The Art Of Italian Cuisine: Everything You Need To Know To Be A Great Italian Cook



Synopsis

From the Emmy-winning host of Lidia's Kitchen, best-selling author, and beloved ambassador for Italian culinary traditions in America comes the ultimate master class: a beautifully produced definitive guide to Italian cooking, coauthored with her daughter, Tanya, covering everything from ingredients to techniques to tools, plus more than 400 delectable recipes. Teaching has always been Lidia's passion, and in this magnificent book she gives us the full benefit of that passion and of her deep, comprehensive understanding of what it takes to create delicious Italian meals. With this book, readers will learn all the techniques needed to master Italian cooking. Lidia introduces us to the full range of standard ingredients—meats and fish, vegetables and fruits, grains, spices and condiments—and how to buy, store, clean, and cook with them. The 400 recipes run the full gamut from classics like risotto alla milanese and Tagliatelle with Mushroom Sauce to Lidia's always-satisfying originals like Bread and Prune Gnocchi and Beet Ravioli in Poppy Seed Sauce. She gives us a comprehensive guide to the tools every kitchen should have to produce the best results. And she has even included a glossary of cuisine-related words and phrases that will prove indispensable for cooking, as well as for traveling and dining in Italy. There is no other book like this; it is the one book on Italian cuisine that every cook will need.

Book Information

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Customer Reviews

LIDIA MATTICCHIO BASTIANICH is the author of twelve previous books and the Emmy award-winning host of Public Television's Lidia's Kitchen which also airs internationally in territories that include Mexico, Canada, the Middle East, Croatia, and the UK. She is also a judge on

Masterchef Jr. Italy, and owns Felidia, Becco, and several other restaurants, and is a partner in the acclaimed Eataly in New York, Chicago, and Sao Paolo, Brazil. She lives on Long Island, New York. **TANYA BASTIANICH** received her PhD in Renaissance art history from Oxford University, her MA from Syracuse University, and her BA from Georgetown University. She is the founder of an Italian food and wine tour company, Esperienze Italiane, the owner and Executive Producer at Tavola Productions, and manages the Lidia brand and food line. She co-authors cookbooks with her mother and brother and lives on Long Island in New York.

Outstanding book. This book is absolute perfection. It has all of the iconic Italian dishes, and some more unusual ones. Everything we've tried has been delicious, and the recipes aren't terribly complicated. I love her tone and detailed instruction.

She's a fantastic teacher. There are no photos in the book. Pictured below:1) Sausages with Fennel and Olives - p310. Delicious and easy.2) Lasagna Napoletana - p240 with Light Egg Pasta Dough - p221. Oh my word, that's great lasagna! The pasta dough has the perfect texture and is a real pleasure to work with. I love the meatballs and hard-boiled eggs in it. This was time consuming, but so very worth it!3) Radicchio Salad with Orange - p129. Loved this. The sweetness of the oranges offsets the bitter greens. I'm doubling the oranges next time.4) Chicken Parmigiana Light - p295. Fantastic! The instructions say to remove the garlic from the sauce after the flavor has imparted, but I had glorious garlic from Gilroy in there, so I just couldn't bear to toss it.5) Broccoli Soup - p148. This soup doesn't look like anything, but it's shockingly good. My 16 year old grabbed a second bowl even though she knew the chicken parm was just about to come out of the oven.6) Oven Braised Pork Chops with Red Onions and Pears - p313. Terrific dinner! The pork chops are 1 pound each, and she instructs to tuck in the wedges of an onion and two pears among four of those huge chops. My skillet isn't big enough for that, so I'm trying it in my paella pan next time. I did the balsamic reduction just because it was the first time I tried the recipe. Trader Joes sells balsamic glaze and it's pretty much the same thing, so I think I'll move to the bottle squeeze for that step next time. ;)7) Butternut Squash Gnocchi - p234 with a Butter and Sage Sauce - p168. This is my favorite so far! Gorgeous cold weather flavors! And really relaxing to make.8) Escarole and White Bean Soup - p153. Fragrant, tasty comfort food!9-10) I had just curled up with a nice glass of wine and watched Lidia make a

lovely steak, and then opened the most beautiful steak knife and fork set for Mother's Day! Perfect timing! I made Seared Beef Fillet with Mushroom Sauce over Smothered Escarole over Baked Potatoes with Pancetta and Oregano. It's easy! Here's a link to the knife set if you need it, too. A French Home 8 Piece Laguiole Steak Knife and Fork Set in Black.

Excellent recipes with great notes about Italy and its food and culture. Super choices of pasta, fish, breads, etc. Give this book a try if you are looking for authentic Italian recipes.

Lidia does it again! great recipes

bought this for my in-laws. They are loving reading all the wonderful recipes.

Lidia makes great and various Italian recipes that are not too difficult and delicious. She is fun to watch and read.

I love Lidia! I love her passion for food! I love her passion for life! I love her passion for her family and for the way she grew up. This book is a great inspiration not only to Italian cooking - to life in general!

Just what I wanted, authentic Italian cuisine.

Well written, easy to use and understand, this book clearly describes and defines ingredients and methods of Italian cooking. It is now much easier to find most of the ingredients and to cook (mostly) like Lidia.

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