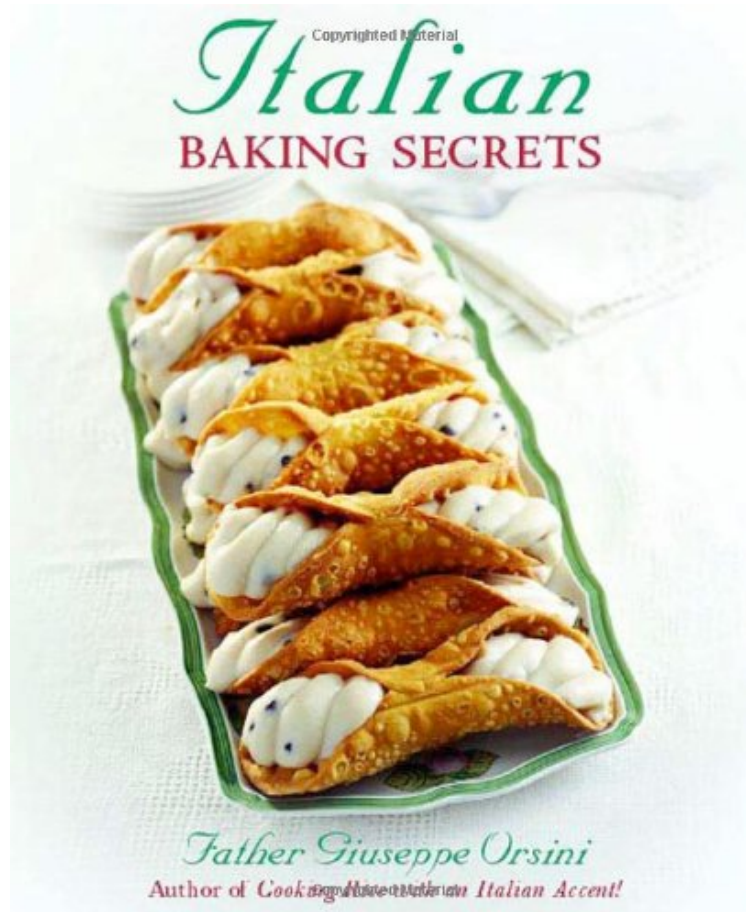


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Italian Baking Secrets

Father Giuseppe Orsini

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Father Giuseppe Orsini : Italian Baking Secrets before purchasing it in order to gage whether or not it would be worth my time, and all praised Italian Baking Secrets:

0 of 0 people found the following review helpful. Italian Recipes From an expert baker and Catholic PriestBy T. LambertiWow....Father Orsini really knows Italian baking, from one Italian about another. Wonderful, complete addition to a baker's book rack.4 of 4 people found the following review helpful. ITALIAN BAKING SECRETSBy AUNTIE JO-JOI AM VERY DISSAPOINTED IN THIS COOK BOOK. THE MAIN REASON I PURCHASED THIS BOOK WAS FOR THE "PAN DI SPAGNA" RECIPE ON PAGE 228. THERE ARE 3 INGREDIENTS MENTIONED IN THE INSTRUCTIONS BUT THE AMOUNTS ARE NOT IN THE INGREDIENT LIST. ALSO, I WANTED TO MAKE THE "CASSATA CASALINGA" PAGE 219. THE INSTRUCTIONS STOP BEFORE TELLING YOU HOW TO COMPLETE THE CASSATA. IT WOULD BE GREAT IF THE AUTHOR WOULD CORRECT THESE ERRORS FOR THOSE WHO PURCHASED THIS BOOK.14 of 14 people found the following review helpful. updated "The Italian Baker" by Carol Field?By C. KollarsThis book appears to be very closely related to 'The Italian Baker' copyright 1985 by Carol Field. In fact this may essentially be a "new edition" of that quarter

century old book(?) The overall length is reduced, apparently by omitting some of the most obscure material and replacing or substantially rewriting chunks of the rest. Yet the similarities are huge. At least pages 18-55 are reprinted word for word (in the process changing the anecdotal "I" from a she to a he). And the table of contents is almost the same. I wish I knew more about the relationship between the two books and between the two authors so I could better compare the highs and lows.

Italian Baking Secrets is Father Orsini's sixth cookbook, and once again the reader gets not only wonderful recipes from the great tasting cuisine of Italy, but the "retired" priest's entertaining comments. Father Orsini knows how to make good food great, and his directions come with the bonus of his wide knowledge.

From Publishers Weekly One might expect a baking book that doesn't include its first recipe until page 57 to have excessive information. But that's not the case in Fr. Giuseppe Orsini's seventh title (including *Cooking Rice with an Italian Accent*), which includes useful, well-written prose on the history of bread in Italy as well as baking basics, ingredients (including thorough entries on cheese and herbs) and tools. The 150-plus recipes are titled in their traditional Italian (with English translation listed below) and are divided into such concise chapters as Regional and Rustic Breads, Sweet and Holiday Breads, Tarts, and Cakes. Biscotti enthusiasts can indulge in enticing versions such as cinnamon and almond raisin, rum macadamia nut and triple ginger pecan. Staples such as pizza, focaccia and ciabatta are presented alongside seasonal holiday treats including Christmas-time Panettone and Pastiera di Grano (Easter Cooked Wheat Pie). Bakers will be glad Orsini shared this collection of Italian gems that span the boot from top to bottom. (Apr.) Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. About the Author Father Giuseppe Orsini is the author of five previous books on Italian cooking, the most recent being *Cooking Rice with an Italian Accent!* He claims to be retired, but he still manages to minister occasionally in an Italian parish in New Jersey, and to hold office in several Italian-American community organizations.